**OFFICIAL SYLLABUS**

**FOOD SAFETY**  
**SAGA 5026**

<table>
<thead>
<tr>
<th>Credit Hours:</th>
<th>3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Contact Hours:</td>
<td>3 horas de conferencia semanales</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prerequisites:</th>
<th>None</th>
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</thead>
<tbody>
<tr>
<td>Co-requisites:</td>
<td>None</td>
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</tbody>
</table>

**Course Description (English):**

Practices and methods to guarantee food safety and product integrity. Topics such as laws and regulations, good manufacturing practices (GMP'S), hazard analysis and critical control points (HACCP), and food labeling will be discussed.

**Course Description (Spanish):**

Prácticas y métodos para garantizar la inocuidad de los alimentos y la integridad de los productos. Se discutirán temas tales como: leyes y reglamentos, buenas prácticas de manufactura (GMPS), análisis de peligros y puntos críticos de control (HACCP) y etiquetado de alimentos.

**Learning Objectives:**

After completing the course, the student should:

a. Have practical, professional, and legal knowledge of food safety and its requirements which is needed by anyone who works in any aspect of food production
Content Outline and Time Distribution:

<table>
<thead>
<tr>
<th>Topics to be covered</th>
<th>Contact hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>I. Overview</td>
<td>2</td>
</tr>
<tr>
<td>II. Definition of Food Safety</td>
<td>2</td>
</tr>
<tr>
<td>III. Sources of Food Safety Hazards</td>
<td>4</td>
</tr>
<tr>
<td>IV. Controlling Potential Hazards</td>
<td>3</td>
</tr>
<tr>
<td>V. Good Manufacturing Practices (GMPs)</td>
<td>4</td>
</tr>
<tr>
<td>VI. Standard Sanitation Operating Procedures (SSOPs)</td>
<td>4</td>
</tr>
<tr>
<td>VII. Hazard Analysis Critical Control Points (HACCP)</td>
<td>4</td>
</tr>
<tr>
<td>VIII. Pest Control</td>
<td>4</td>
</tr>
<tr>
<td>IX. Biosecurity</td>
<td>3</td>
</tr>
<tr>
<td>X. Food Code</td>
<td>3</td>
</tr>
<tr>
<td>XI. Meat and Poultry Food Safety</td>
<td>5</td>
</tr>
<tr>
<td>XII. Fruits and Vegetables Food Safety</td>
<td>4</td>
</tr>
<tr>
<td>XIII. Current Trends in Food Safety</td>
<td>3</td>
</tr>
<tr>
<td>XIV.</td>
<td></td>
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<tr>
<td>XV.</td>
<td></td>
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<tr>
<td>XVI.</td>
<td></td>
</tr>
<tr>
<td>XVII.</td>
<td></td>
</tr>
<tr>
<td>XVIII.</td>
<td></td>
</tr>
<tr>
<td>Total hours: (equivalent to course contact period)</td>
<td>45</td>
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</tbody>
</table>

Instructional Techniques:

☒ conference ☐ discussion ☐ computation ☐ laboratory
☐ seminar with formal presentation ☐ seminar without formal presentation ☒ workshop
☐ art workshop ☐ practice ☒ trip ☐ thesis ☐ special problems
☐ tutoring ☐ research ☐ others, please specify:

Learning Resources and Minimum Facilities Available or Required:

The course will be taught in a traditional classroom. Equipment such as multimedia and overhead projector will be used in lectures. The computer room will be used in some of the lectures. General Library and the University Computer Center is available to obtain professors reference materials.

Internet access will be needed and is available in the department.
# Evaluation Techniques and Relative Weight:

<table>
<thead>
<tr>
<th>Technique</th>
<th>Percent</th>
</tr>
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<tbody>
<tr>
<td>☒ Exams (3% each)</td>
<td>60</td>
</tr>
<tr>
<td>☒ Final exam</td>
<td>20</td>
</tr>
<tr>
<td>☒ Homework</td>
<td>10</td>
</tr>
<tr>
<td>☐ Laboratory</td>
<td></td>
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<tr>
<td>☐ Oral reports</td>
<td></td>
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<tr>
<td>☐ Monographies</td>
<td></td>
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<tr>
<td>☐ Portfolio</td>
<td></td>
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<tr>
<td>☐ Journals</td>
<td></td>
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<tr>
<td>☒ Class Participation</td>
<td>10</td>
</tr>
<tr>
<td>☐ Others, specify:</td>
<td></td>
</tr>
<tr>
<td><strong>TOTAL:</strong></td>
<td><strong>100%</strong></td>
</tr>
</tbody>
</table>

# Grading System:

☐ Quantifiable (letters) ☐ Not Quantifiable

Standard Curve: 90 to 100 A; 80 < 90 B; 70 < 80 C; 60 < 70 D; 0 < 60 F

# Bibliography:


http://www.extension.iastate.edu/foodsafety/news.html

www.fsis.usda.gov/OA/foodsaftymobile/mobilegame.swf


Food Code 2205 Department of Health and Human Services, Food and Drug Administration-

# According to Law 51:

Law 51: The Comprehensive Educational Services Act for People with disabilities states that after identifying with the instructor and the institution, the student with disabilities will receive reasonable accommodation in their courses and evaluations. For more information contact the Department of Counseling and Psychological services at the Office of the Dean of Students (Office DE 21) or call 787-265-3864 or 787-832-4040 x 3772, 2040 and 3864.
Academic Integrity:

The University of Puerto Rico promotes the highest standards of academic and scientific integrity. Article 6.2 of the UPR Students General Bylaws (Board of Trustees Certification 13, 2009-2010) states that academic dishonesty includes, but is not limited to: fraudulent actions; obtaining grades or academic degrees by false or fraudulent simulations; copying the whole or part of the academic work of another person; plagiarizing totally or partially the work of another person; copying all or part of another person answers to the questions of an oral or written exam by taking or getting someone else to take the exam on his/her behalf; as well as enabling and facilitating another person to perform the aforementioned behavior. Any of these behaviors will be subject to disciplinary action in accordance with the disciplinary procedure laid down in the UPR Students General Bylaws.—.

Policy Against Discrimination Based on Sex, Sexual Orientation, and Gender Identity:

The University of Puerto Rico prohibits discrimination based on sex, sexual orientation, and gender identity in any of its forms, including that of sexual harassment. According to the Institutional Policy Against Sexual Harassment at the University of Puerto Rico, Certification Num. 130, 2014-2015 from the Board of Governors, any student subjected to acts constituting sexual harassment, may turn to the Office of the Student Ombudsperson, the Office of the Dean of Students, and/or the Coordinator of the Office of Compliance with Title IX for an orientation and/or formal complaint.

Sexual Harassment: Certification 130-2014-2015 states:

Sexual harassment in the workplace and in the study environment is an illegal and discriminatory act and is against the best interests of the University of Puerto Rico. All persons who understand they have been subject to acts of sexual harassment at the University of Puerto Rico may file a complaint and request that the institution investigate, where necessary, and assume the corresponding action by the university authorities. If the complainant is a student, he or she must refer his or her complaint to the Office of the Student Ombudsperson or that of the Dean of Students.

Certification 06-43 of the Academic Senate states, "The academic guidelines for offering online courses," defines:

Traditional face-to-face courses are those that have less than 25% of the course's regular contact hours via the Internet. Therefore, a three-credit course will be considered "face to face" if, of the 45 hours of regular contact, 11 or less are taught via the Internet. According to certification 16-43 of the Academic Senate, a course may include up to 25% of its total contact hours via the Internet. The objective of this is so that all professors have this alternative in the case of any unscheduled eventuality.

Includes attachments:

Yes ☐
No ☐