



Course description

Practices and methods to guarantee food safety and product integrity. Topics such as history of laws and regulations, good manufacturing practices (GMP's), hazard analysis and critical control points (HACCP), food safety, food defense, and food code 2013 will be discussed.

Course Textbook:

Servsafe Manager 6 th edition. ISBN 978-1-58280-308-1

Food Code 2013

References:

www.fda.gov

www.fsis.usda.gov

www.foodallergy.org

Included as files in the course

Dear Student,

Welcome you to the course Food Safety from Farm to Table. This is an online class. You will be expected to complete all course work through the course site on ECOURSES, the University's online course management system. Although this is an online course, you are welcome to contact me by email, phone, or in person. Once you register you should have access to the course's site.

Topics Included are:

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This course includes assignments and activities with deadlines scheduled throughout the semester. Please review the schedule, and please pay careful attention to due dates.

Course Technology:

Email: We will communicate via email during this course. You shall check your email account daily. I will answer your email as quickly as possible probably the next day. on weekdays and 48-72 hours during weekends.

You will access the ECOURSE site through using your id number as your username and your password. The ECOURSE site is a vital component in conducting our class. All students are expected to regularly use and monitor the site in order to participate in class activities. Unless otherwise noted, all materials submitted to your Instructor will also be done via ECOURSE. A slow internet connection or loss of internet connection will not be accepted as an excuse of late or incomplete course work. If you experience computer or internet issues during this course, you should make alternate arrangements in order to complete your work in a timely manner (use a computer on campus, at the public library, or take a laptop to a WiFi access spot).

Computer materials needed: Computer with Internet Access (preferable FireFox Browser), and if possible, webcam and headphones with microphone, but it is optional. If you want to download the Firefox browser to your personal computer, here is the link: <http://www.mozilla.com/en-US/firefox/>.

Access the Course: Once you access the course, you should carefully review the Course Content Area contains: Syllabus (with course schedule), course topics are divided in 14 modules, and exams.

Hope you enjoy the course!

