

CURRICULUM COMMITTEE REPORT

The Curriculum Committee recommends the following courses to the Graduate Board for approval at its May 11th, 2017 meeting.

New Courses:

FSN 555 Organic and Natural Foods

Modifications:

FSN 512 Current Food Safety Systems



RECEIVED
APR 18 2017
GRADUATE SCHOOL

NEW COURSE PROPOSAL/MODIFICATION/ELIMINATION FORM FOR GRADUATE COURSES

Graduate course proposals, modifications, or eliminations must be submitted to the Graduate School no later than the 3rd of each month. Please refer to the Graduate School website for the Curriculum Committee meetings schedule. Electronic signatures and submission is required.

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GRADUATE PROGRAM/UNIT

School of Food and Agriculture

COURSE DESIGNATOR

FSN

COURSE NUMBER

555

EFFECTIVE SEMESTER

Fall 2017

COURSE TITLE

Organic and Natural Foods

REQUESTED ACTION

NEW COURSE (check all that apply, complete Section 1, and submit a complete syllabus):

- ☒ New Course
☐ New Course with Electronic Learning
☐ Experimental

MODIFICATION (Check all that apply and complete Section 2):

- ☐ Designator Change ☐ Description Change ☐ Cross Listing (must be at least 400-level)¹
☐ Number Change ☐ Prerequisite Change ☐ Other (specify) _____
☐ Title Change ☐ Credit Change

ELIMINATION:

- ☐ Course Elimination

ENDORSEMENTS

Please sign using electronic signatures. If you do not already have a digital signature, please click within the correct box below and follow the on-screen instructions.

Leader, Initiating Department/Unit(s)

Sue Erich

Digitally signed by Sue Erich
 DN: cn=Sue Erich, o=ou,
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 Date: 2017.03.28 09:35:24 -04'00'

College(s) Curriculum Committee Chair(s) (if applicable)

College Dean(s)

Graduate School [sign and date]

1. Courses cross-listed below 400-level require the permission of the Graduate School.

SECTION 1 (FOR NEW COURSE PROPOSALS)

Proposed Catalog Description (include designator, number, title, prerequisites, credit hours):

FSN 555 introduces organic and natural foods from an industry perspective. Discussion of food production and processing, legal issues, ingredient functionality, and controversies.

Cr. 3

Prerequisite: FSN, **AVS**, or **PSE Major** or permission of the Instructor

Components (type of course/used by Student Records for MaineStreet) – Multiple selections are possible for courses with multiple non-graded components:

- | | | | | |
|--|---|--|--|---------------------------------|
| <input type="checkbox"/> Applied Music | <input type="checkbox"/> Clinical | <input type="checkbox"/> Field Experience/Internship | <input type="checkbox"/> Research | <input type="checkbox"/> Studio |
| <input type="checkbox"/> Laboratory | <input checked="" type="checkbox"/> Lecture/Seminar | <input type="checkbox"/> Recitation | <input type="checkbox"/> Independent Study | <input type="checkbox"/> Thesis |

Text(s) planned for use:

Will employ a variety of open source material.

Course Instructor (Include name, position, teaching load):

Jennifer Perry, Assistant Professor of Food Microbiology, 50% teaching

Reason for new course:

A significant portion of food science students are interested in working in the natural foods industry following graduation. Currently, these students are not able to obtain a focused and detailed knowledge base regarding issues specific to this portion of the food industry.

Does the course addition require additional department or institutional facilities, support and/or resources, e.g. new lab facilities, computer support and services, staffing (including graduate teaching assistants), or library subscriptions and resources?

- ☒ No. The department will not request additional resources for this course.
- ☐ Yes. Please list additional resources required and note how they will be funded or supported.

What other departments/programs are affected (e.g. course overlap, prerequisites)? Have affected departments/programs been consulted? Any concerns expressed? Please explain.

How often will this course be offered? Will offering this course result in overload salary payments, either through the college or CED, either to the instructor of this course or to anyone else as a result of rearranging teaching assignments?

This course will be offered Spring semesters, even years. No overload payments will be required.

**FSN 555
ORGANIC AND NATURAL FOODS
University of Maine**

Spring 2018

INSTRUCTOR: Jennifer Perry
Assistant Professor of Food Microbiology
School of Food and Agriculture
115 Hitchner Hall
Phone: 581-2940
E-mail: jennifer.perry@maine.edu

COURSE DESCRIPTION: introduces organic and natural foods from an industry perspective. Discussion of food production and processing, legal issues, ingredient functionality, and controversies. Three credits

TIME and LOCATION: TBD (75 min 2x per week)

COURSE OBJECTIVE

Students completing FSN 555 will gain a broad understanding of issues relevant to the organic and natural segments of the food industry from production through consumption.

STUDENT LEARNING OUTCOMES

Students completing FSN 555 should be able to:

- Describe the differences between organic and conventional food production and processing practices
- Explain the science behind controversies within the natural sector
- Identify food ingredients excluded from organic and natural products and suggest compliant alternatives

REQUIRED MATERIALS

- Required open source readings will be assigned by the instructor

ASSIGNMENTS and GRADING

Lecture attendance is mandatory, with two allowed absences during the semester.

- Two examinations will be administered during the semester.
- Each student will be required to prepare for and participate in two small group, in class debates
- Students will be required to complete a variety of homework assignments including ingredient label analyses, PDP preparation for a new product, a company profile and interview.

Final grades will be calculated as indicated below:

Assignment	Percentage of Final
Exam 1	15
Exam 2`	15
Debate 1	10
Debate 2	10
Assignments	45
Participation	5
Grand Total	100%

ACADEMIC HONESTY

Academic honesty is very important. It is dishonest to cheat on exams, to copy term papers, to submit papers written by another person, to fake experimental results, or to copy or reword parts of books or articles into your own papers without appropriately citing the source. Students committing or aiding in any of these violations may be given failing grades for an assignment or for an entire course, at the discretion of the instructor. In addition to any academic action taken by an instructor, these violations are also subject to action under the University of Maine Student Conduct Code. The maximum possible sanction under the student conduct code is dismissal from the University.

STUDENTS WITH DISABILITIES

If you have a disability for which you may be requesting an accommodation, please contact Disabilities Services, 121 East Annex, 581-2319, as early as possible in the term.

COURSE SCHEDULE DISCLAIMER (disruption clause)

In the event of an extended disruption of normal classroom activities, the format for this course may be modified to enable its completion within its programmed time frame. In that event, you will be provided an addendum to the syllabus that will supersede this version.

SEXUAL VIOLENCE POLICY

Sexual discrimination reporting: The University of Maine is committed to making campus a safe place for students. Because of this commitment, if you tell any of your teachers about sexual discrimination involving members of the campus, **your teacher is required to report this information to the campus Office of Sexual Assault & Violence Prevention or the Office of Equal Opportunity.**

Behaviors that can be "sexual discrimination" include sexual assault, sexual harassment, stalking, relationship abuse (dating violence and domestic violence), sexual misconduct, and gender discrimination. Therefore, all of these behaviors must be reported.

Why do teachers have to report sexual discrimination?

The university can better support students in trouble if we know about what is happening. Reporting also helps us to identify patterns that might arise— for example, if more than one victim reports having been assaulted or harassed by the same individual.

What will happen to a student if a teacher reports?

An employee from the Office of Sexual Assault & Violence Prevention or the Office of Equal Opportunity will reach out to you and offer support, resources, and information. You will be invited to meet with the employee to discuss the situation and the various options available to you.

If you have requested confidentiality, the University will weigh your request that no action be taken against the institution's obligation to provide a safe, nondiscriminatory environment for all students. If the University determines that it can maintain confidentiality, you must understand that the institution's ability to meaningfully investigate the incident and pursue disciplinary action, if warranted, may be limited. There are times when the University may not be able to honor a request for confidentiality because doing so would pose a risk to its ability to provide a safe, nondiscriminatory environment for everyone. If the University determines that it cannot maintain confidentiality, the University will advise you, prior to starting an investigation and, to the extent possible, will share information only with those responsible for handling the institution's response.

The University is committed to the well-being of all students and will take steps to protect all involved from retaliation or harm.

If you want to talk in confidence to someone about an experience of sexual discrimination, please contact these resources:

For confidential resources on campus: Counseling Center: 207-581-1392 or Cutler Health Center: at 207-581-4000.

For confidential resources off campus: Rape Response Services: 1-800-310-0000 or Spruce Run: 1-800-863-9909.

Other resources: The resources listed below can offer support but may have to report the incident to others who can help:

For support services on campus: Office of Sexual Assault & Violence Prevention: 207-581-1406, Office of Community Standards: 207-581-1409, University of Maine Police: 207-581-4040 or 911. Or see the OSAVP website for a complete list of services at <http://www.umaine.edu/osavp/>.

TENTATIVE SCHEDULE

Week	Date	Topic	Assignment due
1	T, 1/23	Introduction, legal definitions	
	Th, 1/25		
2	T, 1/30	Animal production, meat	
	Th, 2/1		
3	T, 2/6	Dairy products	
	Th, 2/8		Company profile
4	T, 2/13	Crop production, fruit and vegetables	
	Th, 2/15		
5	T, 2/20	Pesticide residue and social/environmental consequences	
	Th, 2/22		Ingredient label analysis
6	T, 2/27	Capacity and feeding the world's population Cost of production	
	Th, 3/1		
7	T, 3/6	Clean label, Exam 1	
	Th, 3/8		
8	T, 3/13	Spring break: no classes	
	Th, 3/15		
9	T, 3/20	Ingredients, flavors and colors	Claims review
	Th, 3/22		
10	T, 3/27	Ingredients, stabilizers and additives	
	Th, 3/29		
11	T, 4/3	Formulation and limitations	
	Th, 4/5		
12	T, 4/10	Product quality and safety aspects	
	Th, 4/12		Ingredient label analysis
13	T, 4/17	The organic consumer	
	Th, 4/19		
14	T, 4/24	The health debate, Exam 2	
	Th, 4/26		PDP
15	T, 5/1	Students' choice, breaking issues	
	Th, 5/3		Interview



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GRADUATE PROGRAM/UNIT Food Science and Human Nutrition
COURSE DESIGNATOR FSN COURSE NUMBER 512 EFFECTIVE SEMESTER fall 2017
COURSE TITLE Current Food Safety Systems

REQUESTED ACTION

NEW COURSE (check all that apply, complete Section 1, and submit a complete syllabus):

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Sue Erich

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DN: cn=Sue Erich, o, ou,
email=erich@maine.edu, c=US
Date: 2017.03.28 09:32:55
+04'00'

College(s) Curriculum Committee Chair(s) (if applicable)

Paul A. Sel...

College Dean(s)

Graduate School [sign and date]

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SECTION 2 (FOR COURSE MODIFICATIONS)

Current catalog description (include designator, number, title, prerequisites, credit hours):

FSN 512 - Hazard Analysis Critical Control Points

In-depth study of the development of the Hazard Analysis Critical Control Points (HACCP) system and its application to the food processing industry. Understanding the role of HACCP in insuring a safe food supply at the local, national and international level is studied.

Prerequisites & Notes

FSN 330

Credits: 3

Proposed catalog description (include designator, number, title, prerequisites, credit hours):

FSN 512 - Current Food Safety Systems

In-depth study of the development of Food Safety Systems such as Good Manufacturing Practices (GMPs), Hazard Analysis Critical Control Points (HACCP), and Food Safety Modernization Act (FSMA; Preventive Controls for Human Food Rule) and their application to the food processing industry. The role of these systems in ensuring a safe food supply at the local, national and international level. Certifications for HACCP and PCQI (Preventive Controls Qualified Individual) are offered to students taking this class.

Prerequisites & Notes

FSN 330

Credits: 4

Reason for course modification:

With the introduction of the new regulation (FSMA), it becomes paramount to offer our students an option to learn about it and get certified as a Preventive Control Qualified Individual (PCQI). Since FSMA requires covered food business to have at least one PCQI on their staff, this course would offer an edge to our students when searching for jobs. The addition of the PCQI training requires 16h of extra contact time, and 4 credits are necessary for the total contact time required. Because of the addition of the FSMA regulation on top of HACCP in the curriculum, we propose a change of the title to represent the new broader aspect of the class. It will also keep the title applicable whenever new changes in regulation come about.

SECTION 3 FOR COURSE ELIMINATIONS

Reason for Elimination

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