



AGMT 201: INTRO. TO FOOD SAFETY MGMT.

Proposer:

Name:	Email:
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Effective Term:

Fall 2024

Credit Status:

Credit - Degree Applicable

Subject:

AGMT - Agricultural Management

Course Number:

201

Discipline:

And/Or	(Discipline)
		Agricultural Production (Animal science, plant science, beekeeping, aquaculture)	
Or		Agricultural Business and Related Services	

Catalog Title

Introduction to Food Safety Management

Catalog Description

Introduction to management principles of food safety, including the importance of Good Agricultural Practices and Good Manufacturing Practices. Identification of potential food safety hazards, sources of contamination, and the U.S. regulatory agencies that enforce the food safety standards. Introduction to the HACCP approach to food safety.

Method of Instruction:

Distance Education
Lecture and/or Discussion

Course Units/Hours:**Course Units Minimum:**

3

Lecture Hours Minimum (week)

3

Total Contact Hours Minimum (semester)

52.5

Total Outside Hours Minimum (semester)

105

Total Student Learning Minimum Hours (semester)

157.5

Repeatability:

No

**Open Entry/Exit:**

No

Field Trips:

Not Required

Grade Mode:

Standard Letter

TOP Code:

011200 - * Agriculture Business, Sales and Service

SAM Code:

C - Clearly Occupational

Course Content**Methods of Assessment:**

Essay quizzes or exams
 Multiple choice tests
 Oral presentations
 Problem solving quizzes or exams
 Project
 Short answer quizzes or exams
 Skill demonstrations
 Written essays or extended papers

Course Topics:

Course Topics	
1	Introduction to food safety
2	Introduction to HACCP
3	Food defense
4	Sanitation Standard Operating Procedures (SSOPs)
5	Product traceability and recall
6	Employee health and hygiene
7	Supplier relationships
8	Preventative maintenance
9	Facility layout
10	U.S. and global regulatory agencies enforcing food safety standards
11	Good Agricultural Practices (GAPs) and Good Manufacturing Practices (GMPs)

Course Objectives:

Course Objectives	
1	Identify and define prerequisite food programs and their relationship to HACCP systems.
2	Identify the five preliminary steps and seven principles of HACCP.
3	Determine the impact that facility design and equipment maintenance have on food safety in production facilities.
4	Identify significant food safety hazards and potential sources of contamination.
5	Describe the roles of the U.S. regulatory agencies enforcing food safety standards.
6	Explain the benefits of implementing GAPs and GMPs.

Course Outcomes:

Course Outcomes	
1	Students will be able to critically think through production processes to identify potential food safety hazards.
2	Students will be able to utilize a scientific and systematic approach to help ensure the safe production of food products.
3	Students will be able to define GMPs and GAPs and describe their effectiveness in producing higher-quality food products.
4	Students will be able to distinguish between the various regulatory agencies involved in safe food production.

Assignments:

Assignment Type:	Details
Reading	Students will be required to read assigned chapters covering class content from the text and be prepared to discuss the reading during class sessions.
Writing	Sample writing assignment: Explain the justification for why a hazard has or has not been addressed in the food safety plan.
Homework	Sample homework assignment: Utilize a decision tree to determine whether a step in the production process is a control point or a critical control point. If it is a CCP explain how will it be controlled.

Textbooks or other support materials

Resource Type:	Details
Books	HACCP A Systematic Approach to Food Safety Barach, Jeffrey T. and Hayman, Melinda M. Grocery Manufacturers Association 5th 2015 9780937774229
Books	Food Safety Management: A Practical Guide for the Food Industry 1st Edition, Lelieveld, Huub and Motarjemi, Yasmine 2018

Equity Review:

Yes

Other Degree Attributes

Degree Applicable

Not a Basic Skills Course

Distance Learning Addendum

AGMT 201 - DLA-Approved-May-13-2020-fillable-form - revised.pdf

Banner Title:

Intro. to Food Safety Mgmt.

Curriculum Committee Approval Date:

11/01/2023

Academic Senate Approval Date:

11/08/2023

District Governing Board Approval Date:

12/11/2023

Course Control Number:

CCC000587957