

SUMMER  
2024



# ACBS 437: Food Safety Laws and Legal Policies

## DESCRIPTION OF THE COURSE:

The class is recommended for Junior and Senior year students. Students will learn about food safety policy, including the laws and associated implementing regulations, and how they are developed by the United States (US) Congress and enforced by the primary Federal public health agencies. Although specific focus will be on food safety, related consumer protection policies will be addressed, including food labeling and the humane handling of animals prior to slaughter. Students will assess scenarios involving how the Administrative Procedure Act guides Federal food safety policy development in order to withstand legal challenge from stakeholders, including consumers, the food industry, and foreign governments. Scenarios also will be assessed on how policies for exported and imported foods are established and enforced in order to comply with international treaties and trade policies. Students will learn how to find resources in order to comply with food-related policy. Students will be able to use this knowledge to bridge the gap between stakeholders and facilitate development of compliant food products that expand both domestic and global trade.

## COURSE PRE-REQUISITE

As a prerequisite for this course, students must have completed ACBS 380 (Food Safety and Microbiology) or an equivalent course.

## COURSE MODALITY

This course is 100% online, asynchronous and it lasts for 5 weeks (June 3 to July 3, 2024)

- Course 100% online
- Asynchronous- work at your own pace
- Everything managed through D2L

## Course Modules:

- National Food Safety Infrastructure
- Food Safety Laws and Enforcement Strategies
- New Food Safety Global Policy Developments

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**Assistant Professor of Practice**  
**Animal Comparative and**  
**Biomedical Sciences**

