

Course Title: Food Legislation

Course Code: FT-512

Resource Person: Ubaid ur Rahman

Department: Food Science and Technology

School of Food and Agricultural Sciences (SFAS) Vision

SFAS endeavors to be a premier center of excellence, offering innovative, high-quality education and professional programs aimed at achieving academic and research excellence, enriching the lives of individuals and making a difference in the world of academia and industry, and to develop a society of professionals, who can contribute towards the betterment of their respective communities.

SFAS Mission

SFAS provides an intellectually rich, collaborative, research-focused and dedicated learning environment for students, faculty, and staff, while serving the community at various levels. SFAS at UMT has been established with the aim to integrate recent advances in food sciences/technology and agricultural innovations.

MS Food Quality Management (Program) Objectives

MS Food Quality Management has the following main objectives;

1. To develop a comprehensive understanding of food quality issues faced by the food industries
2. To provide a comprehensive knowledge of recent tools that are developed to tackle food quality and safety issues
3. To train on various analytical instruments and equipment
4. To develop research and analytical skills for effective evaluation of quality and safety issues
5. To develop effective scientific writing skills for effective dissemination of research outputs

Course Objectives

The key course objectives include:

1. Concepts and terminologies related to food legislation
2. Identify the framework of national and international of food laws and regulations
3. Identify and mitigate the local and international challenges in the implementation of food laws and regulations
4. Develop and implement strategy to ensure the compliance of food production, processing and distribution systems with the food laws and regulations

Learning Objectives

Sr#	Course Learning Objectives	Link with Program Learning Objectives
1.	To understand the main concepts, theoretical approaches, salient features and scientific principles of food laws and regulations	To develop a comprehensive understanding of food quality issues faced by the food industries
2.	To understand the need for and complexity of legislation and regulation in the maintenance of a safe food system	To provide a comprehensive knowledge of recent tools that are developed to tackle food quality and safety issues
3.	To learn the key aspects, principles, guidelines, implementation strategies and challenges in the compliance with different local and international food laws and regulations	To provide a comprehensive knowledge of recent tools that are developed to tackle food quality and safety issues

Learning Outcomes

1. *Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements*
2. *Identify the roles of government agencies, legislative bodies, industry, and consumers in assuring safe food*
3. *Apply effective and sustainable management strategies to access publicly available sources of legislation and regulation on food safety*

Teaching Methodology Interactive

Classes:

1. *Use media to increase student engagement and improve learning outcomes.*
2. *Try adding metaphors to help students remember details.*
3. *Give students a real-world context with extra projects to reinforce skills.*
4. *Provide practical practice within your lessons. Making it relatable will do wonders.*

Case based teaching:

Class Participation

Positive, healthy and constructive class participation will be monitored for each class. Particular emphasis will be given to participation during the presentation sessions. The manner in which the question is asked or answered will also be noted.

Word of advice

Assignments/ projects are very demanding and time consuming. Since you might be exposed to the real corporate environment, the ensuing reality checks could be demoralizing and frustrating. So you must learn to handle the intra group conflicts and any clash of interests. Unless you start working on the assignments/ projects right away from the very first day you are likely to miss the dead lines.

Participant Responsibilities:

Student should be responsible enough to practice whatever they have learnt during class sessions. They should also implement it to other subjects as well. They are expected to come prepared in the class.

Class activities:

Presentations

After careful analysis, resource person will constitute the groups to achieve balanced heterogeneity among groups, for group assignments/projects and will have the final decision in this regard. Every member of the group is expected to be able to handle all aspects of the assignments. Groups are not allowed to choose presenters for various parts of the presentations; instead resource person will nominate them. Individuals will be judged for their understanding of the topic through question handling. Q/A section of the presentations will way heavily for grading of assignments/ projects.

Team Discussions:

During class, each student will work in a team on discussion questions. Teams will be assigned questions, allowed ten minutes for Internet research, and permitted five minutes to present their results. Points are earned by active participation with your team.

STUDENTS ARE REQUIRED TO READ AND UNDERSTAND ALL ITEMS OUTLINED IN THE PARTICIPANT HANDBOOK

Class Policy:

Be on Time

You need to be at class at the assigned time. After 10 minutes past the assigned time, you will be marked absent.

Mobile Policy

TURN OFF YOUR MOBILE PHONE! It is unprofessional to be texting or otherwise.

Email Policy

READ YOUR EMAILS! You are responsible if you miss a deadline because you did not read your email. Participants should regularly check their university emails accounts regularly and respond accordingly.

Class Attendance Policy

A minimum of 80% attendance is required for a participant to be eligible to sit in the final examination. Being sick and going to weddings are absences and will not be counted as present. You have the opportunity to use 6 absences out of 30 classes. Participants with less than 80% of attendance in a course will be given grade 'F' (Fail) and will not be allowed to take end term exams. International students who will be leaving for visa during semester should not use any days off except for visa trip. Otherwise they could reach short attendance.

Withdraw Policy

Students may withdraw from a course till the end of the 12th week of the semester. Consequently, grade W will be awarded to the student which shall have no impact on the calculation of the GPA of the student. A Student withdrawing after the 12th week shall be automatically awarded "F" grade which shall count in the GPA.

Moodle

UMT –LMS (Moodle) is an Open Source Course Management System (CMS), also known as a learning Management System (LMS). Participants should regularly visit the course website on MOODLE Course Management system, and fully benefit from its capabilities. If you are facing any problem using moodle, visit <http://oit.umd.edu.pk/moodle>. For further query send your queries to moodle@umd.edu.pk

Harassment Policy

Sexual or any other harassment is prohibited and is constituted as punishable offence. Sexual or any other harassment of any participant will not be tolerated. All actions categorized as sexual or any other harassment when done physically or verbally would also be considered as sexual harassment when done using electronic media such as computers, mobiles, internet, emails etc.

Use of Unfair Means/Honesty Policy

Any participant found using unfair means or assisting another participant during a class test/quiz, assignments or examination would be liable to disciplinary action.

Plagiarism Policy

All students are required to attach a "Turn tin" report on every assignment, big or small. Any student who attempts to bypass "Turn tin" will receive "F" grade which will count towards the CGPA. The participants submit the plagiarism report to the resource person with every assignment, report, project, thesis etc. If student attempts to cheat "Turn tin", he/she will receive a second "F" that will count towards the CGPA. There are special rules on plagiarism for final reports etc. all outlined in your handbook.

Communication of Results

The results of quizzes, midterms and assignments are communicated to the participants during the semester and answer books are returned to them. It is the responsibility of the course instructor to keep the participants informed about his/her progress during the semester. The course instructor will inform a participant at least one week before the final examination related to his or her performance in the course.

Course Outline

Course code: FT-512

Course title: Food Legislation

Program	MS Food Quality Management
Credit Hours	3 (3-0)
Duration	16 weeks
Prerequisites (If any)	
Resource Person Name and Email	Dr. Hafiz Ubaid ur Rahman ubaidurrahman@umt.edu.pk
Counseling Timing (Room#)	
Contact no.	
Web Links:- (Face book, Linked In, Google Groups, Other platforms)	

Chairman/Director Programme

Signature.....

Date.....

Dean's signature.....

Date.....

Grade Evaluation Criteria

Following is the criteria for the distribution of marks to evaluate final grade in a semester.

Marks Evaluation	Marks in percentage
Quizzes:	5%
Mid Term Exam:	25%
Assignment/Project/Case study:	20%
Presentation:	10%
End Term Exam:	40%
Total:	100%

Recommended Textbooks:

1. Kirchsteiger-Meier, E. and Baumgartner, T. 2014. Global Food Legislation. Wiley-VCH Verlag GmbH & Co. KGaA, Boschstr. 12, 69469 Weinheim, Germany. ePDF ISBN: 978-3-527-68080-1.
2. Neal D. and Fortin, J.D. 2009. Food Regulation: Law, Policy and practice. John Wiley & Sons, Inc., Hoboken, New Jersey, USA. ISBN 978-0-470-12709-4.
3. Steier, G. and Patel, K.K. 2016. International Food Law and Policy. Springer International Publishing Switzerland. ISBN 978-3-319-07542-6.

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No	Topics to be covered in the course	Learning Objective of this topic	Expected Outcomes from Students	Teaching Method	Assessment Criteria	Deadlines and Homework
1	Food Legislation: Overview of basic terms and historical perspective	To understand the main concepts, theoretical approaches, salient features and scientific principles of food laws and regulations	Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements	Lecture, discussion as well as case study	Class Participation	Within a Week
2	Pure Foods and Drugs Act of 1906	To understand the main concepts, theoretical approaches, salient features and scientific principles of food laws and regulations To learn the key aspects, principles, guidelines, implementation strategies and challenges in the compliance with different local and international food laws and regulations	Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements Apply effective and sustainable management strategies to access publicly available sources of legislation and regulation on food safety	Lecture, discussion as well as case analysis	Class participation	Within a Week
3	Food Drug and cosmetic Act (1938)	To understand the main concepts, theoretical approaches, salient features and scientific principles of food laws and regulations To learn the key aspects, principles, guidelines, Apply effective and sustainable	Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements	Lecture, discussion as well as case analysis	Class participation	Within a Week

		implementation strategies and challenges in the compliance with different local and international food laws and regulations	management strategies to access publicly available sources of legislation and regulation on food safety			
4	Food Labeling	To understand the main concepts, theoretical approaches, salient features and scientific principles of food laws and regulations	Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements	Lecture and discussion	Class participation	Within a Week
5	Nutritional Labeling, Nutrient Level Claims, and Health Claims	To learn the key aspects, principles, guidelines, implementation strategies and challenges in the compliance with different local and international food laws and regulations To learn the key aspects, principles, guidelines, implementation strategies and challenges in the compliance with different local and international food laws and regulations	Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements Apply effective and sustainable management strategies to access publicly available sources of legislation and regulation on food safety	Case study Lecture Discussion	Class participation	Within a Week
6	Economic and Aesthetic Adulteration	To understand the need for and complexity of legislation and regulation in the maintenance of a safe food system To learn the key aspects, principles, guidelines, implementation strategies and challenges in the compliance with different local and international food laws and regulations	Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements Apply effective and sustainable management strategies to access publicly available sources of legislation and regulation on food safety	Case study Lecture, Discussion	Class participation and Quiz	Within a Week

7	Revision	Midterm				Within a Week
8	Misbranding	<p>To understand the need for and complexity of legislation and regulation in the maintenance of a safe food system</p> <p>To learn the key aspects, principles, guidelines, implementation strategies and challenges in the compliance with different local and international food laws and regulations</p>	<p>Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements</p> <p>Apply effective and sustainable management strategies to access publicly available sources of legislation and regulation on food safety</p>	Lecture, Discussion Review paper	Case studies with reference to scientific Papers	Within a Week

9	Food Safety Regulations	To understand the need for and complexity of legislation and regulation in the maintenance of a safe food system	Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements	Case study Lecture Group Discussion	Class participation	Within a Week
10	Food Safety Modernization Act (FSMA)	<p>To understand the need for and complexity of legislation and regulation in the maintenance of a safe food system</p> <p>To learn the key aspects, principles, guidelines, implementation strategies and challenges in the compliance with different local and international food laws and regulations</p>	<p>Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements</p> <p>Apply effective and sustainable management strategies to access publicly available sources of legislation and regulation on food safety</p>	Lecture and Group Discussion	Class participation	Within a Week
11	Status of Food Laws in Regulations	To understand the main concepts, theoretical approaches, salient features and	Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and	Lecture,	Case studies with	Within a Week

	PAKISTAN	scientific principles of food laws and regulations To learn the key aspects, principles, guidelines, implementation strategies and challenges in the compliance with different local and international food laws and regulations	safety of food products as per legal requirements Identify the roles of government agencies, legislative bodies, industry, and consumers in assuring safe food	Discussion Review paper	reference to scientific Papers	
12	The Regulations of Food Colors	To understand the challenges in food supply chain management for applying practical and risk assessment based strategies for improving the food supply chain management system To learn the key aspects, principles, guidelines, implementation strategies and challenges in the compliance with different local and international food laws and regulations	Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements Apply effective and sustainable management strategies to access publicly available sources of legislation and regulation on food safety	Lecture, Discussion Review paper	Case studies with reference to scientific Papers	Within a Week
13	Guest Lecture					Within a Week
14	The Regulations of Genetically Modified Foods Project Assessment and Student Presentations	To learn the key aspects, principles, guidelines, implementation strategies and challenges in the compliance with different local and international food laws and regulations To evaluate student's critical ability to access and estimate challenges in food legislation	Explore the salient features and purpose of food laws and regulations to ensure the quality, authenticity and safety of food products as per legal requirements Apply effective and sustainable management strategies to access publicly available sources of legislation and regulation on food safety	Class Participation	Presentation, Project submission and Viva	Within a Week
15	Final Examination	Application of all the concepts learned in food legislation		On campus examination	Paper and Viva	Within a Week