

FDSC 3202 INTRODUCTION TO FOOD LAW

INSTRUCTOR: Professor A. Proctor, Room N204, Department of Food Science
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OFFICE HOURS: Immediately before/after class; schedule a time; drop by my office

CLASSROOM: AFLS Classroom D025

TIME: M, W 8.35am-9.25 AFLS Classroom D025
The University inclement weather policy will apply in the event of winter weather

CATALOG DESCRIPTION

Discussion of government laws and regulation governing the manufacture of food. Emphasis is on federal regulations relating to food safety, labeling and the FDA. Discussion relates to practical use of food law. Lecture 2 hours a week.

ANNOUNCEMENTS:

E-mail will be used to send important announcements.

COURSE OBJECTIVES:

1. Learn the basics of food law
2. Understand the relationship between food law, industry and government
3. Relate food law to both food science and societal trends
4. Learn how to retrieve legal information from the internet and law library
5. Apply food law to solve industrial problems

LEARNING ACTIVITIES:

1. Lecture/discussion/review questions
2. Problem solving
3. Class discussion of cases
4. Speakers from industry and FDA
5. Reading assignments and discussion
6. Information retrieval: visit and use the law library and the internet
6. Examinations

TEXTS:

1. Introduction to Food Law
2. Introduction to Food Law CASES
3. The Almanac (food laws and regulations) OPTIONAL
4. The Internet. US Code; CFR, Food agency websites

LEARNING EVALUATION:

All assignments and exams will be expected to be of professional quality and hand delivered in class. No late work will be accepted without prior approval from the instructor. No make-up exams will be given except for very exceptional circumstances. The grade for the course will be determined as follows.

GRADING:Category

2 hour mid-term exams – Scantron 4521 form	35%
Take-home final	15%
Homework assignments	35%
Weekly quizzes	<u>15%</u>
	100%

Composite ScoreGrade

90-100%	A
80-89%	B
70-79%	C
60-69%	D
<60%	F

ATTENDANCE: Attendance is optional, BUT

1. Exams and quizzes cannot be retaken.
2. Assignments must be hand delivered in class.
3. Previous class performance has highly correlated with attendance

COURSE OUTLINE:

1. History of food law
2. Regulatory agencies and legal literature
3. Federal Food, Drug and Cosmetic Act
4. Prohibited acts
5. Definitions and standards for food
6. Adulteration
7. Misbranding
8. Food additives
9. Administration of food law
10. FDA inspections and investigations

GUEST SPEAKERS: - Attendance is important

U of A Law School Library. How to use the law library

Meet at the Law School

Other speakers from either academia/ government/industry

STUDENTS WITH DIABILITIES: If you need an accommodation due to disability, please discuss this with the instructor in the first two weeks of the semester**ACADEMIC HONESTY**

“Each University of Arkansas student is required to be familiar with and abide by the University’s ‘Academic Integrity Policy’ which may be found at <http://provost.uark.edu/> Students with questions about how these policies apply to a particular course or assignment should immediately contact their instructor.”

EMERGENCIES

Many types of emergencies can occur on campus; instructions for specific emergencies such as severe weather, active shooter, or fire can be found at **emergency.uark.edu**.

Tentative Lecture Timetable:

May be modified due to weather, speaker availability etc.

Week	Topic	Reading
1	1. Course introduction 2. The need for food law. 3. History of US food law and role of government 4. Factors affecting food law developments	Proctor Chapter 1
2	1. Main federal agencies involved with food regulation 2. Major federal laws	Proctor Chapter 2
3	1. Legal literature 2. Law library tour	Proctor Chapter 2
4	1. FFD&CA 2. FFD&CA major definitions	Proctor Chapter 3
5	1. Hypothetical problem solving related to definitions to teach practical applications 2. Case studies from court reports	Proctor Chapter 3
6	1. FFD&CA regulation of definition and standards of foods 2. 1 hour Exam 1	Proctor Chapter 5
7	1. Problem solving and discussion related to definitions and food standards 2. Case studies from court reports 3. FFD&CA Prohibited Acts	Proctor Chapter 5 Proctor Chapter 4
8	1. Hypothetical problem solving related to prohibited acts to teach practical applications 2. Case studies from court reports 3. Guest speaker from Industry – “The practical importance of food law”	Proctor Chapter 4
9	1. FFD&CA regulation of food adulteration 2. Problem solving and discussion 3. Adulteration case studies from court reports	Proctor Chapter 6
10	1. Class debate on hypothetical case of adulteration 2. FFA&CA regulation of labeling and misbranding	Proctor Chapter 7
11	1. Problem solving and discussion related to labeling and misbranding 3. Case studies from court reports	Proctor Chapter 7
12	1. FFA&CA regulation of food additives 2. FFA&CA regulation of dietary supplements	Proctor Chapter 8
13	1. FFA&CA regulation of color additives 2. Problem solving and discussion	Proctor Chapter 8
14	1. 1 hour Exam 2 2. Guest speaker from FDA - “The FDA factory inspection and other FDA activities	Proctor Chapter 9
15	1. Administration of the FFD&CA 2. Examinations and investigations	Proctor Chapter 10
16	Take home final exam	