FDSC 3202 INTRODUCTION TO FOOD LAW

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

CLASSROOM: Room D2, Food Science Department.

TIME: 8.35am Monday/Wednesday. Class will start promptly at 8.35am and finish at 9.25am
Students with special needs should contact the instructor at the beginning of the course. The University inclement weather policy will apply in the event of winter weather

CATALOG DESCRIPTION
Discussion of government laws and regulations affecting 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 food industry, university and law profession
5. Reading assignments and discussion
6. Information retrieval
6. Examinations

TEXTS:
1. Introduction to Food Law
2. Introduction to Food Law CASES
3. Introduction to Food Law READING ASSIGNMENTS
4. US Code and US CFR web sites
3. Other internet resources

Items 1-3 can be found as pdf files at: http://food-science.uark.edu/academics/course-materials.php
EVALUATION METHODS:
In class exams and quizzes should be hand written. Quizzes will be most weeks at the end of Wednesday’s lecture. All take-home assignments and take-home 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 unless highly exceptional circumstances.

GRADING:
The grade for the course will be determined as follows:
2 Midterms .............50%
Take-Home Final .....25%
Short weekly quizzes ..10%
Assignments ..........10%
Class discussion .......5%

Composite Score Grade:
90-100% A; 80-89% B; 70-79% C; 60-69% D; <60% F

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: depending on availability - attendance is very important
Prof. Susan Schneider, UofA Law School
Mr. Shawn Dellegar, Head, Johnson & Kachigan law firm
Dr. Kristen Gibson, Department of Food Science, UA
Ms. Tami Shuk, Labeling Division, Tysons Foods
Mr. Tory Slayton, FDA

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 Schedule – may be modified

|   | 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 |
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| 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 Prohibited Acts  
   | 2. Hypothetical problem solving related to prohibited acts to teach practical applications  
   | 3. Case studies from court reports | Proctor Chapter 4 |
| 7 | 1. FFD&CA regulation of definition and standards of foods  
   | 2. Problem solving and discussion related to definitions and food standards  
   | 3. Case studies from court reports | Proctor Chapter 5 |
| 8 | 1. Guest speaker from Industry – “The practical importance of food law”  
   | 2. 1 hour exam | |
| 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. 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 | |