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American Public University System

The Ultimate Advantage is an Educated Mind

School of Business
HOSP110
Practical Food Safety and Awareness
3 Credit Hours
8 weeks
Prerequisite(s): none

Please see the **Lessons** area in the classroom for additional course specific information

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Course Description (Catalog)

In a developed country, one can often take for granted the safety of the food supply. 1 in 6 Americans get sick from foodborne illness annually, with an estimated 128,000 requiring hospitalization and resulting in approximately 3,000 deaths annually. Practical knowledge in safe food sourcing, storage, preparation and serving is addressed along with providing tips for practical awareness of techniques for staying safe. In a global society, food safety is not just a local issue, and everyone should have a working knowledge of food safety and what to look for to remain free of foodborne illness. In this course, students will learn general techniques for preparing and consuming food that is free from harmful pathogens, incorporating the flow of food from purchasing through storage and preparation to serving. Students will explore contemporary and cross cultural issues surrounding food safety in a global society. Practical knowledge about preparing safe food and red flags to watch for when dining out will be explored. Students will learn where to find information on health inspection reports, foodborne illness outbreaks and recall alerts, and will know where to report any suspected foodborne illness or suspicious activity related to the food and water supply.

Course Scope

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This course is divided into 8 weeks and is organized to give students knowledge about the many food borne diseases and how to avoid them. Also examined is the importance of cultural and civic responsibility related to food safety in a global society. Instruction is primarily open source driven with accompanying online lessons and online classroom weekly discussions. Because it is a survey course of a broad subject, it will out of necessity; cover each topic with a broad brush. However, the resources will allow a deeper look into any subject area that particularly attracts the student. The student will learn how to use the World Wide Web and university library resources to research topics related to the material discussed and covered in the readings.

Course Materials

Required Course Textbook: This course does not have assigned textbook, relevant resources and readings required each week are found in the lessons.

Please visit http://apus.libguides.com/er.php and search by the course number to access your required resources.

Required Readings:
See Classroom Lessons

Additional Resources:
In the classroom lessons and forums, there are additional course materials, relevant articles, and up to date APA documents as well as additional web based resources.

Course Objectives

After successfully completing this course, you will be able to:

1. Diagram the impact of a foodborne illness outbreak (Analysis)
2. Explain how cultural practices and economic demographics affect the safety of the food supply (Comprehension)
3. Demonstrate strategies for purchasing, storing, preparing, and serving safe food (Application)
4. Identify food safety barriers in a global, interconnected environment (Knowledge)
5. Examine contemporary issues related to food safety, including tampering, bioterrorism, and differing food safety standards (Analysis)

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8 – Week Course Outline

Week	Topic(s)	Learning Objectives	Reading(s)	Assignment(s)
1	Introduction to food safety Outbreaks	LO 1, LO 3	See Week 1 Lessons for Assigned Readings and Resources	Introductory Forum
2	Basic Food Safety in the Home – Food Safety Myths How an Outbreak Spreads	LO1, LO2, LO3	See Week 2 Lessons for Assigned Readings and Resources	Week 2 Forum Week 2 Assignment
3	Purchasing, Storage, Preparation, Serving Safe Food Food Allergies	LO2, LO3	See Week 3 Lessons for Assigned Readings and Resources	Week 3 Forum
4	History of Food Safety Cultural/demographical influences on food safety	LO2, LO3, LO4	See Week 4 Lessons for Assigned Readings and Resources	Week 4 Forum Week 4 Assignment
5	Food Safety Beyond the Home Kitchen	LO2, LO3, LO4, LO5	See Week 5 Lessons for Assigned Readings and Resources	Week 5 Forum Week 5 Quiz
6	Food Security - Bioterrorism, Tampering Outbreaks and Implications on Society	LO4, LO5	See Week 6 Lessons for Assigned Readings and Resources	Week 6 Forum Week 6 Assignment

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7	Food Safety in a Global Environment Global Food Safety Standards	LO2, LO4, LO5	See Week 7 Lessons for Assigned Readings and Resources	Week 7 Forum
8	Food Safety in a Global Society – Your Responsibilities How to report a suspected Foodborne Illness	LO3	See Week 8 Lessons for Assigned Readings and Resources	Week 8 Forum Week 8 Assignment

Evaluation Procedures

Reading Assignments: Weekly reading will be assigned in the classroom lessons

Weekly Forum Assignments:
Detailed expectations and grading rubrics are located in the classroom lessons and in the forums.

Homework Assignments:
There are several assignments, based on application of information from the assigned readings and online lessons. Specific instructions and expectations are outlined in each assignment.

Assignment labeling: Assignment **files** will be labeled with the following format:

Student Name_Assignment Name_Course Identifier Example:
FirstnameLastname_AssignmentOne_HOSP110 or Lastname_AssignmentOne_HOSP110

Formatting:
Resources and citations are to be formatted according to APA (6th Edition) style and formatting. Documents are to be MS Word documents.

Quizzes
Quizzes are completed online and may be composed of multiple choice, true/false and short answer questions.

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Final Project The final project is due at the end of week 8. Final project is to follow labeling instructions as defined above. Detailed instructions and expectations are outlined in the classroom.

Grade Instruments	% of Grade
Forum Posts #1-8	**40%**
Assignments (3)	**45%**
Quizzes (1)	**5%**
Final Project	**10%**
Total	**100**

Course Delivery Method

This course delivered via distance learning will enable students to complete academic work in a flexible manner, completely online. Course materials and access to an online learning management system will be made available to each student. Online assignments are due by Sunday evening of the week as noted and include Forum questions (accomplished in groups through a threaded forum), examination, and individual assignments submitted for review by the Faculty Member). Assigned faculty will support the students throughout this eight-week course.

Policies & Guidelines

Please see the Student Handbook to reference all University policies. Quick links to frequently asked question about policies are listed below.

Drop/Withdrawal Policy
Plagiarism Policy
Extension Process and Policy
Disability Accommodations

Grading Scale
Please see the Student Handbook to reference the University's grading scale.

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Citation and Reference Style

Attention Please: Students will follow the APA Format as the sole citation and reference style used in written work submitted as part of coursework to the University. Assignments completed in a narrative essay or composition format must follow the citation style cited in the APA Format.

Netiquette

Online universities promote the advancement of knowledge through positive and constructive debate – both inside and outside the classroom. Forums on the Internet, however, can occasionally degenerate into needless insults and "flaming." Such activity and the loss of good manners are not acceptable in a university setting – basic academic rules of good behavior and proper "Netiquette" must persist. Remember that you are in a place for the rewards and excitement of learning which does not include descent to personal attacks or student attempts to stifle the Forum of others.

- **Technology Limitations:** While you should feel free to explore the full-range of creative composition in your formal papers, keep e-mail layouts simple. The Sakai classroom may not fully support MIME or HTML encoded messages, which means that bold face, italics, underlining, and a variety of color-coding or other visual effects will not translate in your e-mail messages.
- **Humor Note:** Despite the best of intentions, jokes and especially satire can easily get lost or taken seriously. If you feel the need for humor, you may wish to add "emoticons" to help alert your readers: ;-), :), ☺

Disclaimer Statement

Course content may vary from the outline to meet the needs of this particular group.

Academic Services

The Online Library is available to enrolled students and faculty from inside the electronic campus. This is your starting point for access to online books, subscription periodicals, and Web resources that are designed to support your classes and generally not available through search engines on the open Web. In addition, the Online Library provides access to special learning resources, which the University has contracted to assist with your studies. Questions can be directed to **librarian@apus.edu**.

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- ***Charles Town Library and Inter Library Loan:*** The University maintains a special library with a limited number of supporting volumes, collection of our professors' publication, and services to search and borrow research books and articles from other libraries.
- ***Electronic Books:*** You can use the online library to uncover and download over 50,000 titles, which have been scanned and made available in electronic format.
- ***Electronic Journals:*** The University provides access to over 12,000 journals, which are available in electronic form and only through limited subscription services.
- ***Tutor*.com**: AMU and APU Civilian & Coast Guard students are eligible for 10 free hours of tutoring provided by APUS. Tutor.com connects you with a professional tutor online 24/7 to provide help with assignments, studying, test prep, resume writing, and more. Tutor.com is tutoring the way it was meant to be. You get expert tutoring whenever you need help, and you work one-to-one with your tutor in your online classroom on your specific problem until it is done.
- ***Disability Accommodations***: Students are encouraged email dsa@apus.edu to discuss potential academic accommodations and begin the review process.

Request a Library Guide for your course (http://apus.libguides.com/index.php**)**
The AMU/APU Library Guides provide access to collections of trusted sites on the Open Web and licensed resources on the Deep Web. The following are specially tailored for academic research at APUS:

- Program Portals contain topical and methodological resources to help launch general research in the degree program. To locate, search by department name, or navigate by school.
- Course Lib-Guides narrow the focus to relevant resources for the corresponding course. To locate, search by class code (e.g., HOSP110), or class name.

If a guide you need is not available yet, please email the APUS Library: librarian@apus.edu.

Turnitin.com

Faculty may require assignments be submitted to Turnitin.com. Turnitin.com will analyze a paper and report instances of potential plagiarism for the student to edit before submitting it for a grade. In some cases professors may require students to use Turnitin.com. This is automatically processed through the Assignments area of the course.

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