

Note:

Course content may be changed, term to term, without notice. The information below is provided as a guide for course selection and is not binding in any form, and should not be used to purchase course materials.

COURSE SYLLABUS

HLTH 642

FOOD-BORNE ILLNESS PREVENTION

COURSE DESCRIPTION

This course examines current research and governmental initiatives regarding food safety as well as “best practices” for food handling in foodservice systems.

RATIONALE

The dangers of foodborne illness have been well known throughout history. Some of the earliest food sanitation guidelines are promoted in the Old Testament. Even in the twenty-first century, however, outbreaks of foodborne illness continue to cause considerable morbidity and mortality despite a better scientific understanding of the natural history of foodborne diseases. Knowledge of the etiology and skill in investigation, mitigation and prevention of these outbreaks is critical to the maintenance of public health.

I. PREREQUISITE

For information regarding prerequisites for this course, please refer to the [Academic Course Catalog](#).

II. REQUIRED RESOURCE PURCHASE

Click on the following link to view the required resource(s) for the term in which you are registered: <http://bookstore.mbsdirect.net/liberty.htm>.

III. RECOMMENDED RESOURCES

Centers for Disease Control and Prevention. *Morbidity and Mortality Weekly Report*.
www.cdc.gov/mmwr.

American Psychological Association. *Publication manual of the american psychological association*. Washington, DC: American Psychological Association.

OR

Iverson C, Christiansen S, Flanagan A, et al. *AMA manual of style: A guide for authors and editors*. New York, NY: Oxford University Press.

Disclaimer: The above resources provide information consistent with the latest research regarding the subject area. Liberty University does not necessarily endorse specific personal, religious, philosophical, or political positions found in these resources.

IV. ADDITIONAL MATERIALS FOR LEARNING

A. Computer with basic audio/video output equipment

- B. Internet access (broadband recommended)
- C. Microsoft Word
(Microsoft Office is available at a special discount to Liberty University students.)

V. MEASURABLE LEARNING OUTCOMES

Upon successful completion of this course, the student will be able to:

- A. Assess risk and perform hazard analysis and critical control point (HACCP) evaluations of food safety.
- B. Evaluate the risks associated with each step in the food supply.
- C. Describe the major provisions, relationships, and hierarchy of laws and guidelines designed to ensure a safe food supply in the United States.
- D. Interpret food sanitation standards.
- E. Solve problems and make critical decisions in food sanitation and safety inspection.
- F. Investigate foodborne illness outbreaks.
- G. Develop educational material for food handling staff.

VI. COURSE REQUIREMENTS AND ASSIGNMENTS

- A. Textbook readings and lecture presentations/notes
- B. Course Requirements Checklist
After reading the Syllabus and [Student Expectations](#), the student will complete the related checklist found in Module/Week 1.
- C. Discussion Board forums (8)
The student will complete eight Discussion Board forums. Each discussion will consist of a thread and at least two replies. The instructor is looking for substantial, thoughtful, and critical discussions. Threads must be submitted by 11:59 p.m. (ET) on Thursday of each module/week and replies are due by 11:59 p.m. (ET) on Sunday of each respective module/week.
- D. Case Studies (2)
The student will assume the role of a sanitation inspector to investigate and evaluate two case studies related to foodborne illness and/or its prevention from a list of cases provided. The student will write a minimum of eight pages discussing each case. The papers should analyze and explain the scientific aspects of each case and the public health policies and regulations regarding management of the situation created by the case. The first case study is due by 11:59 p.m. (ET) on Sunday of Module/Week 3. The second case study is due by 11:59 p.m. (ET) on Sunday of Module/Week 7.

E. Exams (4)

There will be four open book/open notes exams during the course. The exams will be taken during modules/weeks 2, 4, 6 & 8. Each exam must be completed by 11:59 p.m. (ET) on Sunday of the assigned module/week, except for Exam 4, which must be completed by 11:59 p.m. (ET) on Friday of Module/Week 8.

VII. COURSE GRADING AND POLICIES

A. Points

Course Requirements Checklist	10
Discussion Board forums (8 at 25 pts ea)	200
Case studies (2 at 200 pts ea)	400
Exams (4 at 100 pts ea)	400
Total	1010

B. Scale

A = 940–1010 A- = 920–939 B+ = 900–919 B = 860–899 B- = 840–859
 C+ = 820–839 C = 780–819 C- = 760–779 D+ = 740–759 D = 700–739
 D- = 680–699 F = 0–679

C. Disability Assistance

Students with a documented disability may contact Liberty University Online’s Office of Disability Academic Support (ODAS) at LUOODAS@liberty.edu to make arrangements for academic accommodations. Further information can be found at www.liberty.edu/disabilitysupport.

COURSE SCHEDULE

HLTH 642

Textbooks: Knechtges, *Food Safety: Theory and Practice* (2011).

MODULE/ WEEK	READING & STUDY	ASSIGNMENTS	POINTS
1	Knechtges: ch. 1 1 presentation	Course Requirements Checklist DB Forum 1	10 25
2	Knechtges: ch. 2 1 presentation	DB Forum 2 Exam 1	25 100
3	Knechtges: ch. 3 1 presentation	DB Forum 3 Case Study 1	25 200
4	Knechtges: ch. 4 1 presentation	DB Forum 4 Exam 2	25 100
5	Knechtges: ch. 5 1 presentation	DB Forum 5	25
6	Knechtges: ch. 6 1 presentation	DB Forum 6 Exam 3	25 100
7	Knechtges: ch. 7 1 presentation	DB Forum 7 Case Study 2	25 200
8	Knechtges: ch. 8 1 presentation	DB Forum 8 Exam 4	25 100
TOTAL			1010

DB = Discussion Board

NOTE: Each course week begins on Monday morning at 12:00 a.m. (ET) and ends on Sunday night at 11:59 p.m. (ET). The final week ends at 11:59 p.m. (ET) on Friday.