

Course Syllabus

1	Course title	Food Legislation
2	Course number	(0603975)
3	Credit hours (theory, practical)	3
	Contact hours (theory, practical)	3
4	Prerequisites/corequisites	-
5	Program title	Food science and technology
6	Program code	032
7	Awarding institution	University of Jordan
8	School	Agriculture
9	Department	Nutrition and Food Technology
10	Level of course	Graduate
11	Year of study and semester (s)	2019 semester
12	Final Qualification	Ph.D. Food Science and Technology
13	Other department (s) involved in teaching the course	-
14	Language of Instruction	English
15	Date of production/revision	2019

16. Course Coordinator:

Office numbers, office hours, phone numbers, and email addresses should be listed.
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17. Other instructors:

Office numbers, office hours, phone numbers, and email addresses should be listed.

18. Course Description:

The importance and development of food legislation. Food standards, codes of practice and specifications, formulations of food standards, food legislation activities at the national and international level including agencies such as: code alimentations, food legislation in the European economic community, and the international standards organization.

19. Course aims and outcomes:

A- Aims:

After completing this course , the student is expected to :

After completing this course, student will be able to :

1-summarize the history of food legislation

2-state some legal definitions of concern

3-discuss milestones in food law and legislation during the last five decades in the USA, codex alimentations as well the local legislations

4-explain the importance and purpose of food legislation

5-describe the approval process of a food law in the USA and the ISO

6-differentiate between laws, regulations.

7-understand the enforcement of food legislations

8-explain how regulatory efforts have addressed HACCP, GMPs, food labeling, packaging and pesticide residues.

9-Name and appreciate the food additives used in the food industry and their regulations.

10- Have knowledge on the Jordanian general food regulations.

11- compare between the various agencies specialized in food legislation (USDA,FDA,Codes Alimentarius , ISO, and the EC Directives)

A. Knowledge and Understanding: Student is expected to

B. Knowledge and Understanding: Student is expected to

A1- have knowledge on food acts and related acts affecting the production and marketing of foods

A2- identify the main international and local agencies working on food legislations and their roles.

A3- define the main classes of food legislation (food additives , packaging ,pesticides safety and hygiene ,labelling storage and composition)

A4- understand the enforcement process of food legislations

B. Intellectual Analytical and Cognitive Skills: Student is expected to

B1 main knowledge on the history , importance and purposes of food legislations.

B2- describe the process of issuing and approval of food legislation

B3- be familiar with the organizations and institutions working on food legislation at the international and national level

B4 -gain knowledge on the main classes of food legislations

C. Subject- Specific Skills: Students is expected to

C1- recognize the main definitions related to food legislation

C2- differentiates between food laws, regulations and policies.

D. Transferable Key Skills: Students is expected to

D1-participate in the development of food standards and regulations

D2 introduce the importance of food legislation and their use in the food institutions

D3- distribute the important legislations of the local and the codex alimentarius legislation where do you work (industries, food importing companies , institutions of standardization and food safety).

D4-protect your firm against adulteration utilizing the protection given by the food standards and laws.

20. Topic Outline and Schedule

Topic	No. of lecture (s) /Week	Sources	ILOs
<ul style="list-style-type: none"> *history of food laws and regulations *adulteration *early days of food legislation of the modern era. *the nutrition labeling and education act of 1990 	(wk 1-2)		B1,B2
<ul style="list-style-type: none"> *Food laws regulation and policies *law: general principles *regulations: the rule making process <ul style="list-style-type: none"> Force of law Rules versus guidelines *federal agencies and their jurisdiction *food and drug administration (FDA) *united state department of agriculture 	(wk 3-6)		B3,A2
<ul style="list-style-type: none"> *food act and related acts affective the production and marketing of foods *Definitions <ul style="list-style-type: none"> *prohibited acts *injunction proceedings <ul style="list-style-type: none"> *food additive and other substance used in foods. *introduction *safety of food additives <ul style="list-style-type: none"> *direct and indirect food additives *substance that are generally recognized as safe (GRAS) <ul style="list-style-type: none"> *class 	(wk 7-8)		A3,D4,A1
<ul style="list-style-type: none"> *color additives *packaging and labeling *pesticide residues *laws and regulations for labeling food products <ul style="list-style-type: none"> *principle display and information panels *statement of ingredients *name and address of manufacture , packer, or distributer *nutrition labeling 	(wk 11-12)		B3,B4,D4
<ul style="list-style-type: none"> *Jordanian general food regulations *food hygiene regulations *food additives *food packages *pesticide residues *food labeling *comparative food legislations *CFR, USDA,EC Directives, Codex Alimentarius Commission. 	(wk 13-14)		D4,D2,D4,D1
Students reports presentation and discussion.	(wk 15)		A1 , A2 , B1

21. Teaching Methods and Assignments:

Development of ILOs is promoted through the following teaching and learning methods:

The course will be structured in lectures and discussions. The course comprises overviews, from general understanding to expert knowledge on key topics, and learning based on lectures as well as independent learning. A presentation project is also included in the evaluation process.

22. Evaluation Methods and Course Requirements:

ILO/s	Learning Methods	Evaluation Methods
A- Knowledge and Understanding (A1-A4)	Lectures and Discussions	Exams & Quizes
B- Intellectual Analytical and Cognitive Skills (B1-B2)	Lectures and Discussions	Exams
C. Subject Specific Skills (C1-C3)	Lectures and Discussions	Exams
D-Transferable Key Skills (D1-D2)	Project & presentation	Projects presentation and homework assignments.

23. Course Policies:

A- Attendance policies:

B- Absences from exams and handing in assignments on time:

C- Health and safety procedures:

D- Honesty policy regarding cheating, plagiarism, misbehavior:

E- Grading policy:

F- Available university services that support achievement in the course:

24. Required equipment: (Facilities, Tools, Labs, Training,...)

25. References:

Required book (s), assigned reading and audio-visuals:

Main Reference/s:

1- vetter ,J.L.(1996). Food Laws and Regulations. American Institute of Baking,Manhattan.

References:

- 1- Jordanian Institution for standards & Metrology food legislations.
- 2- International standardization organization.
- 3- Codex Alimentarius committee

26. Additional information:

Name of Course Coordinator: **Prof.Dr.Basem Al-Sawalha** Signature: ----- Date: -----

Head of curriculum committee/Department: ----- Signature: -----

Head of Department: ----- Signature: -----

Head of curriculum committee/Faculty: ----- Signature: -----

Dean: ----- -Signature: -----