



SCHOOL OF HEALTH SCIENCES

HS 3230 – Foodborne Illnesses (2 credits)

Winter Semester 2018

CRN: 13870

Thursday | 5:30 - 7:17 PM

Instructor:

Kelley Cox, MS, RD, CSG, CFPP

South Foundation Hall – room 364

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(734) 612-3204

PREREQUISITE: HS 2500 or HS 205

REQUIRED TEXTS: No text is required. Weekly Course Packs will be posted to the class Moodle page for download.

COURSE DESCRIPTION: Introduction to foodborne illnesses and food safety. Overview of concepts of the public health response to foodborne illness, including surveillance, outbreak investigation, discussion of most common agents, and safe practices. USDA Food laws and regulations analyzed. Replaces NH 446. (Formerly HS 323)

LEARNING OUTCOMES: At the conclusion of this course, student will:

1. Identify the major foodborne hazards (biological, physical, and chemical).
2. Define the transmission, epidemiology, and pathogenesis of foodborne pathogens.
3. Identify the steps of a foodborne outbreak investigation
4. Describe Federal and State regulatory agencies, guidelines, and authorities relevant to food safety.
5. Identify the steps in risk assessment of foodborne hazards

COURSE FORMAT: Course content will be delivered via a foundation of lectures, and lectures will be reinforced by interactive discussions, examples of real life occurrences of food safety issues and foodborne illness outbreaks, and video content. Course lectures and activities are based on the readings as well as the instructor's own experience. It is strongly recommended that students read materials before each class session.

CLASS POLICIES:

Electronic Device Usage: All communication and music devices, particularly mobile phones, are to be muted and out of sight during class. Computer use pertaining to class is allowed, however, the instructor reserves the right to deduct attendance points if the student is not engaged and participating in class activities

Academic conduct policy: Cheating on examinations, quizzes, assignments, activities; plagiarism, fabrication, falsifying reports/records (including attendance); intentional misuse of equipment or materials; unauthorized collaboration, access, or modifying of computer programs; or aiding and abetting the perpetration of such acts are considered serious breaches of academic conduct. The preparation of reports, papers, and examinations, assigned on an individual basis, must represent each student's own effort. The student must paraphrase sources and citations/references should be indicated clearly. The use of assistance from other students or aids of any kind during examinations, except when the use of aids such as electronic devices, books, or notes has been approved by an instructor, is a violation of the standard academic conduct expected in this course. The Oakland University policy on academic conduct will be strictly followed with no exceptions. See catalog under Academic Policies and Procedures.

Personal Conduct & Communication: The conduct of a student registered or taking course in the School of Health Sciences should be consistent with that of a professional person. Students must demonstrate courtesy, honesty, and respect to faculty members, guest lecturers, administrative support staff, and fellow students. Similarly, faculty must demonstrate fair treatment and show respect for ideas and opinions so that students achieve maximum benefits from their experience in the School.

Email conversations must be courteous and professional or the instructor will not respond. As such, emails must contain, at minimum, a salutation (e.g. "Hi Ms. Cox") and grammatically correct language. Emails are not text messages – be aware that emails convey an impression of you as a person. It is best that the impression be one of a mature and well-spoken student. If the content of your email is about a topic that is difficult to explain or emotional (e.g. being upset about a grade), it is best to speak with the instructor directly.

Add/Drops: The university policy will be explicitly followed. It is the student's responsibility to be aware of deadline dates for dropping courses.

Special Considerations: Students with disabilities who may require special accommodations should make an appointment with campus Disability Support Services, 106 North Foundation Hall, phone 248 370-3266. Students should also bring their needs to the attention of the instructor as soon as possible by providing the "Letter of Accommodations" created by DSS. For academic help, such as study and reading skills, contact the Academic Skills/Tutoring Center, 103 North Foundation Hall, phone 248 370-4215.

Excused Absence Policy: This policy for university excused absences applies to participation as an athlete, manager or student trainer in NCAA intercollegiate competitions, or participation as a representative of Oakland University at academic events and artistic performances approved by the Provost or designee. Students shall inform their instructors of dates they will miss class due to an excused absence prior to the date of that anticipated absence. For activities such as athletic competitions who schedules are known prior to the start of a term, students must provide their instructors during the first week of each term a written schedule showing days they expect to miss class. For other university excused absences students must provide each instructor at the earliest possible time the dates that they will miss.

COURSE GRADING: Failure to pass a single component may result in failing the overall course. Final grades are based on an accumulation of 1000 points total distributed as follows:

Item		Percent total Grade	Due Dates
Participation/Attendance	150 points	15%	Weekly
Online Discussion/Chats	250 points	25%	As Assigned (5 total)
Quizzes	150 points	15%	Weekly
Midterm Exam	225 points	22.5%	February 15, 2018
Final Exam	225 points	22.5%	April 19, 2018

Participation/Attendance (10 points each)

Attendance and participation in class discussions is important to maximize content understanding and to contribute to class discourse. Being to class on time and actively listening and/or contributing to discussions will be rewarded with full points. Partial points will be awarded for tardiness or absence with advance notice. No points will be awarded for missing class without notice.

Online Discussion/Chats (50 points each)

A current foodborne outbreak topic will be presented as a point of online discussion amongst your classmates. The discussion will take place on the Moodle class page. Postings should be thoughtful, relevant, and include connections to class content as applicable. An original posting and a minimum of 3 responses to classmates' posting is required to earn full points.

Quizzes (15 points each; 11 total, lowest score dropped)

Quizzes will be administered online and available to complete immediately following end of class following the weekly lecture. Quizzes will consist of ten questions and include both multiple choice and true/false questions. Each quiz is timed for 10 minutes, may be taken once, and must be completed before midnight on Wednesday before the next lecture.

Mid-Term Exam (225 points) and Final Exam (225 points)

- The Mid-Term exam will be based on lectures, readings, and class activities/discussion focused on foodborne pathogens. The exam will be cumulative and consist of true/false and multiple choice questions.
- The Final exam will be based on lectures, readings, and class activities/discussion focused on regulatory agencies, guidelines, and surveillance practices related to food safety. The exam will be cumulative and consist of true/false and multiple choice questions.
- Both exams include 75 questions, are administered online with one attempt to complete, and timed for 90 minutes. Because exams are administered online, rescheduling of exam dates will not be permitted unless extraordinary circumstances occur and can be validated with documentation.

Extra Credit (40 points total)

You will have an opportunity to submit extra credit assignments after the Midterm Exam. Each submission is worth 20 points and a maximum of 2 assignments will be accepted.

Grading Scale:

A	100%	4.0	B	89%	3.5	C	79%	2.9	D	69%	1.9
	99%	4.0		88%	3.5		78%	2.8		68%	1.8
	98%	4.0		87%	3.4		77%	2.7		67%	1.7
	97%	3.9		86%	3.4		76%	2.6		66%	1.6
	96%	3.9		85%	3.3		75%	2.5		65%	1.5
	95%	3.8		84%	3.3		74%	2.4		64%	1.4
	94%	3.8		83%	3.2		73%	2.3		63%	1.3
	93%	3.7		82%	3.2		72%	2.2		62%	1.2
	92%	3.7		81%	3.1		71%	2.1		61%	1.1
	91%	3.6		80%	3.0		70%	2.0		60%	1.0
	90%	3.6							F	≤ 59%	0.0

Corrections to Grading:

The instructor will make every effort to ensure that the assignments and exam are graded correctly and fairly. Students are highly encouraged to bring items that appear questionable to the instructor's attention, either in person or via email. If mistakes to grading are found, students have one week after the assignment is due to report problems.

TENTATIVE COURSE OUTLINE

Week	Date	Topic/Readings	Quiz
1	01/04	Course Introduction	
2	01/11	Agent Classification – Overview “Foodborne Illnesses Overview”, “Bad Bug Book: Introduction”	Quiz 1
3	01/18	E. Coli & Salmonella “Bad Bug Book: E. Coli”, “Bad Bug Book: Salmonella”	Quiz 2
4	01/25	Shigella & Campylobacter “Bad Bug Book: Shigella”, “CDC: Campylobacter”	Quiz 3
5	02/01	Listeria & Botulism “Bad Bug Book: Listeria”, “CDC: Botulism”	Quiz 4
6	02/08	Staphylococcus aureus & Bacillus cereus “Bad Bug Book: Staphylococcus aureus”, “Bad Bug Book: Bacillus cereus”	Quiz 5
7	02/15	Norovirus & Hepatitis A “CDC: Norovirus” , “CDC: Hepatitis A”	Quiz 6
8	02/22	Mid-Winter Break	
9	03/01	Mid-Term Exam Opens. No class or lecture this week.	
10	03/08	Food Safety Laws and Regulatory Agencies Guidelines for Foodborne Disease Outbreak Response – Ch. 3	Quiz 7
11	03/15	Outbreak Investigation Guidelines for Foodborne Disease Outbreak Response – Ch. 4, 5	Quiz 8
12	03/22	Multijurisdictional Investigations Guidelines for Foodborne Disease Outbreak Response – Ch. 7	Quiz 9
13	03/29	Control Measures Guidelines for Foodborne Disease Outbreak Response – Ch. 6	Quiz 10
14	04/05	HACCP Course Pack: “HACCP Principles & Applications”	Quiz 11
15	04/12	Food Safety Practices	
16	04/19	Final Exam Opens	