



## **ANSC 5303 Advance Food & Meat Safety**



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### **Instructor**

DeMetris Reed, Jr., PhD  
Assistant Professor  
Office: 106 RAS  
Phone: 432-837-8232  
Email: demetris.reed@sulross.edu  
Office Hours: By appointment

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### **Time and Location**

Online

### **Course Description**

Focuses on establishing agricultural practices as they relate to the production of farm products from a food safety standpoint. Covers the specific guidelines for some key agricultural commodities, regulating and monitoring food safety guidelines, introduction of regulations from governing entities such as HACCP, writing standard operating procedures, employee training, and technologies to assist in production of safe food.

### **Course Objectives**

At the completion of the course, the learner will be able to:

1. Describe production hazards that could lead to food-borne illness.
2. Discuss the key points to account for in considering food safety guidelines for a specific commodity.
3. Write, evaluate, and revise when needed effective standard operating procedures such as the sanitation standard operating procedure.
4. Evaluate risks and propose mitigating actions commonly employed in a specific food.
5. Compare and contrast alternative microbial eradication technologies.
6. Describe the key elements of an effective food safety program.
7. Evaluate the effectiveness of a crisis management plan.

### **TEA AFNR Educator Standards**

Standard I. The AFNR teacher understands the scope of meat processing...

Standard VII. The AFNR teacher has a basic understanding of emerging technologies and understands the use of information technologies in the meat industries.

### **(ANSC) Student Learning Outcomes:**

Student will be able to:

1. Demonstrate the basic skills of interpreting research data gathered in an agricultural context,
2. Apply critical thinking skills to mitigate potential challenges in diverse animal sciences and related agricultural industries, and
3. Demonstrate the ability to communicate through written, spoken, and graphical methods.

### **Required Texts**

#### **Recommended Texts**

## **Exams**

Exams will cover any material taught in class, as well as any information presented by the guest speakers. Exams will be take-home (via Blackboard) and will not be multiple-choice. All exam questions will be in essay format and will require you to synthesize and evaluate the information from class. Since these are take-home exams, you will be expected to provide sufficient information and documentation to back up your answers.

## **Participation, Attendance, and other assignments**

A high degree of engagement is expected and will contribute to your learning as an active participant. This includes interacting with the instructor, speakers, and other students, completing outside of class assignments and readings, and being prepared to participate in class discussions. This class is the beginning of your journey to becoming a professional. Evidence of professionalism includes attendance, collegial attitude, participation, and punctuality.

Course Assignments	Percentage
Exams (19 x 50pts each)	60%
HACCP Food Plan	10%
Comprehensive Final Exam	30%
Total Percentage	100%

## **Grading Scale**

A = 90-100%

B = 80-89%

C = 70-79%

D = 60-69%

F = below 60%

## **Attendance and Make-up Exams and Assignments**

Students' class attendance and participation are required. All assignments must be turned in at the beginning of class on the due date. No emailed assignments will be accepted and no work will be accepted past the deadline set by the syllabus unless noted by the instructor. No consideration of extending a due date will be considered on the day an assignment is due, students should contact the instructor if they are expecting to be unable to meet a deadline.

Any time instruction is missed, for any reason, it will count as an absence. College approved field trips, and competitive and leadership development events are considered legitimate and with proper documentation will not be considered an absence. However, it is up to the student to inform the instructor before the absence in the form of a professional email. Seeking an extended deadline due to the above mentioned absences should be arranged before missing the course meeting. In case of emergencies, arrangements for completing assignments should be made immediately upon return to campus. Missing an examination for an unexcused absence will result in a grade of zero on the exam. Students missing 3 periods will be dropped from the course with an F! Disruptive students will be asked to leave the classroom and will count as an unexcused absence.

## **Use of technology during instruction**

This class is part of your journey to becoming a professional, and the use of personal cell phones, iPads, computers, and other electronic devices can distract learning for all individuals and create an unprofessional environment. However, electronic devices can also be powerful tools to be used in the learning process. Therefore, the use of electronic devices for class purposes, such as note-taking and internet searches is allowed. But, remember that you are now a professional and will be required to act accordingly. So, if you choose to use electronic devices in the classroom, please do so in a professional manner.

## **Academic Honesty**

On all work submitted for credit by students in this course, the following pledge is either required or implied:

**"On my honor, I have neither given nor received unauthorized aid in doing this assignment."**

As members of a learning community, all should strive to be honest in all endeavors. A fundamental principle is that the whole process of learning and pursuit of knowledge is diminished by cheating, plagiarism and other acts of academic dishonesty. In addition, every dishonest act in the academic environment affects other students adversely, from the skewing of the grading curve to giving unfair advantage for honors or for professional or graduate school admission. Therefore, the university will take severe action against dishonest students. Similarly, measures will be taken against faculty, staff and administrators who practice dishonest or demeaning behavior.

### **Expectations**

The purpose of this class is to help you become a professional in the agricultural and natural resource sciences. The information and skills you learn in this course are designed to help you develop your expertise and professionalism. Therefore, the activities you will be required to complete work toward achieving this goal. In line with this, there are some expectations that I have of you, and conversely, there are some expectations that you should have of me. The expectations for this course are as follows:

I will expect you to:

- Complete all assignments thoroughly, in a timely manner.
- Attend all classes, unless there are extenuating circumstances, which you should inform me of as soon as possible.
- Be on time for all class sessions and activities
- Look at each assignment as an occasion for you to learn, and make the most of every learning opportunity.
- Be honest and submit your own original work.
- Participate in class discussions and activities; this helps you as well as all of your classmates.
- Enjoy this class!

You can expect me to:

- Provide learning opportunities that advance your knowledge and development in agricultural education.
- Be available before and after class, during office hours, and at other times (I have an open door policy) to provide assistance and answer your questions.
- Be fair in my grading and assessment of your work.
- Provide you with timely, constructive feedback on your work.
- Enjoy this class!

### **About Me**

I grew up in Montgomery, Texas where I was a member of my high school FFA chapter. I attended Prairie View A&M University and received my BS degree in Agriculture. Afterwards, I worked for a local feed store and the university farm for a year. My love of agriculture and education led me to pursue my Master's degree in Animal Science at West Texas A&M where I majored in meat science and worked at the Beef Carcass Research Center. Afterwards, I then went to North Dakota State University to work on my PhD in Animal/Meat Science.

### **Reasonable Accommodation Statement**

It is the SRSU policy to provide reasonable accommodation to students with disabilities. If you would like to request such accommodations because of physical, mental, or learning disabilities, please contact the ADA coordinator in Student Services: Ferguson 112, 837-8203.