

Food Safety (SAFE)

SAFE 401. Food Safety Information & Flow of Food. 1 Credit.

An orientation to food safety. How to find, evaluate and report credible food safety information, and comprehension of the complexity of food systems. {Also offered for graduate credit - see SAFE 601.}.

SAFE 402. Foodborne Hazards. 1 Credit.

This course will lead students into the comprehension of the vast variety of chemical, physical and biological foodborne hazards. Prereq: SAFE 401 or SAFE 601. {Also offered for graduate credit - see SAFE 602.}.

SAFE 403. Food Safety Risk Assessment. 1 Credit.

This course will enforce the concept that no food is 100% safe, and will lead students to understand how to assess the likelihood of foodborne illness events. Prereq: SAFE 402 or SAFE 602. {Also offered for graduate credit - see SAFE 603.}.

SAFE 404. Epidemiology of Foodborne Illness. 1 Credit.

This course will lead students to understand foodborne disease outbreaks, comprehend and apply epidemiologic models of disease causation and causal inference, and apply disease outbreak investigation steps. Prereq: SAFE 403 or SAFE 603. {Also offered for graduate credit - see SAFE 604.}.

SAFE 405. Costs of Food Safety. 1 Credit.

This course will lead students to comprehend and analyze the economic and societal costs of foodborne illness outbreaks. Prereq: SAFE 404 or SAFE 604. {Also offered for graduate credit - see SAFE 605.}.

SAFE 406. Food Safety Crisis Communication. 1 Credit.

This course will lead students to understand the best ways to disseminate food safety information during or following a foodborne illness outbreak. Prereq: SAFE 405 or SAFE 605. {Also offered for graduate credit - see SAFE 606.}.

SAFE 407. Food Safety Risk Management. 1 Credit.

This course will lead students to understand strategies and costs of reducing risk of foodborne illness. Prereq: SAFE 406 or SAFE 606. {Also offered for graduate credit - see SAFE 607.}.

SAFE 408. Food Safety Regulatory Issues. 1 Credit.

This course will lead students to understand the food safety regulatory structure. Prereq: SAFE 407 or SAFE 607. {Also offered for graduate credit - see SAFE 608.}.

SAFE 409. Food Safety Risk Communication & Education. 1 Credit.

This course will lead students to understand the importance of worker training and consumer education in food safety. Prereq: SAFE 408 or SAFE 608. {Also offered for graduate credit - see SAFE 609.}.

SAFE 452. Food Laws and Regulations. 3 Credits.

Regulations, laws, and dynamics governing development of food policy. Prereq: SAFE 470. Cross-listed with CFS 452 and AGECE 452. {Also offered for graduate credit - see SAFE 652.}.

SAFE 484. Food Safety Practicum. 1-3 Credits.

Supervised experience to give students hands-on practice at addressing food safety problems. Placement with industry, government or academic settings will be arranged. Program permission required for registration. May be repeated for credit. {Also offered for graduate credit - see SAFE 684.}.

SAFE 485. Crisis Communication. 3 Credits.

Crisis communication practices in organizations of all types with emphasis on planning, emergency communication, image restoration, and organizational learning. Prereq: COMM 110. Cross-listed with COMM 485.

SAFE 494. Individual Study. 1-5 Credits.**SAFE 601. Food Safety Information & Flow of Food. 1 Credit.**

An orientation to food safety. How to find, evaluate and report credible food safety information, and comprehension of the complexity of food systems. {Also offered for undergraduate credit - see SAFE 401.}.

SAFE 602. Foodborne Hazards. 1 Credit.

This course will lead students into the comprehension of the vast variety of chemical, physical and biological foodborne hazards. Prereq: SAFE 601. {Also offered for undergraduate credit - see SAFE 402.}.

SAFE 603. Food Safety Risk Assessment. 1 Credit.

This course will enforce the concept that no food is 100% safe, and will lead students to understand how to assess the likelihood of foodborne illness events. Prereq: SAFE 602. {Also offered for undergraduate credit - see SAFE 403.}.

SAFE 604. Epidemiology of Foodborne Illness. 1 Credit.

This course will lead students to understand foodborne disease outbreaks, comprehend and apply epidemiologic models of disease causation and causal inference, and apply disease outbreak investigation steps. Prereq: SAFE 603. {Also offered for undergraduate credit - see SAFE 404.}.

SAFE 605. Costs of Food Safety. 1 Credit.

This course will lead students to comprehend and analyze the economic and societal costs of foodborne illness outbreaks. Prereq: SAFE 604. {Also offered for undergraduate credit - see SAFE 405.}.

SAFE 606. Food Safety Crisis Communication. 1 Credit.

This course will lead students to understand the best ways to disseminate food safety information during or following a foodborne illness outbreak. Prereq: SAFE 605. {Also offered for undergraduate credit - see SAFE 406.}.

SAFE 607. Food Safety Risk Management. 1 Credit.

This course will lead students to understand strategies and costs of reducing risk of foodborne illness. Prereq: SAFE 606. {Also offered for undergraduate credit - see SAFE 407.}.

SAFE 608. Food Safety Regulatory Issues. 1 Credit.

This course will lead students to understand the food safety regulatory structure. Prereq: SAFE 607. {Also offered for undergraduate credit - see SAFE 408.}.

SAFE 609. Food Safety Risk Communication & Education. 1 Credit.

This course will lead students to understand the importance of worker training and consumer education in food safety. Prereq: SAFE 608. {Also offered for undergraduate credit - see SAFE 409.}.

SAFE 652. Food Laws and Regulations. 3 Credits.

Regulations, laws, and dynamics governing development of food policy. Cross-listed with CFS 652 and AGECE 652. {Also offered for undergraduate credit - see SAFE 452.}.

SAFE 684. Food Safety Practicum. 1-3 Credits.

Supervised experience to give students hands-on practice at addressing food safety problems. Placement with industry, government or academic settings will be arranged. Program permission required for registration. May be repeated for credit. {Also offered for undergraduate credit - see SAFE 484.}.

SAFE 720. Food Safety Costs and Benefits Analysis. 3 Credits.

Theoretical and empirical impacts of food safety costs and benefits. Three lectures. Prereq: SAFE 670, AGECE 741. Cross-listed with AGECE 720.

SAFE 725. Food Policy. 3 Credits.

Provides quantitative tools and models used to analyze general food safety policies. Three lectures. Prereq: SAFE 670. Cross-listed with AGECE 725 and CFS 725.

SAFE 753. Food Toxicology. 2 Credits.

Discussions on the properties of toxic substances found both naturally and as contaminants in foods, the hazards they present to humans and their food supplies, and ways to reduce risks.

SAFE 785. Advanced Crisis Communication. 3 Credits.

Long- and short-term issues for managing communication related to organizational crises are discussed in the stages of pre-crisis, crisis and post-crisis. Cross-listed with COMM 785.

SAFE 786. Risk Communication. 3 Credits.

Explores the relationship between communication strategies and risk perception, assessment, and management. Cross-listed with COMM 786.

SAFE 790. Graduate Seminar. 1-3 Credits.

SAFE 791. Temporary/Trial Topics. 1-5 Credits.

SAFE 793. Individual Study/Tutorial. 1-5 Credits.

SAFE 794. Practicum/Internship. 1-10 Credits.

SAFE 795. Field Experience. 1-15 Credits.

SAFE 796. Special Topics. 1-5 Credits.

SAFE 797. Master's Paper. 1-3 Credits.

SAFE 798. Master's Thesis. 1-10 Credits.

SAFE 899. Doctoral Dissertation. 1-15 Credits.