

# Food Safety (SAFE)

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**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 440. Hazard Analysis Critical Control Point (HACCP) and Food Safety Systems. 2 Credits.**

Students will become familiar with hazard analysis, critical control point and food safety plans, including good manufacturing practices and standard operating procedures for safe food production. {Also offered for graduate credit - see SAFE 640.}.

**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. Risk and 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 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 640. Hazard Analysis Critical Control Point (HACCP) and Food Safety Systems. 2 Credits.**

Students will become familiar with hazard analysis, critical control point and food safety plans, including good manufacturing practices and standard operating procedures for safe food production. {Also offered for undergraduate credit - see SAFE 440.}

**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.

**SAFE 786. Risk Communication. 3 Credits.**

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