

Food Safety (SAFE)

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. {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 494. Individual Study. 1-5 Credits.**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.

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.**