Post-Harvest Food Safety, FSA 530,  
Fall (2007) Semester Schedule  
Dr. Donn R. Ward & Dr. Lee-Ann Jaykus Coordinators  
Tuesday and Thursday (10:15 a.m. to 11:30 a.m.) Room 103 Schaub

Overview:
Lecture 1: Introduction /Course Objectives and Food Safety, Past, Present, & Future- WARD (Aug 23)  

Food Safety Regulations:
Lecture 4: International Food Safety - WARD (Sept 4)  
Lecture 5: Foodborne Microorganisms and Disease - JAYKUS (Sept 6)  
Lecture 6: Environmental Factors and Control of Foodborne Pathogens - JAYKUS (Sept 11)  
Lecture 7: Meat and Poultry - JAYKUS (Sept 13)  
Lecture 8: Meat and Poultry (cont) - JAYKUS (Sept 18)  
Lecture 9: Discussion Group I - STUDENTS/WARD (Sept 20)

Biological Hazards:
Lecture 10: Exam I – In Class (Sept 25)  
Lecture 11: Fresh Produce - JAYKUS (Sept 27)  
Lecture 12: Eggs and Seafood -JAYKUS (Oct 2)  
Lecture 13: Seafood (cont) - JAYKUS (Oct 4)  
Lecture 14: Emerging Preservation Technologies -JAYKUS (Oct 9)

Fall Break October 11th – 12th

Lecture 15: Sampling and Testing Strategies - JAYKUS (Oct 16)  
Lecture 16: Sampling and Testing Strategies (cont) - JAYKUS (Oct 18)  
Lecture 17: Discussion Group II – STUDENTS/JAYKUS (Oct 23)  
Lecture 18: Microbial Risk Assessment - JAYKUS (Oct 25)  
Lecture 19: Microbial Risk Assessment (cont) - JAYKUS (Oct 30)  
Lecture 20: Exam II - In Class (Nov 1)  
Lecture 21: The Food Code - JAYKUS (Nov 6)

Chemical Hazards:
Lecture 22: Chemical Hazards - WARD (Nov 8)

HACCP Verification and Food Safety Objectives
Lecture 23: HACCP Verification - WARD (Nov 13)  
Lecture 24: Food Safety Objectives - WARD (Nov 15)  
Lecture 25: Food Safety System - WARD (Nov 20)

Thanksgiving Holidays November 21st – 23rd

Consumer Attitudes
Lecture 26: Consumers: Part 1 - HOBAN (Nov 27)  
Lecture 27: Consumers: Part 2- HOBAN (Nov 29)

Lecture 28: Discussion Group III - STUDENTS/WARD (Dec 4)  
Lecture 29: Exam III - In class (Dec 6)