UNIVERSITY COLLEGE of the FRASER VALLEY

PAC FORM #2 (Page 1)

COURSE IMPLEMENTATION DATE:	01/05
COURSE REVISED IMPLEMENTATION DATE:	
COURSE TO BE REVIEWED:	01/09
(Four years after implementation date)	(MONTH YEAR format)

OFFICIAL COURSE OUTLINE INFORMATION

Students are advised to keep course outlines in personal files for future use.

Shaded headings are subject to change at the discretion of the department and the material will vary - see course syllabus available from instructor

FACULTY/DEPARTMENT: **Science, Health and Human Services - Agriculture Technology**

AGRI 121	**N/A**	**1**
COURSE NAME/NUMBER	FORMER COURSE NUMBER	UCFV CREDITS

Principles of On-Farm Food Safety

COURSE DESCRIPTIVE TITLE

CALENDAR DESCRIPTION:

This course introduces HACCP-based programs (hazard analysis and critical control points) as they relate to a safe food industry in BC and Canada. The four types of potential hazards and the identification of their critical control points for fields, farm buildings, and factors involving people will be discussed. The differences between HACCP and HACCP-based programs as they relate to food production, an overview of record keeping, and an introduction to the major commodity-specific programs will be covered. Case studies will be used. Actual commodities presented each year may vary, but could include HACCP-based programs for dairy, poultry, fruit, and vegetables. Requirements for participating in an on-farm HACCP-based audit will be introduced.

PREREQUISITES: **None**
COREQUISITES:

SYNONYMOUS COURSE(S)
(a) Replaces: _____ *(Course #)*
(b) Cannot take: _____ *(Course #)* for further credit.

SERVICE COURSE TO: _____ *(Department/Program)* _____ *(Department/Program)*

TOTAL HOURS PER TERM: **30**

STRUCTURE OF HOURS:

Lectures:	**18**	Hrs
Seminar:		Hrs
Laboratory:		Hrs
Field Experience:	**6**	Hrs
Student Directed Learning:	**6**	Hrs
Other (Specify):		Hrs

TRAINING DAY-BASED INSTRUCTION
LENGTH OF COURSE: _____
HOURS PER DAY: _____

MAXIMUM ENROLLMENT:	**25**	
EXPECTED FREQUENCY OF COURSE OFFERINGS:	**Once per year**	
WILL TRANSFER CREDIT BE REQUESTED? (lower-level courses only)	☐ Yes	X No
WILL TRANSFER CREDIT BE REQUESTED? (upper-level requested by department)	☐ Yes	☒ No
TRANSFER CREDIT EXISTS IN BCCAT TRANSFER GUIDE:	☐ Yes	☒ No

AUTHORIZATION SIGNATURES:

Course Designer(s): _____ Norma Senn

Chairperson: _____ *(Curriculum Committee)*

Department Head: _____ Norma Senn

Dean: _____

PAC Approval in Principle Date:

PAC Final Approval Date: December 10, 2003

LEARNING OBJECTIVES / GOALS / OUTCOMES / LEARNING OUTCOMES:

1. Students will be able to identify the four types of hazards that are of concern to food safety, and name examples within each of the four types.

2. Students will be able to identify potential critical control points for each of the four hazard types for a livestock and crop production setting.

3. Students will be able to describe the difference between HACCP and on-farm HACCP-based food safety programs.

4. Students will be able to describe the kinds of records that must be created and maintained in an on-farm HACCP-based food safety program.

5. Students will be able to list the steps they need to follow to work towards having a farm audit performed.

6. Students will be able to list the various Canadian agencies who have developed approved on-farm food safety programs, and how to contact representatives for these agencies.

7. Students will be able to find web sites created for various commodities that provide information about food safety.

METHODS:

Lectures
Guest speakers
Web-site searches/commodity producer guides review
Case studies
Field trips

PRIOR LEARNING ASSESSMENT RECOGNITION (PLAR):

Credit can be awarded for this course through PLAR (Please check :) ☒ Yes ☐ No

METHODS OF OBTAINING PLAR:

Students who present a certificate showing they have successfully completed a CFIA approved on-farm food safety course are exempt from this course.

TEXTBOOKS, REFERENCES, MATERIALS:

[Textbook selection varies by instructor. An example of texts for this course might be:]
No specific text books will be required since most information is available from various web sites, and from commodity groups.

SUPPLIES / MATERIALS:

STUDENT EVALUATION:

[An example of student evaluation for this course might be:]
Quizzes, final exam and/or student project to develop a farm checklist to prepare a farmer for an inspection audit.

COURSE CONTENT:

[Course content varies by instructor. An example of course content might be:]

I. Introduction to the principles of HACCP in general, and HACCP-based farm production principles specifically
   A. History of HACCP and HACCP-based programs
   B. Purpose of these programs
   C. Status of HACCP-based programs now in use in BC

II. Identification of the four types of potential hazards (Hazard Analysis)

   A. What the four groups are
   B. Why they are hazards
   C. Potential origin of hazards in food from the farm, during processing, during shipping, by consumers
   D. Case study for each of the four hazards groups

III. Critical Control Points (CCPs): Identification of on-farm CCPs specific to various commodities

A. Livestock example:

1. Animals themselves
2. Entry/exit to and from the farm (shipping)
3. Water and feed
4. Medications
5. Human handlers
6. Equipment and machinery
7. Buildings
8. Animal waste

B. Crop example:

1. Field environment (history of field, adjoining fields, water, soil, wildlife)
2. Irrigation water, fertilizers, pesticides applied
3. Field and harvest workers
4. Harvesting procedures and equipment
5. On-farm cleaning/grading/packing
6. Storage
7. Shipping

IV. Record Keeping Procedures using specific commodity groups as examples

V. BC and Canadian regulatory agencies and their web sites for various commodities: dairy, poultry, beef, swine, fruits, vegetables, greenhouse vegetables, other commodities, depending on class participants

VI. Getting ready for an on-farm food safety audit

VII. What an auditor will and will not do

VIII. Maintaining standards