



# SULTAN QABOOS UNIVERSITY

## COURSE OUTLINE

### PROGRAM: Food Science & Nutrition

<b>1. Course Code</b>	FSHN4102	
<b>2. Course Title</b>	Food Laws and Regulations	
<b>3. Credits</b>	3 CR, 12 CP, 6 ECTS	
<b>4. Pre-requisite Course(s)</b>	FSHN 2101	
<b>5. Co-requisite Course(s)</b>	none	
<b>6. Equivalent Course(s)</b>	none	
<b>7. Incompatible Course(s)</b>	none	
<b>8. Course Category</b>	<input type="checkbox"/> University Requirement <input type="checkbox"/> College Requirement <input type="checkbox"/> Department Requirement <input type="checkbox"/> Specialization Requirement <input type="checkbox"/> Other (specify):	<input type="checkbox"/> University Elective <input checked="" type="checkbox"/> College Elective <input type="checkbox"/> Department Elective <input type="checkbox"/> Specialization Elective
<b>9. Course Owner</b>	College: Agricultural and Marine Sciences	Department: Food Science and Nutrition
<b>10. Course Type</b>	<input type="checkbox"/> Lecture <input type="checkbox"/> Lecture/Seminar <input checked="" type="checkbox"/> Lecture/Tutorial <input type="checkbox"/> Tutorial <input type="checkbox"/> Field or Work Placement <input type="checkbox"/> Seminar <input type="checkbox"/> Workshop	<input type="checkbox"/> Lecture/Lab <input type="checkbox"/> Lecture/Studio <input type="checkbox"/> Lecture/Lab/Tutorial or Seminar <input type="checkbox"/> Laboratory (Practical) <input type="checkbox"/> Studio <input type="checkbox"/> Internship <input type="checkbox"/> Project
<b>17. Language of Instruction</b>	English	
<b>18. Course Description</b>		
This course surveys the food regulatory climate in Oman, GCC countries and other regions of the world. It reviews the resources, which serve as sources of Oman food regulatory policy. Other regulatory issues, agencies involved, good manufacturing practices, food standards, regulations of additives, labeling, and other related issues are discussed. The overall course objective is to develop students' skills in understanding the food laws and regulations, and their implementing procedures.		
<b>19. Teaching/Learning Strategies</b>		
There will be class lectures and discussion on each topic. Case studies, disputes will be used to give students chance to search for information and summarize key points in selected topics.		
<b>20. Assessment Components and Weight [%]</b>		
<input type="checkbox"/> Quizzes	<input type="checkbox"/> Practical	<input type="checkbox"/> Other (specify):
<input type="checkbox"/> Homework assignments	<input type="checkbox"/> Project	
<input checked="" type="checkbox"/> In-term examination(s) 60	<input checked="" type="checkbox"/> Final examination 40	
<b>21. Grading Method</b>		
<input checked="" type="checkbox"/> A-F Scale <input type="checkbox"/> Pass/Not passed		
<b>22. Textbook(s) and Supplemental Material</b>		
Fortin, N. D. 2009. Food Regulation: Law, Science, Policy and Practice. John Wiley & Sons, New Jersey. (available online at SQU library)		

### 23. Matching Course Objectives with Program Outcomes and SQU Graduate Attributes

SQU Graduate Attributes		
<b>A. SQU graduates should be able to:</b> <ol style="list-style-type: none"> <li>1. apply the knowledge and skills relevant to the specialization</li> <li>2. communicate effectively and use information and communication technologies</li> <li>3. critically analyze complex information and present it in simple clear manner</li> </ol>	<b>B. SQU graduates possess</b> <ol style="list-style-type: none"> <li>1. interpersonal communication skills and alignment with culture of international labour market to assist them in practical life and in living successfully</li> <li>2. skills and motivation for independent learning and engagement in lifelong learning and research</li> <li>3. work ethics and positive values, and intellectual independence and autonomy</li> <li>4. teamwork skills and display potential leadership qualities</li> </ol>	<b>C. SQU graduates should</b> <p>relish good citizenship qualities, be conscious of their national identity and be socially responsible, engage in community affairs and be mindful of contemporary issues.</p>

#	Intended Student Learning Outcome /Course Learning Objective	Relevant Program Outcome(s)	Applicable Attribute(s)
1.	Gain basic understanding of food laws and regulations	Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization	A1, A2
2.	Understand the purposes and procedures of food safety management and inspection practices	Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization	A1, A2
3.	Gain knowledge of regulations on food labeling and food additive laws	Identify the importance of food laws and regulations required for the manufacture and sale of safe and quality food products.	A1, A2
4.	Understanding of risk analysis to build the food regulations	Identify the importance of food laws and regulations required for the manufacture and sale of safe and quality food products.	A1, A2
5.	Feel confident to work and successfully interact and communicate in multidisciplinary teams related to food laws and regulations	Apply critical thinking and problem-solving skills to assess information at hand. Communicate effectively both orally and in writing.	A1, A2, A3 and B2
6.	Gain knowledge on current trends and development in food Food Laws and Regulations	Demonstrate knowledge of current issues in Food Science	A1
7.	Gain knowledge on food innovation and linked entrepreneurship	Develop Skills to evaluate any regulations considering food innovation and further entrepreneurship	A1, B3
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#### **16. Student Responsibilities**

It is the student's responsibility to know and comply with all University Academic Regulations relevant to participation in this course. These regulations specifically include attendance requirement and students' academic code of conduct.

For attendance, it is the student's responsibility to be punctual and to attend all classes.

Students are expected to perform their work with honesty and avoid any academic misconduct, which is defined as the use of any dishonest or deceitful means to gain some academic advantage or benefit. This can take many forms, including but not limited to, the following: copying, plagiarism, collusion and forging documents. For full details, please refer to the Undergraduate Academic Regulations and to the Student Academic Misconduct Policy.

Additionally, this course requires that you:

Students need to participate actively in discussion during the case studies tutorials

COURSE INFORMATION			
Course Code	FSHN4102	Course Title	Food Laws and Regulations
Semester/ Year	SP2024	Section(s)	10
Day, Time, and Place	SUN 14:15-15:35CMT/A17 TUE 14:15-15:35 CMT/A17		

Course Coordinator	MOHAMMED ALRIZEIQI		
Office Location	AGR/Food Science	Office Hours	SUN, Tuesday 8.30-10.0AM
Office Tel. Ext.	6113	Email	ruzeiki@squ.edu.om

Tentative Schedule			
Week	Lecture #	Topic/Material to be covered	Assessment
1	1	Basic Understanding of Food Laws and Regulations	
2	2	Basic Understanding of Food Laws and Regulations	
3	3	Risk, Science and Laws of WTO	
4	4	Risk, Science and Laws of WTO	
5	5	European Food Safety Regulations	
6	6	European Food Safety Regulations	
7	7	Gulf Standards GSO: Food Additives	MidTerm Test I March 10, 2024
8	8	Gulf Standards GSO: Food Labelling	
9	9	Food Safety Management and Risk Analysis	
10	10	Oman Food Regulations	
11	11	Oman Food Regulations	
12	12	Other regulatory frameworks: Private standards	MidTerm Test II April 9, 2024
13	13	Other regulatory Frameworks: Geographical indications	
14	14	Other regulatory frameworks: Traditional Foods	
15	15	Food Innovation, IP Policy and Entrepreneurship	
16		May 19, 2024, 8:00-11:00am, Room F52	Final Exam
17			

## APPENDIX A: INSTRUCTORS OF MULTIPLE SECTIONS

[illegible]

<b>APPENDIX B: ADDITIONAL INFORMATION</b>