

Course Syllabus

1. Name of Curriculum

Bachelor of Science (Food Science & Technology), Mahidol University International College

2. Course Code: ICFS 332

Course Title: Food Law and Commercial Standard of Food Products

3. Number of Credits: 4 (Lecture/Lab) (4-0)

4. Prerequisite(s): none

5. Type of Course: Required

6. Trimester / Academic Year: Third trimester / 2003-04

7. Course Description

Introduction to Thai and international food regulations and standards applicable to the food industry.

8. Course Objectives

1. Become familiar with statutes and regulations that contribute to a safe, nutritious, and wholesome food supply.
2. Understand how technological, social and political forces interact in the development of food law and regulation.
3. Understand more about the law and legal system: in Thailand, Japan, the EU, and the US.
4. Understand the differences and similarities between international and domestic food law and regulation.
5. Understand global perspectives on the challenges and opportunities in the international food trade, including the steps being taken towards international harmonization, key international players and potential outcomes.
6. Be aware of food law issues as they appear on reliable Internet sources and to be able to discuss them.
7. Have access to the most recent changes in food law
8. Understand critical domestic and international regulatory issues and their impact on food laws as illustrated by case studies.

9. Course Outline

Week	Topics			Instructor	
	Lecture/Seminar	Hour	Lab		Hour
1	Introduction to Food Law	4			Dr. Kohnhorst
2	Thai Food Law	4			Ms Charamporn Bovonsombat
3	Introduction to US Legal System	4			Dr. Kohnhorst
4	An Overview of Food Regulation in the United States	4			Dr. Kohnhorst
5	US Food Laws and Regulations	4			Dr. Kohnhorst
6	The Labeling of Food Products in the United States	4			Dr. Kohnhorst
7	Midterm Examination	2			
7	Introduction to Japanese Food Law	2			Invited Speaker from Japanese Embassy
8	Introduction to EU Legal System	4			Invited speaker
9	An Overview of Food Regulation in the EU	4			Dr. Kohnhorst
10	EU Food Laws and Regulations	2			Dr. Kohnhorst
10	The Labeling of Food Products in the EU	2			Dr. Kohnhorst
11	Issues in International Food Regulation and International Food Regulatory Agencies	4			Invited speaker from FAO
	Total	44			

10. Teaching Methods

1. Lecture
2. Handouts
3. Homework exercises
4. Student Presentations

11. Teaching Media

1. Powerpoint presentations
2. Overhead transparencies
3. Handouts

12. Course Achievement

Assessment made from the stated criteria- students who receive more than 90% of the total points will receive a grade A.

13. Course Evaluation

Component	%
Attendance	10
Quizzes/ Class participation	15
Midterm exam	30
Final exam	35
Student Presentation	10
Total	100

14. References

1. Vetter, J. L. 1996. Food Laws and Regulations. American Institute of Baking, Manhattan, KS.
2. Codex Alimentarius website: <http://www.codexalimentarius.net/>
3. US Food Law: USDA website: <http://www.fsis.usda.gov/> and FDA website: <http://www.fda.gov>
4. Japanese Food Law: Ministry of Agriculture, Forestry, and Fisheries (MAFF): <http://www.maff.go.jp/eindex.html>
5. EU Food Law: <http://www.europa.eu.int/>
6. Thailand: <http://www.fda.moph.go.th/fdamain.htm>

15. Instructor

1. Invited Legal Experts
2. Ms Charnporn Bovonsombat, BJC Specialties

16. Course Coordinator

Dr. Andrew Kohnhorst