



**Jordan University of Science and Technology**  
**Faculty of Agriculture**  
**Nutrition & Food Technology Department**

NF451 Food Laws And Regulation

First Semester 2022-2023

**Course Catalog**

2 Credit Hours. The importance of laws and food legislation, food specifications and how to develop them. Legislation agencies of food at the local and global level in terms of their activity such as the Codex Alimentarius Commission, the World Standards Organization, the World Health Organization and the Food and Agriculture Organization

**Text Book**

<b>Title</b>	International Standard
<b>Author(s)</b>	ISO 9001
<b>Edition</b>	3rd Edition
<b>Short Name</b>	1
<b>Other Information</b>	

**Course References**

Short name	Book name	Author(s)	Edition	Other Information
2	Assuring Food Safety and Quality: Guidelines for Strengthening National Food Systems,	FAO/WHO. 2003.	1st Edition	
3	Codex Alimentarius Commission, Joint FAO/WHO Food Standards Program	Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for Its Application	1st Edition	

**Instructor**

Name	<b>Dr. Sana Gammoh</b>
Office Location	C4 level 3
Office Hours	
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<b>Class Schedule &amp; Room</b>
Section 1: Lecture Time: Tue : 11:30 - 12:30 Room: M2008

<b>Prerequisites</b>		
<b>Line Number</b>	<b>Course Name</b>	<b>Prerequisite Type</b>
633771	NF377 Food Microbiology	Prerequisite / Study
633710	NF371 Food Chemistry And Analysis	Prerequisite / Study

<b>Tentative List of Topics Covered</b>		
<b>Weeks</b>	<b>Topic</b>	<b>References</b>
Weeks 1, 2	Food legislation aspects	
Weeks 3, 4, 5	Food Act: Preliminary provisions, Interpretation, Primary duty of persons who trade in food, Regulatory roles, Risk-based measures, National programmes , Monitoring programmes	
Weeks 6, 7, 8	Food Law, definition, food misrepresentation, Food adulterated, food is considered unfit for human consumption	
Weeks 8, 9	Food standards, standards contain eight clauses	
Weeks 9, 10	ISO 9000 quality system standards	
Weeks 11, 12	Standard ISO 17025:1999	
Weeks 13, 14	HACCP Regulation	

<b>Mapping of Course Outcomes to Program Student Outcomes</b>	<b>Course Outcome Weight (Out of 100%)</b>	<b>Assessment method</b>
1) Learn about governments enacted food laws and regulations designed to ensure that foods are fit for human consumption. [10SLO1]	10%	
2) Learn about that laws protect consumers from harm resulting from unsafe foods and from deception resulting from misrepresentation or fraud relating to certain established food quality characteristics. [1SLO1, 1SLO3, 1SLO4]	10%	
3) Learn about agencies that enforce these food laws and regulations. [1SLO4]	10%	
4) Learn about the term food in a food law that covers any unprocessed, semi-processed, or processed item that is intended to be used as food or drink [1SLO4]	10%	

5) Learn about food laws and regulations that govern the failure of a food to meet regulatory requirements relating to a standard of identity, the declared quantity, declared ingredients, or label claims, can be considered as misrepresentation, misbranding, or fraud. [1SLO4]	10%	
6) Learn about the scope of food laws and regulations govern all aspects of food safety and aspects of food quality [1SLO3, 1SLO4]	10%	
7) Learn about that in addition to food laws and regulations, food standards also establish requirements for the safety and quality of foods and it becomes a legal requirement when it is published as a part of food regulations. [1SLO3, 1SLO4]	10%	
8) Learn about the Codex Alimentarius a collection of standards for food quality, food suitability, and food safety. These food standards have been adopted by countries worldwide and are intended primarily to protect consumers and to facilitate international food trade. They include codes of practice such as The Codex General Principles of Food Hygiene, standards for maximum residual levels (MRL) for pesticides and for veterinary drugs in foods, and standards for specifications for food additives [1SLO4]	10%	
9) Learn about the Hazard analysis critical control point (HACCP) a system that identifies, evaluates, and controls hazards that are significant for food safety (Codex Alimentarius, 1997). a systematic approach to the identification, evaluation, and control of food safety hazards (NACMCF, 1997). HACCP, which is recognized for its science-based approach, consists of a set of seven principles that have been adopted internationally through the work of the Codex Alimentarius Commission. [1SLO3, 1SLO4]	10%	
10) Learn about the ISO International Organization for Standardization to assist all types and sizes of organizations to implement and operate effective quality management systems. [1SLO3, 1SLO4]	10%	

Relationship to Program Student Outcomes (Out of 100%)				
SLO1	SLO2	SLO3	SLO4	SLO5
13.33		23.33	63.33	

Evaluation	
Assessment Tool	Weight
midterm exam	50%
final exam	50%

Policy	
Attendance	Consistent with Jordan University of Science and Technology guidelines, students absent from regularly scheduled examinations because of authorized University activities will have the opportunity to take them at an alternate time. No make-up exams will be given for unexcused absences.
Withdraw	Consistent with Jordan University of Science and Technology guidelines

