



DEPARTMENT OF CHEMISTRY: FOOD SCIENCE
FOOD4102: Current Issues in Canadian Food Governance, Regulation and Policy
(Winter 2024)

COURSE SYLLABUS (Tentative – Subject to Change)

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Class Hours: Thursdays, 8:35 am - 11:25 am
Class Location: Available through Carleton Central

Office Hours: By request

Course Description

Canada's food industry is one of the most highly regulated industries in Canada. At all sectors of this broad industry – from food development, production and distribution to retail sales, consumer access to food and post-access concerns – one or more levels of government have a hand in the regulation of the sector. An understanding of the regulation of the food industry - and the policies and regulatory objectives that underlie such regulation (including the primary objective of ensuring a safe and secure food supply system) - is essential to an understanding of the entire food industry. Canada also plays a significant role on the world stage – both as a supplier to foreign markets and as an importer of food from the international marketplace.

Changing technologies, increased food safety regulation, food innovation, and the COVID-19 pandemic are among the issues that have fundamentally altered current thinking in the food sector. This course focuses on a number of these key issues with a view to exploring current food regulatory and policy issues.

ASSIGNMENTS, STUDENT EVALUATION AND KEY DATES

ASSIGNMENT	%	DATE
Find the Law and Policy Assignment	20	March 7
Salt Sugar Fat Book Review – Reflection – Part One (10%)	40	February 10
Salt Sugar Fat Book Review – Reflection – Part Two (10%)		March 14
Salt Sugar Fat Book Review – Reflection – Part Three (20%)		April 6
Class Participation (News of the day, class participation, SSF Chapter discussion, etc.) (Rubric)	10	Ongoing assessment
Class Preparedness Assignments (3 x 5% each)	15	February 1 February 29 March 21
cuPortfolio (Mid-semester submission: 5%; Final submission: 10%)	15	April 10
TOTAL	100	

TENTATIVE COURSE SCHEDULE

Each class will also include a discussion of the most recent chapters in our course book report book: *Salt Sugar Fat: How the Food Giants Hooked Us*. As with the news item of the day, students are expected to participate in such discussions. Participation in such discussions will count towards the student's overall participation mark in the course.

Required Texts: *Salt Sugar Fat: How the Food Giants Hooked Us* (Michael Moss, Random House, 2013)
Food Law and Policy in Canada (Heather McLeod-Kilmurray, Angela Lee and Nathalie Chalifour eds, Thomson Reuters, 2019)

#	DATE	TOPIC	READINGS/VIDEOS (additional readings may be added)	SALT SUGAR FAT-Chapter Discussions
1	January 11	Contextualizing the Course: Course Introduction and Overview of Student Assignments, Evaluation and Resources	<ol style="list-style-type: none"> 1. "Is that really ginger in your gingerbread? Food fraud is flourishing – and experts worry Canada isn't doing enough to stop it", Toronto Star, December 23, 2023: https://www.thestar.com/business/is-that-really-ginger-in-your-gingerbread-food-fraud-is-flourishing-and-experts-worry-canada/article_a80f3b62-9386-11ee-ad4d-4709454a44ae.html 2. "Let them eat as much as they want. Big Sugar sponsors dietitians' favourable posts on social media. Experts say Canadian regulators need to intervene", Toronto Star, November 24, 2023: https://www.thestar.com/news/investigations/let-them-eat-as-much-as-they-want-big-sugar-sponsors-dietitians-favourable-posts-on/article_3fe6e2f3-b774-51a2-b94d-e335381fe6cd.html 3. One federal authority for one food system: Kathleen Sullivan, Food in Canada, January 22, 2021, Online: https://www.foodincanada.com/features/one-federal-authority-for-one-food-system-the-latest-food-in-canada-policy-column-by-kathleen-sullivan/ 	Prologue – pages xi - xxx
2	January 18	Review of Canadian food regulation/policy	4. <i>Food Law and Policy in Canada: Heather McLeod-Kilmurray, Angela Lee and Nathalie Chalifour eds: Chapter 4: It's Complicated: Food and Federalism in Canada, Donald E. Buckingham, pages 55 – 72</i>	Chapter 1
3	January 25	The Covid-19 Pandemic and Food Regulatory and Policy Issues PREPARATORY WEEK: CLASS TIME USED TO WATCH VIDEO INDEPENDENTLY	5. WATCH VIDEO: The National Academies of Sciences, Engineering, and Medicine - Board on Agriculture and Natural Resources Webinar: "COVID-19 and the Food and Agricultural System" (June 19, 2020): Video: Online: https://www.nationalacademies.org/event/06-19-2020/covid-19-and-the-food-and-agricultural-system (2 hours) *Students work independently on watching the video and on the Salt Sugar Fat reading/assignment*	

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4	February 1	The Covid-19 Pandemic and Food Safety, Distribution and Policy CLASS DISCUSSION	6. The National Academies of Sciences, Engineering, and Medicine - Board on Agriculture and Natural Resources Webinar: "COVID-19 and the Food and Agricultural System" (June 19, 2020): Video (viewed on January 25)	Chapters 2 – 4
5	February 8	Current Issues in Food Policy	7. History of Canada's Food Guides from 1942 to 2007, Health Canada, 2019, Online: https://www.canada.ca/content/dam/hc-sc/documents/services/food-nutrition/canada-food-guide/resources/evidence/food-nutrients-health-interim-evidence-update-2018/26-18-2165-History%20of%20CFG-EN-06.pdf 8. Canada's Food Guide, Online: https://food-guide.canada.ca/en/ (Food Guide Snapshot only) 9. Eating Well with Canada's Food Guide - First Nations, Inuit and Métis: https://www.canada.ca/en/health-canada/services/canada-food-guide/about/history-food-guide/eating-well-canada-food-guide-first-nations-inuit-metis.html 10. The Final Report of the Truth and Reconciliation Commission, Volume 1, The History, Part 2: pages 237 – 300, online: https://ehprnh2mwo3.exactdn.com/wp-content/uploads/2021/01/Volume_1_History_Part_2_English_Web.pdf	Chapters 5 - 6
6	February 15	Current Issues in Food Policy - completion	11. Health Canada Consultation: Regulatory modernization of foods for special dietary use and infant foods: Proposal to Modernize the Foods for Special Dietary Use and Infant Foods: https://www.canada.ca/en/health-canada/programs/consultation-regulatory-modernization-foods-special-dietary-use-infant-foods/document.html - *Make sure you are reviewing the actual proposal document found at the link*	Chapters 7 -8
	Feb 19-23	No class – Winter Break	Winter Break	Winter Break
7	February 29	The intersection of policy and regulation in the Canadian food sector	12. Bee Wilson: "How ultra-processed food took over your shopping basket" The Guardian: Online: https://www.theguardian.com/food/2020/feb/13/how-ultra-processed-food-took-over-your-shopping-basket-brazil-carlos-monteiro 13. Nourish food marketing 2024 Trend Report – available for download (free of charge) from https://www.nourish.marketing/trend-report	Chapter 9
8	March 7	Current Issues in Food Safety	14. <i>Food Law and Policy in Canada: Heather McLeod-Kilmurray, Angela Lee and Nathalie Chalifour eds: Chapter 9: Food Safety, Kiri A. Latuskie & Jaco J. Shelley, pages 175 – 199</i> 15. <i>Food Law and Policy in Canada: Heather McLeod-Kilmurray, Angela Lee and Nathalie Chalifour eds: Chapter 10: Food Safety in Canada: Regulatory Approaches to Public Health, Sarah Berger Richardson, pages 201 – 220</i>	Chapters 10 - 11
9	March 14	Independent Study Week	*Students work independently on the Salt Sugar Fat reading/assignment*	

#	DATE	TOPIC	READINGS/VIDEOS (additional readings may be added)	SALT SUGAR FAT- Chapter Discussions
10	March 21	Current Issues in Agricultural Trade	<p>16. Is there pesticide in your spaghetti? Canada's golden wheat reputation hangs on the outcome of a pasta war, Marie-Claude Lortie, Toronto Star: November 26, 2022: https://www.thestar.com/news/world/2022/11/26/is-there-pesticide-in-your-spaghetti-canadas-golden-wheat-reputation-hangs-on-the-outcome-of-a-pasta-war.html</p> <p>17. Alberta wheat farmers who prepared fields with glyphosate say their durum isn't sprayed – and worry about alternatives if controversial product is banned, Marie- Claude Lortie, Toronto Star: November 26, 2022: https://www.thestar.com/news/canada/2022/11/26/alberta-wheat-farmers-who-prepare-fields-with-glyphosate-say-their-durum-isnt-sprayed-and-worry-about-alternatives-if-controversial-product-is-banned.html</p> <p>18. How Stephen Harper and an Italian love of terroir drove Alberta farmers into a trade war, Marie-Claude Lortie, Toronto Star: November 27, 2022: https://www.thestar.com/news/insight/2022/11/27/should-canada-even-be-growing-durum-wheat-in-italy-wheat-is-sown-in-the-autumn-and-harvested-when-its-warm-and-dry-in-june-in-canada-wheat-is-sowed-in-march-and-harvest-in-wet-september.html</p> <p>19. Bill C-282: An Act to amend the Department of Foreign Affairs, Trade and Development Act (supply management): https://www.parl.ca/DocumentViewer/en/44-1/bill/C-282/third-reading</p>	Chapter 12
11	March 28	Independent Study Week	*Students work independently on the Salt Sugar Fat reading/assignment*	
12	April 4	The Future of Food/Food Policy in Canada, Course Wrap-up and Final Salt Sugar Fat discussion	20. <i>Food Law and Policy in Canada: Heather McLeod-Kilmurray, Angela Lee and Nathalie Chalifour eds: Chapter 6: Food Systems and Sustainability, Heather McLeod-Kilmurray, and Nathalie Chalifour, pages 93 – 112</i>	Chapters 13 – 14 (and Epilogue)

IMPORTANT NOTES

ACADEMIC INTEGRITY AND USE OF ARTIFICIAL INTELLIGENCE RESOURCES

Carleton University maintains and enforces a comprehensive policy on academic integrity. Please visit the following link and read the policy in detail. It is your responsibility to understand the integrity standards and to abide by them. Link:

<http://calendar.carleton.ca/undergrad/regulations/academicregulationsoftheuniversity/acadregsuniv14/>

Everything you submit for evaluation (i.e., assignments, quizzes, tutorials, examinations, etc.) must be the result of your own work and only your own work. If you use more than five consecutive words from a single source without providing a valid reference, then that is considered plagiarism and an example of academic misconduct.

References to any material you use but did not originate must use the IEEE/APA/MLA citation style. Failure to reference materials correctly can result in severe penalties, and the use of manufactured (i.e., falsified) or misleading references will be treated as evidence of plagiarism and considered academic misconduct.

The assignments for this course were designed to be completed by an individual working alone. Unless it is explicitly stated otherwise, the use of any artificial-intelligence based tools will be considered academic misconduct. This includes, but is not limited to, chatbots (e.g., ChatGPT, Google Bard, Bing Chat), research assistants (e.g., Elicit), and image generators (e.g., Stable Diffusion, Dall-E), etc. An exception to the above rule is made for automated grammar and punctuation checking tools (such as Grammarly).

STUDENT ASSIGNMENTS

All assignments are mandatory. Students who do not complete, or who do not complete on time, an assignment will be awarded a grade of zero (0) for the assignment unless the instructor is contacted within 24 hours of missing the assignment due date with a valid reason for failing to complete the assignment within the set timeframe. A make-up assignment or an extension of time for an assignment (to be determined by the instructor and at the discretion of the instructor) will be permitted under two conditions only: serious illness or bereavement. Acceptable documentation to validate the condition for the missed/incomplete assignment may be required.

In some cases, **no** make-up assignment will be possible – this would include assignments where the assignment or subject matter of the assignment will be discussed in class - such as, for example, class preparation questions, and the find the law assignment. **As the class preparation questions and the find the law assignment are discussed in class, failure to submit the assignment on time will result in a grade of zero (0) for the assignment.**

CLASS COMMUNICATION

This course will be supported by Brightspace. It will be used to post announcements, lecture material and marks. Students should ensure they sign-on to Brightspace during the first week of classes and refer to the Brightspace page for this course on a weekly basis. Failure to check Brightspace and/or electronic communications will not be accepted as an excuse for not meeting the requirements of this course. All assignments must be submitted online through Brightspace. **Assignments submitted by email will not be accepted.**

COPYRIGHT AND PRIVACY

Classroom teaching and learning activities, including lectures, discussions, presentations, etc., by both instructors and students, are copy protected and remain the intellectual property of their respective author(s). All course materials, including PowerPoint presentations, outlines, and other materials, are also protected by copyright and remain the intellectual property of their respective author(s).

Students registered in the course may take notes and make copies of course materials for their own educational use only. Students are not permitted to reproduce or distribute lecture notes and course materials publicly for commercial or non-commercial purposes without express written consent from the copyright holder(s).

Open discussion and a free exchange of ideas is one of the goals of this class. To protect the privacy of all students, and to facilitate such discussions, students are prohibited from taking photographs in, or making any recordings of, the class or any discussions in class.

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PARTICIPATION: Ten (10%) percent of each student's final grade for this course is attributed to in-class participation. The participation mark will be based on active and positive participation during class/class discussions over the course of the semester. Please keep in mind that participation marks are earned throughout the course of the semester – each student starts with zero participation marks at the beginning of the course. Student participation is assessed based on the on-going quality and relevance of the participation, not on the quantity of student interjections.

REQUIRED READINGS: Readings will be assigned from week to week. Two texts will be used for this course: **Food Law and Policy in Canada** (Heather McLeod-Kilmurray, Angela Lee and Nathalie Chalifour eds, Thomson Reuters, 2019) and **Salt Sugar Fat: How the Food Giants Hooked Us** (Michael Moss, Random House, 2013). Copies of the books may be purchased/obtained through the Carleton bookstore, public bookstores, public libraries or on-line.

ACADEMIC ACCOMMODATIONS: You may need special arrangements to meet your academic obligations during the term. For an accommodation request the processes are as follows:

- **Pregnancy accommodation** – Write to instructor with any requests for academic accommodation during the first two weeks of class, or as soon as possible after the need for accommodation is known to exist. For more details visit the Equity Services website: http://www.carleton.ca/equity/accommodation/student_guide.htm
- **Religious accommodation** – Write to instructor with any requests for academic accommodation during the first two weeks of class, or as soon as possible after the need for accommodation is known to exist. For more details visit the Equity Services website: http://www.carleton.ca/equity/accommodation/student_guide.htm
- **Students with disabilities requiring academic accommodations** - Must register with the Paul Menton Centre for Students with Disabilities (PMC) for a formal evaluation of disability-related needs. Documented disabilities could include but are not limited to mobility/physical impairments, specific Learning Disabilities (LD), psychiatric/psychological disabilities, sensory disabilities, Attention Deficit Hyperactivity Disorder (ADHD), and chronic medical conditions. Registered PMC students are required to contact the PMC, 613-520-6608, every term to ensure that the instructor receives your Letter of Accommodation, no later than two weeks before the first assignment is due or the quiz/exam requiring accommodation.