



DEPARTMENT OF CHEMISTRY
FOOD2003: REGULATION OF THE FOOD INDUSTRY (Fall 2024)
ON-LINE COURSE SYLLABUS (Tentative – Subject to Change)

Instructor: Martha A. Healey, BA (Hons.), MA, LL.B
Email: marthahealey@cunet.carleton.ca

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

Office Hours: Thursdays after class or by appointment

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.

This introductory course focuses on understanding the nature of Canadian governance and regulation in the food sector. We will be focusing on how food and agriculture are regulated in Canada (and by which levels of government) and how specific regulation affects the entire food chain – from food innovation and development, production, marketing and distribution to consumers. At the end of the course, students should have a good understanding of the regulation of food in Canada and the policies underpinning such regulation and where/how to find answers to regulatory issues.

In addition to the exploration of laws and regulations applicable to the food industry, the class will also be focusing on how to communicate scientific issues and regulatory developments to a non-scientific audience in both written and oral format.

Course Assignments and Evaluation

- | | |
|---|------------|
| • “Find the Law” Assignment | 30% |
| ○ Assignment A (5%) | |
| ○ Assignment B (25%) | |
| • News Item Analysis | 30% |
| ○ Initial submission of list of news items with synopsis (5%) | |
| ○ Submission of News Item Analysis/Reflection (25%) | |
| • Class Preparation Assignments | 15% |
| ○ Weekly – maximum of 1.75% each week (max 15% overall) | |
| • Final Exam | 25% |

COURSE SCHEDULE – SUBJECT TO CHANGE – ADDITIONAL READINGS MAY BE ADDED

#	DATE	TOPIC	CLASS PREPARATION READINGS
1	September 5	<p>Course Introduction and Overview of Student Assignments, Evaluation and Resources</p> <p>Introduction to Canadian regulation and division of powers – the role of federal and provincial governments in the food/agriculture sector</p> <p>How to find laws/regulations – Canada and Ontario</p>	<p>1. Conference Board of Canada: Governing Food: Policies, Laws, and Regulations, 2011 Report: Executive Summary: “Why Do We Have Food Policy, Laws, and Regulations”, pages i to iv of the Report only, Report is posted on Brightspace course page</p> <p>2. Canada's Food Guide: https://food-guide.canada.ca/en/food-guide-snapshot/ (review Food Guide pictogram only – 2 pages)</p> <p>3. Overview of Canada's Agriculture and Agri-food Sector: https://agriculture.canada.ca/en/sector/overview</p>
2	September 12	Introduction to Canadian Federal Food Regulation and Food Regulators (including the Canadian Food Inspection Agency)	<p>4. Food Law and Policy in Canada (Thomson Reuters), Chapter 4 (pages 55 – 72) (Donald E. Buckingham: <i>It's Complicated: Food and Federalism in Canada</i>) (available in ARES)</p> <p>5. CFIA Statement of Values: https://www.inspection.gc.ca/about-cfia/organizational-structure/mandate/statement-of-values/eng/1319478952479/1319479599378</p>
3	September 19	Regulatory Requirements for Food Safety	<p>6. WATCH VIDEO: Creating a preventive control plan under the <i>Safe Food for Canadians Regulations</i>: https://www.inspection.gc.ca/food-safety-for-industry/toolkit-for-food-businesses/developing-your-pcp/creating-a-preventive-control-plan/eng/1562602010551/1562602139451</p> <p>7. Overview: Understanding the Safe Food for Canadians Regulations: A handbook for food businesses: http://www.inspection.gc.ca/DAM/DAM-aboutcfia-sujetacia/STAGING/text-texte/regs_safe_food_regulations_handbook_business_1531429195095_eng.pdf</p>
4	September 26	Regulatory Requirements for Food Safety – Part 2	<p>8. Taking Stock of Progress: Legislative Review of the Safe Food for Canadians Act, Canadian Food Inspection Agency Consultation:</p>

#	DATE	TOPIC	CLASS PREPARATION READINGS
			https://inspection.canada.ca/en/about-cfia/transparency/consultations-and-engagement/legislative-review/taking-stock-progress 9. Licensing: https://inspection.canada.ca/sites/default/files/legacy/DAM/DAM-food-aliments/STAGING/text-texte/rsfc_licensing_of_food_bussinneses_1529436680474_eng.pdf 10. Preventive Control Plans: Fact Sheet: http://www.inspection.gc.ca/food/sfcr/toolkit-for-businesses/preventive-food-safety-controls/eng/1427304468816/1427304469520 11. Traceability: Fact Sheet: http://www.inspection.gc.ca/food/sfcr/toolkit-for-businesses/traceability/eng/1427310329573/1427310330167 12. Food Imports: Fact Sheet: http://www.inspection.gc.ca/food/sfcr/toolkit-for-businesses/importing-food/eng/1467924359708/1467924360253
5	October 3	Supplemented Foods, Food Additives, Ingredients and Processing Aids, Finding Regulatory Answers Problem solving exercises	13. Supplemented Foods Labels: Supplemented foods: Labels https://www.canada.ca/en/health-canada/services/food-nutrition/supplemented-foods/labels.html 14. "Policy for Differentiating Food Additives and Processing Aids", Health Canada, August 2014, http://www.hc-sc.gc.ca/fn-an/pubs/policy_fa-pa-eng.php
6	October 10	Industry Specific Regulation (Beef, Chicken and Apples)	15. Canada's red meat and livestock industry at a glance: https://agriculture.canada.ca/en/canadas-agriculture-sectors/animal-industry/red-meat-and-livestock-market-information/industry-profile 16. Canada's Supply Management System, Publication No. 2015-138-E 17 December 2015, Khamla Heminthavong, Economics, Resources and International Affairs Division Parliamentary Information and Research Service: https://publications.gc.ca/collections/collection_2016/bdp-lop/eb/YM32-5-2015-138-eng.pdf

#	DATE	TOPIC	CLASS PREPARATION READINGS
			17. OFPMC guidelines on marketing board and Section 12 representative association expenditures: https://www.ontario.ca/page/ofpmc-guidelines-marketing-board-and-section-12-representative-association-expenditures
7	October 17	The scope of regulatory work – Briefing notes, regulatory submissions and communications and being part of a regulatory team	See readings above.
	October 24	No class – Fall Break	No class – Fall Break
8	October 31	Risk Assessment, Management and Communication: Food Crisis Management and Recalls – Part 1	<p>20. “Report of the Independent Investigator into the 2008 Listeriosis Outbreak”, July 2009, Message from the Investigator and Executive Summary (pages iii – xiv), Report pages 5 – 8, 13 – 46, 61 – 74, 85 – 86: http://publications.gc.ca/collections/collection_2009/agr/A22-508-2009E.pdf [NOTE: Use the page numbers on the PDF document itself]</p> <p>21. CBC June 5, 2013 XL Foods E. coli recall preventable, probe finds: https://www.cbc.ca/news/politics/xl-foods-e-coli-recall-preventable-probe-finds-1.1338330</p> <p>22. “Two Deaths in listeriosis outbreak linked to plant-based milk recall”, CBC, July 17, 2024, online: https://www.cbc.ca/news/health/listeria-deaths-health-canada-1.7267291 [NOTE: The number of deaths in Canada rose to 3 – August 12, 2024]</p>
9	November 7	Risk Assessment, Management and Communication: Food Crisis Management and Recalls – Part 2	23. U.S. and U.K. place restrictions on sodium nitrite after linked to wave of deaths, Canada does not follow, Globe and Mail, July 5, 2024: https://www.theglobeandmail.com/canada/article-us-and-uk-take-steps-to-curb-access-to-suicide-substance-but-canada/
10	November 14	Food Marketing and Advertising	<p>23. An Act to amend the Food and Drugs Act (prohibiting food and beverage marketing directed at children) Bill C-252: https://www.parl.ca/DocumentViewer/en/44-1/bill/C-252/second-reading</p> <p>24. Canada’s Regulatory System for Foods with Health Benefits – An Overview for Industry: https://agriculture.canada.ca/en/sector/food-processing-industry/regulatory-requirements/health-benefits</p>

#	DATE	TOPIC	CLASS PREPARATION READINGS
			<p>25. Summary of Health Canada's Assessment of a Health Claim about Vegetables and Fruit and Heart Disease: https://www.canada.ca/content/dam/canada/health-canada/migration/healthy-canadians/publications/eating-nutrition/science-nutrition/claim-produce-heart-allegation-produits-frais-coeur/alt/claim-produce-heart-allegation-produits-frais-coeur-eng.pdf</p> <p>26. Policy update on restricting food advertising primarily directed at children: Overview: https://www.canada.ca/en/health-canada/services/food-nutrition/healthy-eating-strategy/policy-update-restricting-food-advertising-primarily-directed-children.html</p> <p>27. Policy update on restricting food advertising primarily directed at children: Proposed Policy: https://www.canada.ca/en/health-canada/services/food-nutrition/healthy-eating-strategy/policy-update-restricting-food-advertising-primarily-directed-children/proposed-policy.html</p> <p>28. Front-of-package nutrition labelling Backgrounder: https://www.canada.ca/en/health-canada/news/2022/06/front-of-package-nutrition-labelling.html</p> <p>29. Government of Canada prevents more than 100,000kg of misrepresented food from being sold in Canada, Online: https://www.canada.ca/en/food-inspection-agency/news/2023/02/government-of-canada-prevents-more-than-100000-kg-of-misrepresented-food-from-being-sold-in-canada.html</p> <p>30. Discussion Paper: Identifying a new approach for developing and maintaining Canadian fresh fruit and vegetable grade standards, Online: https://inspection.canada.ca/en/about-cfia/transparency/consultations-and-engagement/discussion-paper-identifying-new-approach-developing-and-maintaining-canadian-fresh-fruit-and</p>
11	November 21	Inspection and Enforcement in the Food Sector	<p>30. Canadian Food Inspection Agency: Compliance and Enforcement Operational Policy: http://www.inspection.gc.ca/about-the-cfia/accountability/compliance-and-enforcement/operational-policy/eng/1326788174756/1326788306568</p>

#	DATE	TOPIC	CLASS PREPARATION READINGS
			<p>31. Mucci International Marketing Inc., Mucci Pac Ltd., and Two Directors fined \$1,500,000.00 for offences under the <i>Food and Drugs Act</i>, the <i>Consumer Packaging and Labelling Act</i> and the <i>Canada Agricultural Products Act</i>: http://www.inspection.gc.ca/about-the-cfia/newsroom/prosecution-bulletins/2016-06-07/eng/1465324138085/1465324139940</p> <p>32. AMCO Produce Inc. fined \$210,000.00 for offences under the Food and Drugs Act, the Canada Agricultural Products Act and the Consumer Packaging and Labelling Act: http://www.inspection.gc.ca/about-the-cfia/newsroom/prosecution-bulletins/2018-03-21/eng/1521613101496/1521613103467</p> <p>33. Company 9301-1062 Québec Inc. fined \$4,000 for violating the Food and Drugs Act: http://www.inspection.gc.ca/about-the-cfia/newsroom/prosecution-bulletins/2019-05-17/eng/1558058444519/1558058444791</p> <p>34. Terry Dale Banks fined \$45,000 for contravening the <i>Fish Inspection Act</i> and Regulations: https://www.inspection.gc.ca/about-cfia/newsroom/prosecution-bulletins/2020-10-29/eng/1603905976261/1603905976699</p> <p>35. Presteve Foods Limited of Wheatley, Ontario fined \$400,000 for offences under the <i>Safe Food for Canadians Act</i>: https://inspection.canada.ca/about-cfia/newsroom/prosecution-bulletins/2021-07-07/eng/1625663952181/1625663952743</p> <p>36. Richard John Yntema fined \$7,500 for an offence under the Health of Animals Act: https://inspection.canada.ca/en/about-cfia/media-relations/prosecution-bulletins/2022-05-03</p>
12	November 28	Distinction between foods, drugs and natural health products	<p>36. Classification of Products at the Food-Natural Health Product Interface: Products in Food Format: https://www.canada.ca/en/health-canada/services/drugs-health-products/natural-non-prescription/legislation-guidelines/guidance-documents/classification-products-at-food-natural-health-product-interface.html</p>

#	DATE	TOPIC	CLASS PREPARATION READINGS
13	December 5	Hot Topics	37. Nourish food marketing 2024 Trend Report – available for download (free of charge) from https://www.nourish.marketing/trend-report

ASSIGNMENTS AND KEY DATES

DATE	ASSIGNMENT	VALUE
October 3	- Submit list of News Item Analysis articles for Weeks 2-4	5%
October 10	- Find the Law – Part 1 due before 8:30 am ET	5%
November 14	- Find the Law – Part 2 due before 8:30 am	25%
December 6	- News Item Analysis due	25%
CPQ	- Maximum Marks Available*	15%
TBD	- Final Exam	25%
TOTAL		100%

*Each weekly class prep assignment is worth a maximum of 1.75% of the student's final grade. Maximum grade achieved may not exceed 15% of the student's final grade for the course. The weekly assignments begin on September 12, 2024.

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/acadregsuni v14/>

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 final assignments.

REQUIRED TEXTBOOK: There is no textbook to purchase. Readings will be assigned from week to week and will be available on-line or through the Library. In some cases, additional readings may be distributed during class.

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.

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.

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 requiring accommodation. If you only require accommodations for your formally scheduled exam(s) in this course, please submit your request for accommodations to PMC by the deadlines published on the PMC.

COURSE ASSESSMENT – FOOD2003 (Fall 2023)

“FIND THE LAW” ASSIGNMENT

30%

- Students are given regulatory scenarios and solve the scenario by finding the applicable law/regulations using Canadian laws/regulations and preparing an appropriate response (take home).
- Grading: Part 1: 5% of final grade and Part 2: 25% of final grade

NEWS ITEM ANALYSIS

30%

- Students choose **one** theme from the list below and gather news items throughout the semester on current **Canadian** news events relating to the student's theme.
- Note: each article must have been published in a **Canadian** news source during the semester week.
- Students must identify a minimum of 2 news items per week published in each of Weeks 2 – 12 of the fall semester (minimum 22 articles – 2 per semester week). You may collect more than 22 articles if you wish, but additional articles are not required.
- For the purposes of this assignment, the semester weeks are as follows:
 - **Week 2 September 1 – 14**
 - **Week 3 September 15 – 21**
 - **Week 4 September 22 – 28**
 - **Week 5 September 29 - October 5**
 - **Week 6 October 6 – 12**
 - **Week 7 October 13 – 19**
 - **FALL BREAK – OCTOBER 20 – 26 (articles not required for this week)**
 - **Week 8 October 27 – November 2**
 - **Week 9 November 3 – 9**
 - **Week 10 November 10 – 16**
 - **Week 11 November 17 – 23**
 - **Week 12 November 24 – November 30**
- Note: The week of the Fall Break does **not** count as a semester week for the purposes of this assignment. Students are not required to search for news items during the Fall Break.
- Students prepare a written review/reflection on the news items they found looking at how their theme (and possibly any sub-themes) evolved/developed over the course of the semester.
- The news item analysis should be between 3,000 – 4,000 words.
- Students are expected to record the applicable semester week for the article, the title, date and source of the articles.
- **The news items may not include news of specific food/drug/product recalls, videos, general company announcements, advertising or corporate promotional materials.**
- The list of the articles reviewed must be included as an appendix to the written assignment – in the form outlined during the first class of the semester. In the Appendix of Articles Reviewed, students must include:
 - Semester week the article was published – using the week breakdown noted above
 - The title of the article reviewed
 - The date of the article reviewed
 - The source of the article reviewed (i.e. CBC, CTV, Globe and Mail, etc.)
 - A **working** website link to the article reviewed
 - A brief summary (in your own words) of the article identifying the key issues (approx. 50-100 words per article)
- The Appendix of Articles Reviewed does not form part of the word count for the assignment.
- Students choose **one** theme from the list below and gather news items throughout the semester on current **Canadian** news events relating to the student's theme.

- Themes (choose **one** from the list below):
 - International issues involving Canadian food/agriculture
 - Canadian food health and safety issues
 - Evolving issues concerning food regulation in Canada (eg. new/proposed regulations, federal/provincial issues, etc.)
 - Commercial food issues in Canada (business issues, new food investigations, mergers, access to markets, etc.)
 - Canadian food regulatory compliance issues (food adulteration, scams, fraud, deceptive marketing/labelling issues, etc.)
- Grading:
 - Interim submission of list of news item articles (5%)
 - Submission of News Item Analysis with full list of articles and analysis/reflection (25%)

CLASS PREPARATION

15%

- Class preparation questions based on the class readings/videos for that week will be distributed in advance of the class.
- Answers must be submitted through Brightspace.
- All answers must be submitted by 8:30am ET on the day they are due.
- Answers will be graded and the maximum mark per class will be 1.75% of the grade for this assignment.
- No student may earn more than a total of 15% of the student's final grade through this assignment.

FINAL EXAM

25%

- Based on full course content

FOOD2003 – LEARNING OUTCOMES (Fall 2023)

#	OUTCOME	DESCRIPTION	APPLICATION
1	Explain the framework of Canadian food regulation	<ul style="list-style-type: none"> a. Describe the distinction between federal and provincial regulatory powers b. Identify key federal/provincial departments, agencies and regulators and their roles c. Identify key regulators in the event of a food problem/crisis d. Describe food chain regulation (from innovation to end consumer) e. Explain the basic laws/regulations governing the regulation of food in Canada and describe how those laws/regulations apply to the food industry 	<ul style="list-style-type: none"> • Find the Law Assignment • Weekly preparation
2	Develop a regulatory compliance response	<ul style="list-style-type: none"> a. Review and identify regulatory food problem from case study b. Identify and analyze problem areas/areas of non-compliance c. Identify/develop solutions and response action plan d. Communicate both scientific and regulatory/compliance issues to non-scientific audience in written format 	<ul style="list-style-type: none"> • Find the Law Assignments
3	Critically assess policy/regulatory /social developments relating to food regulatory/food policy issues	<ul style="list-style-type: none"> a. Identify key news sources for food regulatory/food policy news b. Develop procedure/system for tracking news sources for food industry news c. Analyze/assess reliable news sources d. Integrate science/non-science information and facts to present to non-scientific audience e. Identify the polycentric nature of food regulatory/food policy issues through assessment, critical review and issue interpretation/discussion 	<ul style="list-style-type: none"> • News Item Analysis
4	Solve food regulatory issues	<ul style="list-style-type: none"> a. Define applicable laws/regulations applicable to food regulation issues b. Identify and analyze food issue problem against applicable regulatory framework c. Identify/create food problem options/solutions d. Communicate the issue and resolution in written format e. Identify/develop process for solving regulatory issues/identifying response solutions 	<ul style="list-style-type: none"> • Find the Law Assignments
5	Evaluate a current food issue	<ul style="list-style-type: none"> a. Identify a food/policy issue of interest to the student b. Analyze the issue c. Develop written overview/summary 	<ul style="list-style-type: none"> • News Item Analysis
6	Display ongoing critical/reflective interest in evolving food regulation/policy	<ul style="list-style-type: none"> a. Participate in class discussions, drawing on insights from readings/current events b. Track current developments in a food policy/regulation issues c. Present an evaluative perspective on news items 	<ul style="list-style-type: none"> • News Item Analysis • Weekly preparation