



NFS 1212H
Regulation of Food Composition, Safety, and Health Claims
Fall 2020, Thursdays 1:00 – 4:00 PM
Location: St. George Campus (HS610)

Rationale:

The Canadian food industry is producing new foods and food ingredients in response to consumer demand and lifestyle, new crops that offer advantages over traditional crops (e.g., improved resilience against pathogens or environmental stressors or enhanced nutritional attributes), and functional foods for the maintenance of health and prevention of disease. The goal of this course is to provide students with an understanding of the regulatory frameworks that are in place to ensure a safe food supply and to ensure communications made in food labeling and advertising are not deceptive. Through a series of guests lectures from individuals in government, industry, and academia, students will be exposed to several aspects of scientific and regulatory affairs and will have a unique opportunity to interact and discuss topics with experts in a variety of fields. Students will be exposed to such topics as the structure and application of the Canadian Food and Drugs Act and Regulations, health claim and labelling requirements, study design and standards of evidence for regulatory submissions, and the roles of government, industry and academia in controlling food products in Canada. This course is an excellent opportunity for students to form networks with current subject matter experts, and to gain exposure to career opportunities in industry, government, and academia.

The course is appropriate for DNS graduate students, Master of Public Health (MPH): Nutrition and Dietetics with interest in careers in addition to the practice of dietetics and Continuing Education students with graduate school qualifications. MPH students will need approval based on their taking a light course load for the semester. Previous students have expressed its value for career planning.

Objectives:

To provide a critical understanding of the:

1. Regulation and control of food composition in Canada and internationally.
2. Role of government, industry and academia in providing a safe and healthy food supply.
3. Strengths and weaknesses of Canadian, U.S. and European regulatory systems.
4. Current public health issues including health claims, labeling and monitoring.
5. Methods used for assessing food safety.
6. Standards of evidence required in submissions for regulatory approval.
7. Standards of evidenced used for food guidance for the public.

The course consists of written and oral assignments. All students who register for the course through either the School of Graduate Studies must participate in all assignments and will be graded. No auditing will be permitted.

Location and Special COVID-19 considerations:

In order to allow for informative discussions and engagement throughout the semester we have made necessary arrangements to create a safe learning environment for the students. We have capped enrolment to 15 to allow appropriate social distancing.



All lectures will be held in [HS610](#) – an auditorium with a capacity of 251. All theatre chairs and tables will be properly sanitized before and after each class. All lecturers and students will be expected to wear a mask for each lecture, in accordance with provincial guidelines.