

Course Prefix/Number/Title: Good Agricultural Practices

Number of credits: 1 Semester Credit

Course Description: Good Agricultural Practices (GAP) prevents the public from illness and also protects farm businesses from the economic consequences of food contamination. Sanitary operational practices are necessary for the production of safe, wholesome vegetables. This course will discuss strategies that can be put in place to reduce the risk of microbial contamination on the farm.

Objectives:

1. To learn the basic principles of Good Agricultural Practices.
2. Understand and recognize the risks involved wherever water comes into contact with fresh produce and how its quality dictates the potential for pathogen contamination.
3. Create conditions that prevent food safety hazards instead of corrective actions taken after a risk has been identified.
4. Develop a food safety plan.

Pre-/Co-requisites: None

Instructor: Keith Knudson

Office: 519 Main Street, Suite 5; Bottineau, North Dakota 58318; Bottineau Tech. Center

Office Hours: 11 AM 4:50 PM – MWF or by appointment

Phone: 701-228-2160

Email: Keith A Knudson

Lecture/Lab Schedule: Two Thursdays – 8 hours each

Textbook(s):

“Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables”. Office of Food Safety, Division of Plant and Dairy Food Safety (HFS-317), Center for Food Safety and Applied Nutrition (CFSAN), U.S. Food and Drug Administration, 5100 Paint Branch Parkway, College Park, Maryland 20740;

Course Requirements: Grading will be based on the following to obtain points. There will be 5 lecture quizzes each worth 30 points; food safety plan is worth 200 points and a final exam worth 150 points. Points for quizzes and final exam may be adjusted using a curve method. Total possible points for the course are 550. The final grade is based on the following criteria:

- A = 89.5% to 100% of the total points
- B = 79.5% to < 89.5% of the total points
- C = 68.5% to < 79.5% of the total points
- D = 59.6% to < 69.5% of the total points
- F = < 59.5% of the total points

Tentative Course Outline:

	Hours
- What are Good Agricultural Practices	(0.5)
- Review of Produce Safety Issues	(0.5)
- Marketing Issues	(0.5)
- Worker Training	(1.0)
- Speaker – First District Health Unit	(1.0)
- Water Management	(0.5)
- Composting Management	(1.0)
- Wildlife and Livestock Management	(0.5)
- Harvesting	(1.0)
- Wash and Pack	(1.0)
- Sanitation Pest Control	(0.5)
- Transportation	(0.5)
- Record Keeping and Traceability	(1.0)
- Crisis Management	(1.0)
- Wash and Pack Facility Floor Plans	(1.0)
- Crops grown and Farm Maps	(1.0)
- Develop a Farm Food Safety Plan	(3.0)
- Exam	(1.0)
- TOTAL	(16.5)

General Education Goals/Objectives

Not Applicable

Relationship to Campus Theme:

This course is part of our Sustainable Vegetable Production program and it addresses the campus theme of Nature, Technology and Beyond by learning about our natural resources and how best to utilize each resource. GAP brings out the best in vegetables with safe and great tasting foods.

Classroom Policies:

1. Cell phones, iPods and related technology are prohibited in the classroom at all times. It is recommended that you do not bring your cell phone into the classroom or, at the very least, turn it off.
2. Food and beverages are permitted in accordance with IVN classroom policy.
3. Be respectful of other students, instructors and guests.

Academic Integrity:

All students are expected to adhere to the highest standards of academic integrity. Dishonesty in the classroom or laboratory and with assignments, quizzes and exams is a serious offense and is subject to disciplinary action by the instructor and college administration. For more information, refer to the student handbook.

Disabilities and Special Needs:

If you have a disability for which you are or may be requesting an accommodation, you are encouraged to contact your instructor and Jan Nahinurk in the Learning Center (701-228-5479) as early as possible during the beginning of the semester.