

Course Prefix/Number/Title: Good Agricultural Practices (Online)

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: 105 Simrall Blvd, Dakota College at Bottineau; Bottineau, North Dakota 58318

Office Hours: By appointment

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Lecture/Lab Schedule: Online

Textbook(s):

See Resources Section online

Course Requirements: Grading will be based on the following to obtain points. There will be five lecture quizzes each worth 30 points; two forums each worth 20 points; the food safety plan is worth 120 points and is considered the final exam. Total possible points for the course are 310. 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:

Week One – Food Safety Planning

Read Units One and Two (FSMA, Food Safety Plan Samples)

Review USDA GAP and GHP User guide

Week One Forum

Resources: See folder named Resource Materials by week. Please link each folder/file to a week.

Review food safety template (to be used to develop Food Safety Plan)

Week Two – Traceability and Labeling

Read Unit Three

GAPGHP Audit checklist

Quiz # 1 – Unit One

Week Three –Worker Training

Read Units Four and Five (sanitation, handwashing, worker training, foodborne illness)

Quiz # 2 – Units Two and Three

Week Four – Water and Composting

Read Units Six and Seven (Agriculture water, composting, land management)

Quiz # 3 – Units Four and Five

Week Five – Pest Control

Read Units Eight and Nine (wildlife, Livestock and animal waste)

Week Five Forum

Quiz # 4 – Unit Six

Week Six – Harvesting

Read Units Ten and Eleven (harvesting and post harvest handling, and storage)

Begin Food Safety Plan

Quiz # 5 – Units Seven, Eight and Nine

Week Seven – Food Safety Plan

Read Unit Twelve (use GAPGHP Audit Checklist to review final food safety plan)

Food Safety Plan – Continue

Assignment – Submit draft of Food Safety Plan

Week Eight

Complete and Submit Food Safety Plan (this is the final grade)

Include all recording documents and worksheets

General Education Goals/Objectives

Not Applicable – This is a Community Education Course

Relationship to Campus Theme:

This course meets 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. Be respectful of other students, instructors and guests.

Student Email Policy:

Dakota College at Bottineau is increasingly dependent upon email as an official form of communication. A student's campus-assigned email address will be the only one recognized by the Campus for official mailings. The liability for missing or not acting upon important information conveyed via campus email rests with the student.

Academic Integrity:

According to the DCB Student Handbook, students are responsible for submitting their own work. Students who cooperate on oral or written examinations or work without authorization share the responsibility for violation of academic principles, and the students are subject to disciplinary action even when one of the students is not enrolled in the course where the violation occurred. The Code detailed in the Academic Honesty/Dishonesty section of the Student Handbook will serve as the guideline for cases where cheating, plagiarism or other academic improprieties have occurred.

Disabilities or Special Needs:

Students with disabilities or special needs (academic or otherwise) are encouraged to contact the instructor and Disability Support Services.

Title IX:

Dakota College at Bottineau (DCB) faculty are committed to helping create a safe learning environment for all students and for the College as a whole. Please be aware that all DCB employees (other than those designated as confidential resources such as advocates, counselors, clergy and healthcare providers) are required to report information about such discrimination and harassment to the College Title IX Coordinator. This means that if a student tells a faculty member about a situation of sexual harassment or sexual violence, or other related misconduct, the faculty member must share that information with the College's Title IX Coordinator. Students wishing to speak to a confidential employee who does not have this reporting responsibility can find a list of resources on the DCB Title IX webpage.