Welcome to the Online Professional Master of Science in Food Safety Program. This program resides within the department of Large Animal Clinical Sciences (LCS), and the College of Veterinary Medicine (CVM) at Michigan State University (MSU).

This booklet contains important information for prospective and current students regarding the Master of Science in Food Safety program. If after reading the document you have further questions, please feel free to contact:

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Online Master of Science in Food Safety
Michigan State University
Food Safety & Toxicology Building
1129 Farm Lane, Rm B 51
East Lansing, MI 48824-1302
(517) 884-2081
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ii. PROGRAM CONTACT INFORMATION

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Phone:  (517) 884-2080
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Michigan State University
Food Safety & Toxicology Bldg
1129 Farm Lane, Rm B 51
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Admissions Coordinator
Peggy Trommater
Administrative Assistant
(517) 884-2083
E-mail:  trommat2@msu.edu

Course Technology & Design
Haomin (Heidi) Chen, MA
Academic Technology Coordinator
(517) 884-2082
E-mail:  chenhaom@msu.edu
I. PROGRAM OVERVIEW

The Online Master of Science in Food Safety Program is a Professional Science Master’s degree (http://www.sciencemasters.com/) offered through the Department of Large Animal Clinical Sciences and the College of Veterinary Medicine at Michigan State University. This program offers graduates from around the world flexible graduate educational opportunities in the many disciplines that are key to food safety, without having to leave their place of employment.

Food safety is a continuing public health need that will remain a concern as long as we expand and change our agricultural industries, challenge our environmental capacity, and alter the demographics of our human population. Michigan State University has addressed the need to improve the food safety educational process through the development of the Online Master of Science in Food Safety Program. Details of the program can be found at http://online.foodsafety.msu.edu.

All Academic Programs offered by Michigan State University are available at: http://www.reg.msu.edu/academicprograms/Programs.asp?PType=GR

University Policy Governing Graduate Education

All policies relating to Graduate Education at Michigan State University can be reviewed at: http://www.reg.msu.edu/AcademicPrograms/Text.aspx?Section=111

Accreditation

Michigan State University is a member of the National Association of State Universities and Land Grant Colleges, Association of American Universities, American Council on Education, American Council of Learned Societies, Association of Graduate Schools, Council of Graduate Schools, Committee on Institutional Cooperation, and International Association of Universities.

The Higher Learning Commission-North Central Association has accredited the University.

II. EXCLUSION FOR ARKANSAS AND MARYLAND; DISCLAIMERS FOR ALABAMA, ALASKA, INDIANA, LOUISIANA AND MINNESOTA:

The U.S. Department of Education requires an institution offering distance education programs to acquire authorization from the states in which it operates. Specific regulations vary from state to state. For complete and up-to-date state authorization details visit http://www.esp.msu.edu/stateauth.asp.

ARKANSAS and MARYLAND

Michigan State University is not seeking authorization in Arkansas or Maryland. Students whose resident address is in Arkansas or Maryland at the time of application for admission to Michigan State University are not eligible to apply to MSU online programs.

ALABAMA

State authorization to provide a program related to the preparation of teachers or other P-12 school/system personnel does not indicate eligibility for an Alabama certificate. Applicants for an Alabama certificate based on reciprocity must meet Alabama's test requirements and submit a valid, renewable professional educator certificate/license issued by another state at the degree level, grade level, and in the teaching field or area of instructional support for which an Alabama certificate is sought and for which Alabama issues a certificate. Applicants for Alabama certification in an area of administration must also document at least three years of full-time employment as an administrator in a P-12 school system(s).

ALASKA

Michigan State University is exempt from authorization requirements in the state of Alaska. Michigan State University’s online distance education programs are exempt from authorization under AS14.48 because the program is online or distance delivered and does not have a physical presence in the state of Alaska. 20 AAC 17.900 (a)(12) defines physical presence as presence of a facility, equipment, faculty, or staff within the state.

INDIANA

This institution is authorized by: The Indiana Board for Proprietary Education, 101 W. Ohio Street, Suite 670, Indianapolis, IN 46204-1984

LOUISIANA

MSU is currently licensed by the Board of Regents of the
State of Louisiana. Licenses are renewed by the State Board of Regents every two years. Licensed institutions have met minimal operational standards set forth by the state, but licensure does not constitute accreditation, guarantee the transferability of credit, nor signify that programs are certifiable by any professional agency or organization.

MINNESOTA

Michigan State University is registered as a private institution with the Minnesota Office of Higher Education pursuant to sections 136A.61 to 136A.71. Registration is not an endorsement of the institution. Credits earned at the institution may not transfer to all other institutions.

ADMISSION

Admission Requirements

The application requirements for this program are as follows:

- The applicant must have completed a four-year bachelor’s degree, professional degree, or equivalent degree from an accredited and recognized college or university.

- The applicant must have completed at least six credits of college-level biological sciences, three of which are in microbiology (a 300-level course or higher is recommended).

- Applicants must have a minimum grade point average of 3.0 on a 4.0 system,

- Applicants must submit a professional letter of intent and three letters of recommendation.

- The applicant must also have proven or demonstrated proficiency in written and spoken English.

- Experience in the workplace with food safety as a component is heavily weighted in meeting requirements for admissions (two years is recommended).

This program does not require GRE scores.

Admission Status

Upon admission to a graduate program a student is classified in one of two categories, regular or provisional. Specific criteria for distinguishing between these categories are determined within each college for its own programs. In general, these criteria are:

Regular: Students who are considered to be fully qualified to undertake a program toward the graduate degree for which they are admitted.

Provisional: Students of promise who have some remediable inadequacy of qualification such as a minor deficiency in subject–matter preparation, grade point average, or for whom there is incomplete interpretation of available records. A student who is admitted to provisional status will be eligible for change to regular status when specific written conditions for transfer to regular status have been met.

Provisional students will be required to make up deficiencies based upon review and approval of the program director. Most students who are accepted provisionally are required to take only one course per semester for their first two or three courses and they must earn at least a 3.0 in each course. Additionally, some students may be required to successfully complete the prerequisite Microbiology course, VM 337 Introduction to Foodborne Pathogens, as part of their provisional admission. If a student does not meet the provisional requirements, they will be dismissed from the program.

It is MSU policy that graduate students taking less than 5 credits per semester are not eligible for financial aid.

Students who do not enroll in their first class within one calendar year of their admission must reapply to MSU.

Acceptance into the Online MS in Food Safety program represents a “recommendation for admission.” Credentials are forwarded to the MSU Office of Admissions for final approval before admission to the University is complete.

III. DOMESTIC APPLICATION (includes Permanent Resident Aliens)

Application Process

We recommend you begin the application process as early as possible to ensure time to process your file and evaluate
your records. All applicants should familiarize themselves with the Graduate School website at http://grad.msu.edu/.

MSU operates on a semester basis, offering classes in Spring, Summer and Fall. Our program accepts graduate applications for entry in each semester. Deadlines for the receipt of application materials can be found on the program web site at: http://www.online.foodsafety.msu.edu/admissions.

Applicants submitting international credentials, regardless of citizenship, must meet the requirements for International Application. All applicants whose first language is not English must be able to demonstrate English proficiency. Please refer to the section on international application.

Apply for Graduate School as a Domestic Student

1. Apply online: http://grad.msu.edu/apply/online.aspx.
   - major name: Food Safety
   - major code: 4914
   - the 50 USD nonrefundable application fee can be paid using Visa, MasterCard, Discover, American Express, or an electronic check. The application fee must accompany your application.
   - Once you have submitted your application, you will receive an E-mail directing you to MSU’s Online Student Portal. From this site, you will be able to check the status of your application, send e-messages to the program, upload various required documents, and request your three letters of recommendation.

2. Request official transcripts from each institution attended:
   - transcripts must be delivered in a sealed envelope to the program office directly from each secondary academic institution attended.
   - all international transcripts belonging to domestic or resident alien applicants must meet the same requirements as those for international applicants.

3. The professional letter of intent can be included in the online application under Personal and Academic Statements, or it may be uploaded into the Graduate Education portal as a separate document.

4. All applicants for graduate programs whose first language is not English must be able to demonstrate English proficiency. Contact the program office for guidelines (trommat2@msu.edu).

Have transcripts sent to the attention of:

Peggy Trommater, Admissions Coord.
MSU Online MS in Food Safety
1129 Farm Lane, Rm. B 51
East Lansing, MI 48824

IV. INTERNATIONAL APPLICATION

Application Process

We recommend you begin the application process as early as possible to ensure time to process your file and evaluate your records.

All applicants should familiarize themselves with the Graduate School website at http://grad.msu.edu/. International applicants should also review the MSU Academic Programs Catalog for details on international application requirements.

MSU operates on a semester basis, offering classes in Spring, Summer and Fall. Our program accepts graduate applications for entry in each semester. Deadlines for the receipt of application materials can be found on the program web site at http://www.online.foodsafety.msu.edu/admissions.

Apply for Graduate School as an International Student

1. Apply online from the Graduate School’s website http://grad.msu.edu/apply/online.aspx.
Online Master of Science in Food Safety

- The 50 USD application fee must accompany your application. It may be paid using Visa, MasterCard, Discover, American Express, or an electronic check (online applications only). If alternate methods of payment are necessary, please contact the MSU Office of Admissions for instructions.

- Major Name: Food Safety
- Major Code: 4914

2. Once you have submitted your application, you will receive an E-mail directing you to MSU’s Online Student Portal. From this site, you will be able to check the status of your application, send e-messages to the program, upload various required documents, and request your three letters of recommendation.

3. The professional letter of intent can be included in the online application under Personal and Academic Statements, or it may be uploaded into the Graduate Education portal as a separate document.

4. Request official transcripts or mark sheets, diplomas and/or certificates:
   - Have transcripts sent directly to the department office from each institution attended. They must arrive in an official, sealed envelope. Photocopies are not acceptable.
   - A word-for-word English translation must accompany all records not issued in English.

5. Official proof of English proficiency, i.e. TOEFL or IELTS, must be sent electronically from the issuing agency to the MSU office of admissions.

English Language Proficiency

All international applicants and applicants whose first language is not English must prove proficiency in English as a condition for regular admission to Michigan State University. Such applicants will be required to demonstrate their proficiency by meeting certain minimum standards on any one of the following tests:

1. Test of English as a Foreign Language (TOEFL). A total score of 550 with no subscores below 52 (paper version) or 80 with no subscore below 19 (22 for writing section) (Internet-based version) is required. The official report must be received by the Office of Admissions directly from Educational Testing Service (recipient code 1465).

2. International English Language Testing System (IELTS). A score of at least 6.5 is required. The official report must be received by the Office of Admissions directly from IELTS.

All language tests must have been taken within two years of a student’s application.

If the first language is English, or if the applicant can show alternate proof of English Language proficiency that is acceptable to the program office, a letter requesting a
waiver of this requirement can be submitted. Examples of acceptable proof may be: completion of an undergraduate or graduate degree from a top ranking US University; living and working in the United States for a significant number of years, etc. For help in determining whether you qualify for this exception, contact the program office at: info@online.foodsafety.msu.edu.

Document Submission

With the exception of language proficiency scores, all materials should be sent to the program office. Applications are submitted for committee review and, if accepted to the program, forwarded along with a recommendation for admission to the MSU Office of Admissions for final approval.

Send admission materials and questions to:
Peggy Trommater, Admin. Asst.
MSU MS in Food Safety
1129 Farm Lane, Rm B-51
East Lansing, MI 48824
trommat2@msu.edu

Additional information for international applicants can be found on the MSU website at http://admissions.msu.edu/admission/international.asp.

A link specific to international financial aid can be found at: http://www.finaid.msu.edu/internat.asp.

Another resource for international applicants is the Office of International Students and Scholars. A web page related to international financial aid is available for review at http://oiss.isp.msu.edu/students/financial.htm.

International Applicant Checklist

☐ I have submitted the online application.

☐ I have arranged payment of the 50 USD application fee.

☐ I have requested official transcripts or mark sheets, diplomas and or certificates to be sent directly to the program office from each institution attended.

☐ I have arranged for a word-for-word English translation of any non-English credentials.

☐ I have arranged to have TOEFL (recipient code 1465) or IELTS scores sent to the MSU Office of Admissions directly from the testing center or agency. Alternatively I have discussed an English Proficiency Waiver with the program office.

☐ My three references have uploaded their letters of recommendation.

☐ I have completed and uploaded my letter of intent.

For application assistance, contact Peggy Trommater in the program office at: trommat2@msu.edu.

V. PROGRAM COST

Tuition and Fees

Tuition and fees for the Online Master of Science in Food Safety are subject to change without notice. Based on Fall Semester 2015 rates, the estimated cost is as follows:

<table>
<thead>
<tr>
<th>COST OF DEGREE*</th>
<th>based on Fall 2015 rates</th>
</tr>
</thead>
<tbody>
<tr>
<td>30 credits (based on $744.00/credit hour)</td>
<td>$ 22,320.00</td>
</tr>
<tr>
<td>MSU Student Taxes (approximate)**</td>
<td>150.00</td>
</tr>
</tbody>
</table>

Estimated Total $ 22,470.00

For the most current tuition and fees at Michigan State University, visit the Student Accounts and Cashier Services website at http://www.ctlr.msu.edu/COStudentAccounts/.

Financial Aid

Our program does not offer scholarship funds. Visit the website for the MSU Office of Financial Aid to review graduate school funding opportunities and contact them directly with questions. Their web address is: http://www.finaid.msu.edu/grad.asp.

Please note, graduate students taking less than 5 credits per semester are not eligible for financial aid.

VI. DEGREE REQUIREMENTS

Plan B Applied Project

The MS in Food Safety Program is designated as an MSU Plan B Masters Program.

A Plan B program refers to a professional practice/management program, with professional project or experience. The program focuses on the acquisition of well-defined professional skills, appropriate for a terminal degree and for professional employment. The student’s program of study must be developed in cooperation with and approved by the student’s advisor and must include the specified requirements. This requirement is fulfilled by successful completion of two 3 credit classes: VM 830 Food Safety Research Methods and VM 815 Applied Project in Food Safety.
Online Master of Science in Food Safety

**Course and Credit Requirements**

The Online MS in Food Safety degree requires 30 credit hours. The program is made up of 5 core courses (VM 810, VM 811, VM 812, VM 831, and <FSC 810 or FSC 811>, total of 15 credits), 9 credit hours of electives and a 6 credit applied research project (VM 830 and VM 815).

**Time Limit**

The time limit for completion of the requirements for the master’s degree is five calendar years from the date of enrollment in the first course included for degree certification. For students transferring credits from another graduate program, institution or course level, those five years begin with the semester of the first transferred course.

**Grade Point**

Michigan State University is committed to high academic standards and expects all graduate students to excel in their particular majors. A 3.0 cumulative grade point average for all courses counting toward the master’s degree is the minimum university standard. A student who fails to meet the standards set by the university, college, and department or school will not be permitted to continue to enroll in the degree program, and appropriate action will be taken by the college, department, or school.

**Further Information**

Please review “Master’s Programs” under “Graduate Education” from the Academic Programs Catalog at [http://www.reg.msu.edu/AcademicPrograms/](http://www.reg.msu.edu/AcademicPrograms/) for University policies on degree requirements.

**VII. COURSES**

**Course Descriptions**

**Core Courses**

**VM 810: Introduction to Food Safety**
(3 credit hours)
Fall, Spring and Summer Semesters

All new students are required to take VM 810 as their first course. Students will learn how to navigate MSU’s online environment and library resources, and will learn University and program expectations, policies and procedures. They will meet faculty and staff, and learn details about the courses and options available while completing their degree. A leadership component will be included, and presenters will lead discussions on current and emerging food safety issues.

**VM 811 - Evolution & Ecology of Foodborne Pathogens**
(3 credit hours)
Spring and Summer Semesters

Foodborne disease is perhaps the most widespread health problem in the world and the available evidence indicates that biological contaminants are the major cause. In this course, we will examine the process of continuous changes in the relationship of foodborne pathogens to their environments from food to the human host.

**Major topics:**
Food as a substrate; Environmental factors; Storage and processing factors; Major pathogens: microbial, viral, parasitic and prion; Food pathogens management strategies.
VM 812 - Food Safety Toxicology
(3 credit hours)
Fall and Spring Semester

The purpose of this course is to develop an understanding of the nature and properties of toxic substances in foods, the nature and magnitude of hazards they represent, and how the body reacts to the presence of these compounds.

Major topics:
Principles of toxicology applicable to food toxicants; Food allergy and sensitivity; Natural toxins in seafood, plants, mushrooms; Environmental inorganic and organometallic food contaminants; Man-made organic food toxicants; Food packaging; Biotechnology derived foods.

VM 831 - Foodborne Disease Epidemiology
(3 credit hours)
Fall and Summer Semester

This is a graduate level course in epidemiology in which most of the teaching examples regard foodborne disease. Most modules have a textbook reading, a PowerPoint lecture with audio, some outside readings and a discussion. Four of the modules break from this format and immerse the student in foodborne disease outbreak investigations. Practical field epidemiology is emphasized over statistical/analytical epidemiology. Students completing this course should be able to use the basic tools of epidemiology to conduct disease surveillance, outbreak investigation and disease control programs.

FSC 810 - International Food Laws and Regulations
(3 credit hours)
Fall and Spring Semesters

If this is chosen as a core class, FSC 811 may be chosen as an elective, and vice versa. FSC 811 and FSC 810 are two in a series of global food law courses that comprise the International Food Law Certificate Program. Either course will familiarize the student with reading and understanding food laws and regulations and the interplay of science and the law. The 810 course surveys the food laws of various countries and regions. The 811 course covers laws that apply in the U.S.

Major topics:
The regulation of food safety; Food additives; Genetic engineering of food; Civil and criminal liability for defective products; Inspections; Labeling; and Current issues of concern.

OR

FSC 811 - US Food Laws and Regulations
(3 credit hours)
Fall and Spring Semesters

If this is chosen as a core class, FSC 810 may be chosen as an elective, and vice versa.

FSC 811 and FSC 810 are two in a series of global food law courses that comprise the International Food Law Certificate Program. Either course will familiarize the student with reading and understanding food laws and regulations and the interplay of science and the law. The 810 course surveys the food laws of various countries and regions. The 811 course covers laws that apply in the U.S.

Major topics:
The regulation of food safety; Food additives; Genetic engineering of food; Civil and criminal liability for defective products; Inspections; Labeling; and Current issues of concern.

Required Project

The required project is a total of 6 credits consisting of two 3-credit courses, VM 830 Food Safety Research Methods and VM 815 Applied Project. VM 830 covers the topics necessary for designing the student’s project and preparing the final project proposal. Students will then be ready to begin VM 815 upon the completion of VM 830.

We recommend that the student initiate discussions with relevant faculty and the Program Director for potential projects for their VM 815 Applied Project early in the program. Once the student has identified an applied project, the Director must approve the project. Once the applied project is approved, a faculty with similar interest who is willing to work as a project advisor to the student will be appointed.
Online Master of Science in Food Safety

VM 830 - Food Safety Research Methods
(3 credit hours)
Fall and Summer Semester

VM 830 is designed to provide students with the knowledge and application of basic research methodology. This will be very useful to students that would like a step-by-step approach to designing, conducting and writing their Applied Project in Food Safety (VM 815).

Major topics:
Formulating a research problem; Identifying variables and constructing hypotheses; Scientific writing; Library resources and literature review; Study design; Introduction to statistical methods; Data collection, processing and display; Research ethics.

VM 815 - Applied Project
(3 credit hours)
Fall, Spring and Summer Semester

This course provides an in-depth experience where science will be integrated and applied to the resolution of a relevant food safety concern. The project may address a research, theoretical or applied problem. A written report of the problem suitable for publication, and/or oral presentation, will be required and must be submitted prior to completion of the Master of Science in Food Safety Program.

Note: Students admitted to the program prior to Summer Semester 2010 have 2 options: 1) Complete the new requirements with VM 830 and VM 815 2) Complete the degree using the previous requirements. Since VM 815 will now be worth only 3 credits, students will enroll in VM 815 for 3 credits and VM 813 section 731 for 3 credits. This enrollment does not have to be in the same semester.

Elective Course Options

Nine credit hours of elective courses are required. Selection of the courses can be made in consultation with the program’s academic advisor, Heather Ricks. Examples of appropriate electives are as follows:

VM 813 section 730 - Special Topics in Food Safety
(1-3 credit hours)
Fall, Spring and Summer Semester

A special study may be initiated by a student. Requires prior approval of the instructor.

VM/PKG 814 - Packaging for Food Safety
(3 credit hours)
Summer Semester

The course objective is to provide students with an insight into advanced packaging (technical and business) topics with a food safety focus. Real world applications and problem-solving exercises will help students build a framework for being creative and successful in their food safety future.

Major topics:
MSU is applying an interdisciplinary approach to the specific packaging role in, and contribution to, food safety. The packaging process and the package itself are usually not part of the problem but often provides an opportunity for innovative solutions.

VM 817 - Pre-Harvest Food Safety
(3 credit hours)
Spring Semester

The objective of this course is to provide an overview of pre-harvest food safety issues associated with food producing animals. Tools and strategies used for protecting/improving food safety at the pre-harvest level will be discussed. This course will include an overview of multiple topics with an emphasis on the microbial, chemical, and toxic hazards of food that may be present at the pre-harvest level. This course is team taught by university faculty and industry leaders from around the United States.

VM/CJ 821 - Food Protection and Defense
(3 credit hours)
Fall Semester

Protecting and defending our nation’s food supply requires an understanding of emergency management and critical incident protocol related to food systems. This multi-university, multi-faculty developed course in Food Protection and Defense is offered jointly by The School of Criminal Justice and the Online Master of Science in Food Safety Program. The course is team taught which leverages the expertise of faculty and industry leaders from around the United States to contain content that includes the most up-to-date issues, sources, perspectives, and scholarship on Food Defense and Homeland Security.

Major topics:
Unique focus areas include fundamentals of Homeland Security; Public-private partnerships for emergency preparedness; Supply chain, production and processing security; Packaging and transportation security; Evaluating food security programs; Restaurant and grocery store critical incident protocols; Economic recovery.
VM 824 – Global Food Safety  
(3 credit hours)  
Spring Semester

This course will cover the hazards, risks, and control that affect food safety, with a specific focus on global developments. Since a very significant proportion of most countries food supply is imported, it is really no longer possible to discuss food safety only at a national level.

Major topics:
Major topics will include global distribution of food commodities; international trade of food commodities; international supply chain management; private and public food safety standards in a global context; global governance of food including international regulatory and advisory organizations, including a description of WHO and FAO activities; foodborne disease control in national, regional and contexts; social and cultural implications for foodborne disease control, including analysis of the US-EU divide; historical framework of international agricultural development, including analysis of the importance of collaboration of sectors such as Health and Agriculture; food scarcity; and food fraud. Finally the new, revolutionary potential of global detection and control of foodborne pathogens will be described.

VM 825 - Quantifying Food Risk  
(3 credit hours)  
Fall Semester

The course objective is to provide the student with an awareness of the food protection risks that are a function of issues of food quality, food safety, food fraud, and food defense. The students are introduced to a method of quantifying these risks into one estimate. The estimate is supported by a robust and thorough method of defining the risks using the traditional HACCP concepts.

Major topics:
Risk assessment of food risks; Harmonizing an assessment across the food protection risks.

VM 826 - Creating A Food Safety Culture  
(3 credit hours)  
Summer Semester, odd years

The course begins with two days of on-campus sessions facilitated by Frank Yiannas, Vice President of Food Safety & Health, Walmart, USA and Adjunct Professor in the Online Master of Science in Food Safety Program at MSU. A third day will include guest lectures by renowned MSU faculty members (topics subject to change). Evening activities and meals are included. Students will continue their study online with Frank Yiannas throughout the remainder of Summer Semester, with a closer look at building a Food Safety Culture, based on principals introduced in Frank Yiannas’ books.

VM 827 - FSMA & HACCP  
(3 credit hours)  
Spring Semester

Students will develop an understanding of US food safety requirements under the Food Safety Modernization Act, and understand the theory, development and application of food safety management systems based on HACCP.

Major topics:
Course topics include: Food Safety Modernization Act; Food Safety Preventive Controls Regulation; Produce Safety Regulation; Intentional Adulteration, Third Party Audits, Foreign Supplier Verification; International Private Food Safety Standards; Hazard Analysis and Critical Control Points; Food Safety Prerequisite Programs; Conducting a Hazard Analysis; Establishing Critical Control Points and Critical Limits; and Verification and Validation Procedures.

VM 832 - Food Safety Disease Control  
(3 credit hours)  
Summer Semester

This course teaches you how to prevent and control foodborne disease. Unit I regards historic and international methods for controlling foodborne disease. It also includes modules on biosecurity and antimicrobial resistance. Unit II teaches you how to conduct food safety inspection programs for dairy, meat, restaurant and food processing facilities. Alumni of our MS in Food Safety teach most of this unit, and present many video field trips and audio Power Point lectures from their practical experience as inspectors. Unit III regards national programs for the control of foodborne disease (Bovine TB, PBB in Michigan, fresh produce). A case study approach is used. The final exam is an “individualized” field trip in which you inspect a food production, processing or service facility and apply what you have learned in the course.

VM 835 - Food Safety for Produce  
(3 credit hours)  
Summer Semester

Students will develop an understanding of food safety requirements, challenges and the key considerations for implementing Good Agricultural Practices (GAPs) and other
elements of food safety programs for the produce sector. The curriculum will be a blend of applied and practical information that will enhance knowledge on critical aspects of produce food safety programs.

**VM/CJ/PKG 840 - Product Protection & Anti-Counterfeit Strategy**
(3 credit hours)
Summer Semester

The course objective is to provide students with an insight in the emerging corporate management function of “Product Protection” and of the growing area of anti-counterfeit strategy. The course will initially look into the overall strategy of the opportunity (crime), looking closer at categorizing the actions (types of counterfeiting, types of counterfeiters, etc.), and the victim (consumers and retailers, including consumer behavior research such as “what role can we expect the consumer to play in authentication”). The food related topics of food fraud, economically motivated adulteration, and intentional adulteration are addressed.

**Major topics:**
MSU is applying an interdisciplinary approach with the focus areas of Anti-Counterfeit; Diversion; Tamper-Resistance; Theft deterrence; Supply chain security; Criminal justice/ tamper-resistance; Criminal justice/ anti-counterfeit; and other advanced topics and solutions.

**Courses in Food Law***
FSC 812, FSC 813, FSC 814, FSC 815, FSC 816, FSC 817, FSC 818
(3 credit hours)
Fall, Spring and Summer Semesters

Various International Food Law courses.

**Courses in Criminal Justice: Homeland Security Certificate Series***
CJ 803, CJ 809, CJ 838
(3 credit hours)
Fall, Spring and Summer Semesters

Various Criminal Justice courses.
Visit [http://cj.msu.edu/graduate-online/](http://cj.msu.edu/graduate-online/) for information.

**Courses in Public Health***
HM 832, HM 836, HM 837, HM 839, HM 852
(3 credit hours)
Fall Semester

Various Public Health courses.

*For course descriptions visit the Curriculum page of our website at [http://www.online.foodsafety.msu.edu/foodsafety](http://www.online.foodsafety.msu.edu/foodsafety), or view the MSU Catalog of Courses.

Other graduate level courses may be substituted with prior approval by the Program Director.

**Microbiology**

**VM 337 - Introduction to Foodborne Pathogens**
(3 credit hours)
Fall & Summer Semesters

Beginning Summer Semester 2015, we are adding a 300-level microbiology class to our program curriculum (VM 337). This 3-credit course will not count toward the 30 credit Master’s degree, but will be available as an extra course for those students wanting to brush up on their microbiology knowledge prior to taking the program’s required 800-level course, VM 811 Evolution and Ecology of Foodborne Pathogens.

Additionally, applicants who do not meet the microbiology prerequisite, or those whose microbiology background is out of date or inadequate, can move forward with application to the program. If accepted, they will be granted provisional admission based on successful completion of VM 337 before the end of their second or third semester. The total credits to degree for students taking this course will be 33, rather than 30.

**Related Programs**

Many degree and certificate programs can be combined with the MS in Food Safety degree with shared credits. Visit the curriculum page of our website, or contact academic advisor, Heather Ricks for details.

[http://www.online.foodsafety.msu.edu/curriculum](http://www.online.foodsafety.msu.edu/curriculum)
VIII. COURSES AT A GLANCE
Master of Science in Food Safety

<table>
<thead>
<tr>
<th>COURSE REQUIREMENTS</th>
<th>Core or Elective</th>
<th># Credits</th>
<th>Semester Offered</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ALL OF THE FOLLOWING (21 credits):</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>VM 810 Intro to Food Safety</td>
<td>Core</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>VM 811 Evolution &amp; Ecology of Foodborne Pathogens</td>
<td>Core</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>VM 812 Food Safety Toxicology</td>
<td>Core</td>
<td>3</td>
<td>SUMMER</td>
</tr>
<tr>
<td>VM 831 Foodborne Disease Epidemiology</td>
<td>Core</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>VM 830 Food Safety Research Methods</td>
<td>Core</td>
<td>3</td>
<td>SUMMER</td>
</tr>
<tr>
<td>VM 815 Applied Project</td>
<td>Core</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>One OR the other of:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FSC 810 Int’l Food Laws &amp; Regulations</td>
<td>Core</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>FSC 811 U.S. Food Laws &amp; Regulations</td>
<td>Core</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>ANY 9 CREDITS OF THE FOLLOWING ELECTIVES*</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>VM 814 Packaging for Food Safety</td>
<td>Elective</td>
<td>3</td>
<td>SUMMER</td>
</tr>
<tr>
<td>VM 817 Pre-harvest Food Safety</td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>VM 821 Food Protection &amp; Defense</td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>VM 824 Global Food Safety</td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>VM 825 Quantifying Food Risk</td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>VM 826 Creating a Food Safety Culture</td>
<td>Elective</td>
<td>3</td>
<td>SUMMER</td>
</tr>
<tr>
<td>VM 827 FSMA &amp; HACCP</td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>VM 832 Food Safety Disease Control</td>
<td>Elective</td>
<td>3</td>
<td>SUMMER</td>
</tr>
<tr>
<td>VM 835 Food Safety for Produce</td>
<td>Elective</td>
<td>3</td>
<td>SUMMER</td>
</tr>
<tr>
<td>VM 840 Product Protection/ Anti-Counterfeit Strategy</td>
<td>Elective</td>
<td>3</td>
<td>SUMMER</td>
</tr>
</tbody>
</table>
## Online Master of Science in Food Safety

### From other programs:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Type</th>
<th>Credits</th>
<th>Term(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSC 812</td>
<td><em>E.U. Food Laws &amp; Regulations</em></td>
<td>Elective</td>
<td>3</td>
<td>FALL, SPRING</td>
</tr>
<tr>
<td>FSC 813</td>
<td><em>Latin American Food Laws &amp; Regulations</em></td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>FSC 814</td>
<td><em>Canadian Food Laws &amp; Regulations</em></td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>FSC 815</td>
<td><em>Asian Food Laws &amp; Regulations</em></td>
<td>Elective</td>
<td>3</td>
<td>SUMMER</td>
</tr>
<tr>
<td>FSC 816</td>
<td><em>Codex Alimentarius</em></td>
<td>Elective</td>
<td>3</td>
<td>FALL, SPRING</td>
</tr>
<tr>
<td>FSC 817</td>
<td><em>Animal Health, World Trade &amp; Food Safety (OIE)</em></td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>CJ 803</td>
<td><em>Foundations in Homeland Security</em></td>
<td>Elective</td>
<td>3</td>
<td>SPRING, SUMMER</td>
</tr>
<tr>
<td>CJ 809</td>
<td><em>Public/Private Partnerships in Emergency Preparedness</em></td>
<td>Elective</td>
<td>3</td>
<td>FALL, SUMMER</td>
</tr>
<tr>
<td>CJ 838</td>
<td><em>Terrorism</em></td>
<td>Elective</td>
<td>3</td>
<td>FALL, SPRING, SUMMER</td>
</tr>
<tr>
<td>HM 832</td>
<td><em>Global Public Health</em></td>
<td>Elective</td>
<td>3</td>
<td>SPRING, even years</td>
</tr>
<tr>
<td>HM 836</td>
<td><em>Comparative Public Healthcare Systems</em></td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>HM 837</td>
<td><em>Poverty &amp; Public Health</em></td>
<td>Elective</td>
<td>3</td>
<td>FALL, even years</td>
</tr>
<tr>
<td>HM 839</td>
<td><em>Water &amp; Public Health: Global Perspective</em></td>
<td>Elective</td>
<td>3</td>
<td>SPRING, odd years</td>
</tr>
<tr>
<td>HM 852</td>
<td><em>Disease Outbreaks Investigations in Public Health</em></td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>PKG 801</td>
<td><em>Packaging Materials</em></td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>PKG 803</td>
<td><em>Packaging Distribution &amp; Dynamics</em></td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>PKG 804</td>
<td><em>Packaging Processes</em></td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>PKG 805</td>
<td><em>Advanced Packaging Dynamics</em></td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>PKG 815</td>
<td><em>Permeability &amp; Shelf Life</em></td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
</tr>
<tr>
<td>PKG 827</td>
<td><em>Polymeric Packaging Materials</em></td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>PKG 875</td>
<td><em>Stability &amp; Recyclability of Packaging Materials</em></td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
</tr>
</tbody>
</table>

### SUPPLEMENTAL COURSES

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Prereq</th>
<th>Credits</th>
<th>Term(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>VM 337</td>
<td><em>Introduction to Foodborne Pathogens</em></td>
<td></td>
<td>3</td>
<td>FALL, SUMMER</td>
</tr>
</tbody>
</table>

*Note: Other graduate level courses may be substituted with prior approval by the Program Director.
IX. ACADEMIC ADVISING

Upon admission to the MS in Food Safety Program, the program’s Academic Advisor will contact each student to discuss academic issues. Students will develop a program plan in their first course, VM 810. Successful completion of the program requires early and continued advice and guidance by an academic advisor and students are encouraged to utilize this resource. The goal of the program is to ensure that the relationship between the graduate student and the academic advisor will be conducive to a successful academic experience and innovative education.

When the student begins work on their final Applied Project, the Program Director serves as the temporary project advisor until a permanent faculty advisor is selected. The Program Director will advise the student short-term if a student would like to change his/her advisor.

X. ACADEMIC POLICIES

Academic Performance

Graduate students have a right to a periodic evaluation of their academic progress, performance, and professional potential. Each year the graduate student and their academic advisor will complete an Annual Academic Review & Planning Form for a Plan B Masters Student. This form will become a part of the graduate student’s academic record. The form will be sent to the student via email in the early part of the Spring Semester.

Graduate students in the MS in Food Safety Program must be making “acceptable academic progress” towards a degree. Acceptable progress is considered maintaining a grade point average of 3.0 or higher.

The student will be given a written warning when academic performance or progress is judged to be unsatisfactory. Student can be placed on academic probation for any grade below a 3.0.

Students receiving more than two grades below a 3.0 can be dismissed from the MS in Food Safety Program.

According to the Academic Programs policies, academic dismissal does not imply future readmission nor does it mean that the person is forever barred from enrollment at Michigan State University. After a period of at least two years, a student dismissed for academic reasons may apply for readmission to the MS in Food Safety degree program. The applicant must be prepared to submit evidence of growth in maturity and responsibility indicative of capacity to perform graduate-level work. Declarations of good intentions are not sufficient. Each application will be considered on its merits. If the student has attended another institution while on dismissal, he or she must submit an official transcript to be considered for readmission.

If a student is academically recessed or dismissed, courses in subsequent semesters are dropped without grades and fees are subject to refund according to the refund policy.

Non-Attendance Policy

To comply with federal regulations governing financial aid and Veterans education benefits, we are required to report students who stop attending or who have never attended class. Attendance is defined as physical attendance or participation in an academically-related activity such as submission of an assignment, an examination, participation in a study group or an online discussion, etc. Non-attendance includes not completing any assigned activities or not logging into the course on a regular basis. Instructors are not required to take attendance each day in order to determine non-attendance.

If a student does not log into the course in the first two weeks or if a student stops attending at any point in the course (for at least a one week period), the instructor can drop the student without notice. See the Academic Programs Catalog for more general information.

Transferring Credits

As many as 9 semester credits of graduate course work (excluding research and thesis credits) may be transferred into a 30 credit master’s degree program from other accredited institutions or international institutions of similar quality, if they are appropriate to a student’s program and provided they were completed within the time limits approved for the earning of the degree desired at Michigan State University. The department or school chairperson or director and dean must grant approval. Only courses in which at least a 3.0 grade or its equivalent was received will be considered for transfer.

Students in any master’s program may apply a maximum of 9 credits earned through any combination of courses
taken through lifelong education, graduate certification, or in transfer from another institution. Each program may determine if courses are appropriate for the master’s program and may allow fewer than 9 credits to be applied to the specific master’s program. [http://www.reg.msu.edu/AcademicPrograms/Text.aspx?Section=111#s383]

Requirements for a Joint Master’s Degree and Medical Degree
A student who is enrolled in a graduate–professional program in Michigan State University’s College of Human, Osteopathic, or Veterinary Medicine, and who is also enrolled in a master’s degree program at Michigan State University may request the application of up to 9 credits, appropriate to both programs, from the graduate–professional program to the master’s degree program, as well. These credits must have been earned within the time limit for completing the master’s degree program in which the student is enrolled. For examples of courses approved for transfer from the Doctor of Veterinary Medicine curriculum please visit our website at [http://www.online.foodsafety.msu.edu/curriculum].

Student Files
The MSU Graduate Office maintains an official file of each student. A student can request access to these files to review and check information for completion and correctness. Request to access files should be made in writing. Reasonable efforts will be made to correct any errors should the student find them upon review.

FERPA: Protecting student data
[https://www.reg.msu.edu/ROInfo/Notices/PrivacyGuidelines.aspx]

Graduate Student Rights and Responsibilities
Michigan State University maintains a document, entitled “Welcome to Spartan Life” which is introduced from this web site: [http://grad.msu.edu/gsrr/]. It is the responsibility of each graduate student to be familiar with the graduate students rights and responsibilities as outlined in this document.

All University Policy on Integrity of Scholarship of Grades
The principles of truth and honesty are recognized as fundamental to a community of scholars. The university expects both instructors and students to honor these principles and, in so doing, to protect the validity of university education and grades. Practices that maintain the integrity of scholarship and grades include providing accurate information for academic and admission records, adherence to unit-approved professional standards and honor codes, and completion of original academic work by the student to whom it is assigned, without unauthorized aid of any kind. To encourage adherence to the principles of truth and honesty, instructors should exercise care in planning and supervising academic work.

To read MSU’s complete Integrity of Scholarship of Grades policy, approved by the Academic Council and Academic Senate, please visit the following web address: [https://www.msu.edu/unit/ombud/academic-integrity/index.html]

Grading System at MSU
Michigan State University employs three systems of grading: a numerical system, a supplemental credit-no credit system, and a limited pass-no grade system. For MSU’s complete policies on the grading system, please visit the Academic Programs Catalog from the Registrar’s web page at [http://www.reg.msu.edu/AcademicPrograms/Text.aspx?Section=112#s521] under General Procedures and Regulations.

Cumulative Grade Point Average
The minimum cumulative grade-point average required for graduation is a 3.00 for graduate students.

Postponing a Grade
When special or unusual circumstances occur, the instructor may postpone assignment of the student’s final grade in a course by use of an I-Incomplete, a DF-Deferred, or an ET-Extension marker. Our program uses the ET grade.

ET - Extension
Given to undergraduate, graduate, and graduate-professional students only in courses specifically approved by the University Committee on Curriculum. Courses that involve field experience or thesis work and courses in which work normally extends beyond one semester are the types of courses normally considered.
Approval requires that a student has successfully completed 80% (approximately 12 weeks) of the course. Additionally, specification of the time period within which work must be completed must be determined by the faculty and work must be completed with two semesters (unless the course is offered once a year).

Students with an outstanding ET will not be allowed to enroll in future courses until the ET is resolved. Once a student has been granted two (or more) ETs during the pursuit of the MS degree, they will be placed on Academic Probation. Any further ETs will need to be approved by the Program Director.

A final grade must be reported upon completion of the final course in the sequence or in the time approved for the completion of the work. If a final grade is not reported in these periods, the ET will be changed to ET/0.0.

Repeating a Course

A graduate student who received a grade of 2.0 or above, CR, or P in a course may not repeat the course on a credit basis with the following exception: with the approval of the associate dean, a graduate student may repeat a course in which a grade of 2.0 or 2.5 was received. The number of credits that a graduate student may repeat is determined by the student’s academic advisor or guidance committee, in accordance with unit policies.

Whenever a course is repeated on a credit basis, the last grade and credits earned completely replace the previous grade in the satisfaction of requirements and computation of grade-point averages. All entries remain a part of the student’s permanent academic record.

Correction of Grades

Once recorded in the Office of the Registrar, a student’s grade may not be changed unless the first grade was in error. An Administrative Action must be submitted certifying the reasons why the first grade is in error. The request must be approved by the instructor, the chairperson of the department or school offering the course, the associate dean of the college in which the course is offered, and the student’s associate dean. The time limit for the correction of grades is 30 days after the opening of the new semester.

The Office of the Registrar reserves the right to audit student records and to correct them as necessary.

Withdrawal from the University

Withdrawal prior to the middle of the term of instruction

A withdrawal from the university occurs when students drop all of their courses within a semester. Students may drop all of their courses through the middle of the term of instruction using the online enrollment system or in person at the Office of the Registrar, 150 Administration Building. For withdrawals that occur before the middle of the term of instruction, courses in which the student is enrolled will be deleted from the official record.

Graduate students should consult with their advisor, major professor, or graduate program director; this is especially important if appointed as a graduate assistant. A graduate student appointed as graduate assistant forfeits his/her assistantship upon withdrawal from the university and must notify the Graduate School in writing of the withdrawal.

Fees are subject to refund according to the refund policy: http://www.ctlr.msu.edu/costudentaccounts/

Any continuing student whose enrollment at this university is interrupted for any reason so that he or she has not been enrolled for three consecutive semesters, including the summer sessions, should submit a readmission to the Office of the Registrar at https://www.reg.msu.edu/StuForms/ReAdmission/ReAdmission.asp.

Withdrawal after the middle of the term of instruction

A student may drop a course or withdraw after the middle of the term of instruction only to correct errors in the enrollment or because of events of catastrophic impact, such as serious personal illness. If the student is passing the course, or there is no basis for assignment of a grade at the time of the drop, a W grade will be assigned. If failing, a 0.0 (or N in a P-N graded course) will be assigned. The course will remain on the student’s academic record.
Online Master of Science in Food Safety

Graduate Students: To initiate a late drop or withdrawal, students must obtain approval from their advisor or major professor and their graduate program director. Graduate students should consult with their advisor, major professor, or graduate program director.

There is no formal procedure for withdrawal at the end of a semester.

Unauthorized withdrawal

Students who leave the university during a semester or summer session without officially dropping their courses will be reported as having failed those courses and will forfeit any fees or deposits paid to the university. The withdrawal procedure will not take place automatically for the student who leaves campus because of illness, of either one’s self or family member, or for interim or final suspension for disciplinary reasons, but must be initiated by the student. Fees are subject to refund according to the refund policy.

Involuntary withdrawal

Students who are called into the armed forces during the semester should submit a copy of their orders to the Office of the Registrar for appropriate action.

XI. UNIVERSITY POLICIES

Family Educational Rights and Privacy Act (FERPA)

Michigan State University (“the University”) maintains student education records and is responsible for their access to and release in accordance with the Family Educational Rights and Privacy Act (FERPA), 20 U.S.C. § 1232g (“FERPA”). It is the policy of the University to comply with FERPA.

Michigan State University guidelines have been created and are available at http://www.reg.msu.edu/AcademicPrograms/Text.asp?Section=112#s542. These guidelines comply with standards established in FERPA. The guidelines govern the procedures for maintenance and access to student education records held by the University. The guidelines have a two-fold purpose:

1. To protect a student’s right to privacy of information in the University’s possession concerning the student; and

2. To provide guidance on release or disclosure of student information required by law and as necessary for the effective functioning of the campus community.

Communication

An official MSU e-mail address is issued to each student at the time he or she is admitted to MSU. This is the only e-mail address that the university will use for sending official communications to students.

http://itservices.msu.edu/guidelines-policies/student-email-communications-notice.html

Student Consumer Information

The Higher Education Opportunity Act of 2008 (HEOA) requires that postsecondary institutions participating in federal student aid programs make certain disclosures to students. Please visit the following web page to review information disclosed to you as a student at Michigan State University (MSU) in compliance with federal law. http://www.reg.msu.edu/ROInfo/HEOAnotices.asp

Academic Programs

Academic Programs is the listing of academic programs, policies and related information. Course Descriptions is the course listing. Together, they comprise the Michigan State University catalog.

http://www.reg.msu.edu/AcademicPrograms/
http://www.reg.msu.edu/Courses/search.asp

Michigan State University’s policies on Graduate Education can be reviewed at: http://www.reg.msu.edu/AcademicPrograms/TextAll.asp?Section=111

Integrity and Safety in Research and Creative Activities

Integrity in research and creative activities are based on basic values such as, fairness, equity, honesty and respect. Students learn to value integrity and ethical behavior by interacting with faculty and following exemplary behavior. The MS in Food Safety Program students are expected to follow the rules of the University pertaining to academic integrity. Students will be dismissed from the program for taking part in any unethical activity e.g., research
misconduct, dishonesty with respect to grades or academic records and scholarship, and violations of professional standards.

**CVM complete guidelines:**

http://cvm.msu.edu/research/responsible-conduct-of-research

**Responsible Conduct of Research**

http://grad.msu.edu/researchintegrity/

The Office of Radiation Chemical and Biological Safety (ORCBS) Guidelines pertaining to laboratory safety and security including issues of handling plants and organisms:

http://www.orcbs.msu.edu/

**Human Research Protection Program**

http://hrpp.msu.edu/

**Guidelines and Policies from MSU Libraries, Computing and Technology**

Please visit the Libraries, Computing and Technology website at http://lct.msu.edu/guidelines-policies/ for details on the following MSU guidelines and policies.

**Acceptable Use of the MSU Network**

https://itservices.msu.edu/guidelines-policies/aup.html

For reporting abuse of MSU’s Acceptable Use Policy:

https://itservices.msu.edu/guidelines-policies/appropriate-use-of-msu-email.html

The purposes of these guidelines are to improve the effectiveness and efficiency of electronic communication, and to minimize the amount of undesired e-mail that members of the MSU community receive from other members of the MSU community...(This document updates and replaces the May 2, 2009, version.)

**Copyright**

https://www.lib.msu.edu/copyright/guidelines/

Find resources about copyright law and on obtaining permissions from rights holders.

**DMCA (Digital Millennium Copyright Act) Procedures**

http://techbase.msu.edu/article.asp?id=177

When MSU receives a complaint that someone is in violation of the DMCA, generally by sharing files on a computer that is connected to the MSU network, MSU is required by federal law to contact the individual and ensure that all activity has been stopped.

**Copyright Infringement and Peer-to-Peer File Sharing Policies and Sanctions**

http://www.reg.msu.edu/ROInfo/HEOAnotices.aspx

The University’s Procedures for Addressing Instances of Possible Copyright Infringement on Michigan State University’s (MSU) Computing Resources and Network forbid the unlawful copying or distribution of copyrighted works in any form. This document is the “written plan” required of the University under the copyright-related regulations associated with the

**Securing Institutional Data**

On January 1, 2011, a new policy for protecting the security and integrity of Michigan State University’s institutional data took effect.

http://eis.msu.edu/sid/

**Cloud Computing Policy**

Appropriate use of online software tools such as Google Apps, Gmail, and Microsoft Live Office by the Michigan State University Community.

http://support.anr.msu.edu/support/cloud_computing

“Cloud services” represent a growing variety of useful services available on the World Wide Web and the most innovative and rapidly developing portion of the technology market space. “Cloud applications” promise to provide a large number and variety of services that will be very useful to faculty, staff and students at MSU. However, the business models and terms of use of these services often pose a variety of risks to users and the content they deploy in using these services.
Online Master of Science in Food Safety

This document is intended to provide guidance to help individuals make informed, well-considered choices about appropriate use of cloud services. It includes information about the Google Apps for Education Edition at MSU, explanations and examples of current concepts of cloud services and applications, as well as risk factors all faculty, staff and students should review before using any cloud service. https://itservices.msu.edu/guidelines-policies/cloud-computing-appropriate-use.html

Web Publishing Guidelines

Web Accessibility at Michigan State University

Student Consumer Information


Office of the University Ombudsperson

Conflicts, disagreements, and issues sometimes arise during the course of a graduate program. If you find yourself in this situation and have exhausted the internal resources for resolving the issue, you may contact the Office of the University Ombudsperson.

The Office of the University Ombudsperson provides assistance to students, faculty, and staff in resolving University-related concerns. Such concerns include: student-faculty conflicts; communication problems; concerns about the university climate; and questions about what options are available for handling a problem according to Michigan State University policy. The University Ombudsperson also provides information about available resources and student/faculty rights and responsibilities. The office operates as a confidential, independent, and neutral resource. It does not provide notice to the University - that is, it does not speak or hear for the University.

Contact the Ombudsperson at any point during an issue when a confidential conversation or source of information may be needed. The Ombudsperson will listen to your concerns, give you information about university policies, help you evaluate the situation, and assist you in making plans to resolve the conflict.

Contact information:
Office of the University Ombudsperson
129 N. Kedzie Hall
(517) 353-8830
ombud@msu.edu
https://www.msu.edu/unit/ombud/

XII. STUDENT CONDUCT AND CONFLICT RESOLUTION

It is possible that even with the best of intentions; conflict arises between students and program faculty.

The following steps are recommended for resolution of such conflicts:

1. Students should always try to resolve a conflict with the instructor prior to taking any formal action.

2. If the student is not satisfied he/she should contact the Director of the Online MS in Food Safety Program, Dr. Melinda Wilkins, either by phone: (517) 884-2081 or E-mail, wilkinsm@msu.edu.

The Michigan State University Student Rights and Responsibilities (SRR) and the Graduate Student Rights and Responsibilities (GSRR) documents establish the rights and responsibilities of MSU students and prescribe procedures to resolve allegations of violations of those rights through formal grievance hearings. In accordance with the SRR and the GSRR, the Online Master of Science in Food Safety Program has established the following Hearing Board procedures for adjudicating graduate student academic grievances and complaints.

3. You will find the Online Master of Science in Food Safety program’s Graduate Student Academic Hearing Procedures on our website, at the bottom of the “Navigating your Degree” page.

4. If the student is still not satisfied, the Office of the Ombudsman can be contacted either at (517) 353-8830 or at http://www.msu.edu/unit/ombud/.
Program Founder
In Memoriam

Edward C. Mather DVM, Ph.D. Okemos
Age 72, passed away on January 27, 2010 at Hospice of Lansing. He was born on April 7th, 1937 in Iowa City, Iowa. Ed spent his early childhood on a farm near West Branch, Iowa. He received a degree in Veterinary Medicine from Iowa State University in 1960 and expanded a veterinary practice in Fennimore, Wisconsin until 1968. At that time he joined the faculty at the University of Missouri at Columbia, obtaining a Ph.D. in Reproductive Physiology. He remained on the faculty as an Assistant Professor and became board certified in the American College of Theriogenology. In 1974 he was appointed Director of the Division of Theriogenology at the University of Minnesota where he was promoted to Professor. Dr. Mather came to the College of Veterinary Medicine at MSU in 1978 as chair of the Department of Large Animal Clinical Sciences. After serving for 14 years he then joined the CVM Dean’s office as Associate Dean for Research and Graduate Studies as well as Coordinator of International Programs for the College. In 1998 he was appointed Deputy Director of the National Food Safety and Toxicology Center at MSU and became Interim Director in 1999. During that time he established the Professional Master of Science Degree Program in Food Safety, an on-line program which attracts both domestic and international students. He retired from MSU in 2008 as Professor Emeritus. Ed is survived by his wife of 51 years, Mary, and two children: Major Brent Mather, USAR (Kristi) of San Antonio Texas, and Katherine (Jim) Siegel of Lake Bluff, Illinois; four grandchildren: William and Margaret Mather, and Thomas and Griffin Siegel. Other survivors include his sister Barbara Parker, Edgewood, NM; sister-in-law Mildred Mather, West Branch, IA; and two nieces. He was preceded in death by his father and mother, brother Stewart, and two nephews.

Executive Staff

Melinda Wilkins, DVM, MPH, PhD
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Melinda is a homegrown Spartan, receiving her BS and DVM from MSU and later her PhD in Large Animal Clinical Sciences with a focus in Epidemiology. She left Michigan to begin her career with the USDA, Veterinary Services, as a Veterinary Medical Officer then Area Epidemiology Officer in Illinois. She also received her MPH from the U of Illinois – Springfield, then went on to complete the CDC’s Epidemic Intelligence Service training program in applied epidemiology (EIS ‘99). Prior to coming to MSU, Dr. Wilkins served as the Division Director for seven of the 12 years she was employed by the Michigan Department of Community Health, Bureau of Epidemiology, Division of Communicable Disease. She has extensive experience consulting and teaching in international settings working in both human and animal health settings. Her areas of interest include looking at the human/animal interface including zoonotic disease surveillance, transmission and prevention. She is passionate about mentoring professionals, and offering educational opportunities to people who are already on the front lines working to make and keep our food supply safe. Before joining the Online MS in Food Safety program, Melinda was an Assistant Professor, instructor and advisor in the Online Program in Public Health Program at Michigan State University.
Online Master of Science in Food Safety

**Administrative Staff**

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Heidi’s specialties are in instructional design and instructional technologies. She works with the faculty to develop and improve online and blended courses. The goal is to establish an exciting and effective teaching and learning environment. Heidi received a Master of Art degree in Digital Media Art and Technology from Michigan State University. Before joining the Online MS in Food Safety program, Heidi was a producer for 4 years at Virtual University Design and Technology at MSU. Before coming to the US, Heidi worked in the largest national TV station in China.

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Kristie Denbrock facilitates VM/CJ 821 Food Protection and Defense and VM 826 Creating A Food Safety Culture within the Online Master of Science in Food Safety. Kristie is also responsible for the program’s communications and marketing efforts. She received her Master of Public Administration degree at Western Michigan University and her Bachelor of Science degree in Mass Communication from Colorado State University – Pueblo. She brings with her over 15 years of experience in mass communications, media, and public relations within local, state, and federal government. Ms. Denbrock is currently pursuing her PhD at Michigan State University.

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Peggy is the first line of communication for Food Safety students, faculty and academic staff within the Online MS in Food Safety program. Among her responsibilities are answering and/or triaging questions from potential applicants; coordinating the application process from committee review to admission; and resolving issues related to records management and administrative procedures for current students and alumni. Peggy also functions in the capacity of office manager, coordinating daily operations for academic staff and faculty. Peggy has an Associate’s Degree from Lansing Community College and a Data Management Certificate from Michigan State University. She has been with the Food Safety program since 2005 and an employee of Michigan State University since 1990.

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Bonnye Mason-Williams is a graduate of the MSU MS in Food Safety Program (2010). She holds certifications as a Registered Sanitarian from the National Environmental Health Association and the State of Michigan; QAI Organic Food Auditor and FDA Seafood HACCP certification. She has been previously employed by Spartan Retail Stores as a Food Safety Trainer/Auditor; in a regulatory capacity as a Food Safety Inspector for the Lapeer County Health Department in Michigan; and as a Product Certification/Food Safety Specialist/Auditor for NSF International. Bonnye facilitates VM 811 Evolution and Ecology of Foodborne Pathogens and assists in VM 812 Food Safety Toxicology.
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**Joanne Allen, MS**  
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VM 830 Food Safety Research Methods  
VM 831 Foodborne Disease Epidemiology  
VM 832 Food Safety Disease Control

Joanne has been involved in the Food Industry for the past 30 plus years. She has supported various functions in Microbiology, Food Safety, R&D, Quality Assurance and Operations and has touched all Kraft product categories, except for meat. Her expertise is in Food Safety, but her passion is delivering the message about allergens and their niche in the food evolution/revolution. Joanne works for Kraft Foods and is currently assigned to the Canadian Business Unit focusing on the Confections Category. Her current job function is in Quality program design and implementation for internal and external food manufacturing sites. Much of her education has been during her tenure at Kraft, most recently completing her PhD degree in Business Communications which followed quite quickly on the heels of her Masters in Food Safety and Toxicology from Michigan State University where she is now on faculty, part-time. Feel free to speak with her during a break to ask why the departure from the scientific community. Joanne has held positions on the Board of Directors for the Ontario Food Protection Association, most recently as Chair of the Scholarship Committee. Her other passion is the encouragement and development of quality professionals. She actively mentors and advises others in the food industry both technically and through professional development.

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**Paul Bartlett, MPH, DVM, PhD**  
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Paul Bartlett is a Professor in the Department of Large Animal Clinical Sciences at Michigan State University. Dr. Bartlett holds degrees in zoology (BA), public health (MPH), veterinary medicine (DVM) and epidemiology (PhD). He is an alumnus of the CDC’s Epidemiologic Intelligence Service and is boarded in the American College of Veterinary Preventative Medicine and the ACVPM - Epidemiology Specialty. Bartlett’s research has focused on antimicrobial resistance, food safety, zoonotic diseases, bovine mastitis, dairy production, dairy management, environmental health, epidemiological methods, and early detection of foodborne illness reporting.

**Theresa Bernardo**  
Associate Professor, MSU Epidemiology and Health Informatics; Founder, MSU One Health Knowledge Initiatives  
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Dr. Theresa Bernardo has over a decade of experience in the United Nations and Inter-American systems in health informatics (humans/food/animals/plants). As leader of Knowledge Management and Communications for the Americas Region of WHO (2009-2010) she saw the utility of social media in responding to Pandemic H1N1 (swine flu) and Haitian emergencies. Previously, Dr. Bernardo developed tri-lingual software for global reporting and mapping of animal diseases and zoonoses that was used in over 100 countries and adopted internationally. As Director of the Information Technology Center at Michigan State University (1997-2009) she planned the strategic integration of technology for education, research, and the teaching hospital for the College of Veterinary Medicine, as well as the Learning
and Assessment Center (four health colleges). Her team was the first university-wide to successfully implement a commercial learning management system (1998), web conferencing (2002), a web content management system (2007) and to champion collaborative curricular development and open educational resources. She currently leads multidisciplinary initiatives at Michigan State University to promote healthy people, communities, environments and economies. Dr. Bernardo holds Doctor of Veterinary Medicine and MSc (epidemiology) degrees from Canada and believes that our interconnectedness can facilitate the unity of effort required for success in the 21st century.

**Steve Bolin, DVM, MS, PhD**
Professor, MSU Diagnostic Center for Population & Animal Health
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VM811 Evolution and Ecology of Foodborne Pathogens

Dr. Bolin is the section chief for the Immunodiagnostics/Parasitology Section of Michigan State University’s Diagnostic Center for Population and Animal Health. His research interests include viral diseases and host/virus interactions that range in level from population to molecular and diagnostic methods and strategies for disease control. He holds a DVM, a MS in Large Animal Clinical Sciences, and a PhD in Virology from Purdue University.

**Leslie Bourquin, PhD**
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Dr. Bourquin’s work focuses on food safety education and market development for the global food industry. He provides consultation, education and outreach on food safety practices, good agricultural practices and food safety management systems such as HACCP (Hazard Analysis and Critical Control Points) for food producers and processors, foodservice workers, consumers, government agencies and the media. He collaborates extensively with the private sector, academia, governments and international organizations (e.g. WTO, APEC, World Bank, SSAFE) in implementing food safety capacity development projects globally, and particularly in emerging economies. He has conducted research, development projects and training programs in many countries including India, China, Thailand, Vietnam, France, Bulgaria, Romania, Belarus, Rwanda and Malawi. Dr. Bourquin’s applied research program currently focuses on the impact of improved standards compliance by the food industry on 1) indicators of improved safety of food products and 2) enhanced market access by food producers and processors. Dr. Bourquin also conducts basic research on the impact of dietary factors on cancer risk in humans. Currently, this research focuses on the potential of dietary flavonoids and carbohydrate sources to influence colon cancer initiation, promotion and progression in transgenic mouse models of human colon cancer, and mechanisms (such as epithelial cell cytokinetics and inflammatory pathways) whereby these effects are elicited. In 2007–08, Dr. Bourquin was a Fulbright Research Scholar at Polytech’Lille (Ecole Polytechnique Universitaire de Lille), part of the University of Sciences and Technology of Lille in France.

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Dr. Bristor’s background is in Dr. Fong Bristor’s background is in agriculture, natural resources and education. Her research experience and project support include assessing Michigan bovine tuberculosis impacts, Michigan Smart Growth land development, Michigan Food Dealers Association member survey, and Michigan food awareness education. She also helped develop the food safety curriculum and intensive learning experience for senior Chinese government officials carried out in Europe and the U.S. Previously, she designed and coordinated faculty workshops with seven universities and the Water and Soil Conservation Bureau in Taiwan. Dr. Bristor helped develop the VM824 - Food and Society content and now co-teaches that module. She brings an international perspective to global issues and challenges increasingly encountered by commerce and society.
Steve Bursian, PhD
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VM 812 Food Safety Toxicology
Dr. Steve Bursian is a professor in the Department of Animal Science at Michigan State University. He received a BS degree in experimental biology from the University of Michigan-Dearborn, an MS in ecology and behavioral biology from the University of Minnesota, and a PhD in physiology from North Carolina State University. Prior to arriving at MSU in 1979, Steve was a research biologist for the U.S. Environmental Protection Agency for 7 years. Dr. Bursian teaches an undergraduate toxicology courses within the Department of Animal Science and lectures in other undergraduate and graduate courses. He is currently the moderator of VM 812, Food Safety Toxicology. His research interests focus on the effects of environmental contaminants on avian and fur-bearing mammalian species.

Karen Chou, MS, PhD
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Karen Chou is an Associate Professor with the MSU Animal Science Department. Her research is in the areas of chemical toxicology, environmental contamination, and mammalian reproduction. Dr. Chou teaches in environmental toxicology and risk assessment, and responds to environmental contamination issues.

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Dr. David J. Closs is the John H. McConnell Chaired Professor of Business Administration in the Department of Marketing and Supply Chain Management at Michigan State University. Dr. Closs completed his MBA and Ph.D. at Michigan State in 1978 focusing on the topics of marketing, logistics and management science. Dr. Closs has been extensively involved in the development and application of computer models and information systems for logistics operations and planning. The computer models have included applications for location analysis, inventory management, forecasting and routing. The information
systems development focuses on inventory management, forecasting and transportation applications. His experience has focused on the logistics related issues in the consumer products, medical and pharmaceutical products and parts industries.

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VM 817 Pre-Harvest Food Safety

Kyle C. Dahl, JD, MS, is a partner in the law firm of Pieper, Miller & Dahl in Wayne, Nebraska. Kyle holds a Juris Doctor degree from the University of Nebraska College of Law and Master’s degree in Food Science from Texas Tech University. Kyle is a former Assistant Attorney General for the State of Nebraska and has held various regulatory positions in food and feed ingredient companies in the U.S. In addition to his current private law practice, Kyle continues to serve as a regulatory consultant to the food industry.

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Dr. Spring Younts Dahl is a 1999 graduate of Michigan State University, earning a M.S. degree in Animal Science. She also completed a Ph.D. and Post-Doctorate program at Texas Tech University. Her research interests have focused on the ecological association of E. coli O157 with cattle and pre-harvest food safety intervention strategies. Spring received her B.A. in Agriculture from Dordt College in Sioux Center, IA. In addition to academia, Spring also has experience with the federal government and private industry. She previously worked for the Food Safety Inspection Service, United States Department of Agriculture as a Public Health and Epidemiology Liaison. In her role with the USDA she was actively involved with human foodborne illness investigations. Spring also worked in a consultant position at Schwan’s University with The Schwan Food Company in Marshall, MN. Currently, she and her husband, Kyle, live in rural northeast Nebraska, where she enjoys teaching part-time while also being a mom to a toddler.

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Kristie Denbrock facilitates VM/CJ 821 Food Protection and Defense and VM 810 Introduction to Food Safety and Leadership Development within the Online Master of Science in Food Safety. Kristie is also responsible for the program’s communications and marketing efforts. She received her Master of Public Administration degree at Western Michigan University and her Bachelor of Science degree in Mass Communication from Colorado State University – Pueblo. She brings with her over 15 years of experience in mass communications, media, and public relations within local, state, and federal government. Ms. Denbrock is currently pursuing her PhD at Michigan State University.

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VM811 Foodborne Pathogens

Dr. Downes is currently a professor at Michigan State University in East Lansing Michigan with a joint appointment in Biomedical Laboratory Diagnostics and Public Health Programs. Prior to joining MSU, for 12 years she was State Public Health Laboratory Director and Administrator of the Bureau of Laboratories at the Michigan Department of Community Health. She has over
22 years of experience in public health laboratories. Dr. Downes was President of the Association of Public Health Laboratories from 2008-2009 and served on the Board of Directors and Executive directors from 2004-2012. She has served on federal advisory committees addressing microbiological safety of food and tuberculosis control. She was appointed to the Center for Disease Control and Prevention’s Scientific Advisory Committee. She is also a member of the American Society for Microbiology and other state and local professional organizations. Her interest in global health stems from her Peace Corp Volunteer work in Zinder, Niger in West Africa. She continues this passion through providing laboratory quality and technical assistance in Mozambique and China. She has also worked in Burundi, Jamaica, and Botswana. She has provided program development input to the World Health Organization on network development and tuberculosis testing. A graduate of the University of North Carolina Chapel Hill (Dr.P.H. and MPH) and Indiana University (BS) she is also a certified medical laboratory scientist (ASCP) and high complexity laboratory director (ABB).

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Jeffery Elsworth, PhD is the associate professor of Hospitality Business Entrepreneurship and is the leader of the Hospitality Business Entrepreneurship specialization program in The School of Hospitality Business at Michigan State University. Dr. Elsworth’s 20 years of experience in the restaurant industry gives him a unique perspective, which he uses in the classroom, in his research and to reach out in service to the foodservice and hospitality community. Jeff’s research interests include hospitality entrepreneurship, foodservice purchasing, restaurant and foodservice operations, food safety and foodservice inspection media reporting issues, franchising and hospitality small business finance issues. He has written and won awards for several scholarly papers on these and other subjects and has worked as a foodservice consultant. Jeff received his Bachelor of Science, Masters of Science and PhD degrees in Hospitality and Tourism Management from Purdue University in West Lafayette, IN.

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Anita Ezzo is the Science Collections Coordinator and Food Science and Technology Librarian at MSU Libraries. She holds a Masters degree in Library Science from Western Michigan University and has been with MSU since 1985. Her responsibilities include developing and maintaining science book and journal collections (particularly in the areas of food science, human nutrition, and packaging), reference assistance, and library instruction. In addition, Anita serves on the Advisory Boards for both the International Food Information Service (IFIS--producer of FSTA) and CABI Publishing and is the Editor of the Journal of Agricultural & Food Information.

Neal Fortin, J.D.
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Neal Fortin is the Director of the Institute for Food Laws & Regulations (www.IFLR.msu.edu) at Michigan State University. He a professor in the Department of Food Science and Human Nutrition and also an adjunct professor of law at the Michigan State University College of Law. Mr. Fortin teaches the courses United States Food Law, International Food Law, Codex Alimentarius,
Food and Drug Law. Mr. Fortin is a prolific author. Some of his publications are available at [https://www.msu.edu/~fortinne/publications.htm](https://www.msu.edu/~fortinne/publications.htm). His textbook, Food Regulation: Law, Science, Policy, and Practice, is available from Wiley & Sons ([www.foodregulation.us](http://www.foodregulation.us)). Neal Fortin was the 2009 recipient of a Michigan State University Distinguished Faculty Award for his teaching in food safety. He is past President of the North Central Association of Food & Drug Officials. He served as a Commissioner for the Michigan Local Public Health Accreditation Program, the Advisory Council of the Michigan Community Health Leadership Institute, and the NSF Council of Public Health Consultants. He serves on the Dietary Supplement Committee of the Food and Drug Law Institute. He has been a curriculum advisor to the International Food Protection Training Institute and the University of Catalonia. He is an emeritus member of the Association of Food and Drug Officials, the Food and Drug Law Institute, a professional member of the Institute of Food Technologists, the American Bar Association, and the State Bar of Michigan.

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Dr. Gangur is an Associate Professor for the Department of Food Science and Human Nutrition. His research specialty is food allergens, food allergy, anaphylaxis, asthma, immunology, breast milk immunology, assessment of allergenicity of food using mouse model of food allergy, and dietary modification to prevent/treat food allergy. He teaches courses related to diet and immune function (nutritional immunology), functional foods & human health, and contributes to the food safety & toxicology course with his module on hypersensitivity, immunology and the safety of GE foods.

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Patricia S. Gaunt is an associate professor of aquatic animal health and a diplomate in the American Board of Veterinary Toxicology for Mississippi State University College of Veterinary Medicine. Her office is at the Delta Research and Extension Center in Stoneville, MS, which is in the heart of the catfish industry. She provides diagnostic service to the catfish farmers through the college of Veterinary Medicine’s Aquatic Diagnostic Laboratory through routine necropsies, wet mount examination of gill clips, bacterial and viral cultures, histopathology, and water quality assessment. The lab also works in conjunction with the Mississippi State University Extension Service in assisting farmers with catfish production. Dr. Gaunt’s research interests include aquatic toxicology and pharmacology. She teaches veterinary clinical toxicology to veterinary students at Mississippi State University and Louisiana State University. She also teaches Mississippi State University veterinary students the aquatic segment of their food animal practice rotation.

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Dr. Dan Grooms is a native of central Ohio where he grew up on a small commercial cow-calf operation. Dr. Grooms received his BS degree in Animal Science from Cornell University in 1985, his DVM degree from The Ohio State University in 1989 and was in private practice in central Ohio for 5 years. He returned to Ohio State and received his PhD in Veterinary Preventive Medicine in 1996. He joined the faculty in the Department of Large Animal Clinical Sciences at Michigan State University in 1996 and was promoted to professor in 2011. He is a diplomate of the American College of Veterinary Microbiologists. His extension and research activities have focused on the control and prevention of infectious disease in cattle, specifically BVDV, Johne’s disease, bovine respiratory disease and bovine tuberculosis. He has also been actively involved in beef quality assurance, bull breeding soundness exam programs, pre-harvest food safety, biosecurity, emergency preparedness and farm security initiatives in the state. Dr. Grooms lives in Williamston Michigan with his wife Donna and three children, Kirsten, Emma and Robbie.
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Lawrence J. Judge is a 1987 graduate of Michigan State University, College of Veterinary Medicine. Following graduation, he was in mixed animal (primarily dairy cattle) practice until 1993. Beginning in 1993, he was a graduate assistant at MSU-CVM studying epidemiology and agricultural economics; his research topic was bovine somatotropin. Upon completion of his graduate program in 2001, he worked for USDA, APHIS, Veterinary Services as the bovine tuberculosis epidemiologist for Michigan. He returned to private (dairy cattle) practice in 2008.

Amy Kircher, DrPH
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VM/CJ 821 Food Protection and Defense

Dr. Kircher leads the research and project arm of the National Center for Food Protection and Defense. Dr. Kircher leads several sponsor driven research projects to include preparedness measures, risk assessments, and information sharing platforms. She serves on several federal committees and working groups to advance public health preparedness. Prior to coming to the University of Minnesota, Dr. Kircher was the Command epidemiologist with the NORAD – US Northern Command (N-NC) Office of the Command Surgeon. At N-NC she lead disease surveillance, epidemiologic modeling, bioterrorism preparedness, and served as a public health expert. Dr. Kircher has an extensive background in Homeland Security Defense, supporting operations and response during national disasters to include Hurricane Katrina, and H1N1.

Robert Malinowski, DVM, MA, PhD
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VM 830 Research Methods in Food Safety

Robert is assistant professor and Director for ITC (the Information Technology Center, College of Veterinary Medicine), and is responsible for researching and implementing technology in the clinic and the classroom. His interest areas include medical/health information, educational technology and digital radiology. His duties include direction and management of ITC, administration of the McKesson PACS digital radiology system and Radiology DICOM modalities, advanced imaging applications (3D reconstruction, animation), video editing and conversion, Polycom video conferencing, Adobe Connect (Breeze) web conferencing and CD/DVD duplication. Dr. Malinowski received his Doctor of Veterinary Medicine, his Masters in Digital Media Art and Technology, and his PhD in Educational Psychology and Educational Technology from Michigan State University.

Linda Mansfield, MS, VMD, PhD
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VM 811 Evolution and Ecology of Foodborne Pathogens

Dr. Mansfield is a professor for MSU’s Large Animal Clinical Sciences and Microbiology and Molecular Genetics departments. She specializes in Microbiology/Parasite Immunology and Enteric Diseases. Her current research is
the study of enteric pathogens resulting in inflammation of the gastrointestinal tract and finding therapies for Inflammatory Bowel Disease (IBD).

**Bradley Marks**

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VM 810 Introduction to Food Safety Management

VM 812 Food Safety Toxicology

Bonnye Mason-Williams is a graduate of the MSU MS in Food Safety Program (2010). She holds certifications as a Registered Sanitarian from the National Environmental Health Association and the State of Michigan; QAI Organic Food Auditor and FDA Seafood HACCP certification. She has been previously employed by Spartan Retail Stores as a Food Safety Trainer/Auditor; in a regulatory capacity as a Food Safety Inspector for the Lapeer County Health Department in Michigan; and as a Product Certification/ Food Safety Specialist/Auditor for NSF International.

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VM 810 Introduction to Food Safety Management  
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**Gordon Meriwether, MBA**

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VM/CJ 821  Food Protection and Defense

Gordon Meriwether founded The Uriah Group in 2002 following a distinguished 30-year career in the development of systems solutions for commercial and government clients. He is a graduate of University of Alabama and received his MBA from George Washington University. Beginning his career with the US Navy as a ship’s officer, he transitioned to the Naval Intelligence community where he distinguished himself as a reserve intelligence officer serving as Commanding Officer in London, New Orleans and two tours in the Pentagon. He retired in 2001 in the rank of Captain. Mr. Meriwether is a Sorensen Fellow at the University of Virginia.

**Teresa Y. Morishita, DVM, MPVM, MS, PhD, DACPV**

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VM 817  Pre-harvest Food Safety

Teresa Y. Morishita, DVM, MPVM, MS, PhD, Dipl. ACPV is a Professor of Poultry and Food Safety and Outreach Veterinarian (Poultry and Wildlife) in the College of Veterinary Medicine at Western University of Health Sciences. Dr. Morishita received a BS and MS in Animal Science from the University of Hawaii. She subsequently attended the University of California-Davis and received a dual DVM/MPVM degree. She completed a Residency in Avian/Poultry Medicine from the University of California-Davis and became a Diplomate of the American College of Poultry Veterinarians. Dr. Morishita operated a private avian practice in California; worked in the California poultry industry as a veterinary consultant; and served as the Assistant Director of the California Raptor Center at UC-Davis. She subsequently received her PhD in Comparative Pathology from the University of California-Davis.

**Doug Moyer, PhD, CPP**

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VM 812 Food Safety Toxicology  
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Dr. Moyer is an Assistant Professor in Michigan State University’s Program in Public Health (College of Human Medicine) since 2009. He teaches and develops online graduate-level courses including Public Health Administration and the Public Health Risks from Counterfeit Pharmaceuticals. These courses apply
to the program's Master of Science in Public Health as well as various Graduate Certificates. Dr. Moyer conducts researcher with MSU's Food Fraud Initiative (College of Veterinary Medicine) and the center for Anti-Counterfeit and Product Protection (School of Criminal Justice). Prior to returning to academia, Dr. Moyer worked in various positions at the Ford Motor Company for 25 years. He was the Global Packaging Engineering Manager at the Ford Customer Service Division for the last ten years of his career. He is also the founder and owner of Pack Edge LLC, a packaging management consulting company. Based on his academic and work experience, Dr. Moyer is a Certified Packaging Professional (CPP). Dr. Moyer’s research is published in several scholarly journals and he routinely contributes to various trade publications. He frequently presents at professional and academic conferences on topics including the various types of product frauds, risk awareness, assessment, and mitigation.

Dr. Lillian G. Po is an Adjunct Associate Professor in the Department of Food Science at the University of Missouri in Columbia, MO. She obtained her Ph.D. in Food Science from Michigan State University, and her M.S. in Food Science and Technology from Virginia Tech. She has been involved in the area of food safety for the past 12 years, focusing on ethnic food safety for the last 7 years. She is currently teaching graduate and non-credit online courses on food safety and protection of ethnic and imported ethnic foods. She has developed training curricula and food safety programs targeting diverse audiences, as well as developed “A Food Safety Inspectors Guide to Ethnic Foods in Michigan: Mexican and Asian Foods”, a food safety resource funded by the Michigan Department of Agriculture, and utilized by food inspectors in the U.S. For these initiatives, she received the 2007 MSU Extension Diversity Award.

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VM 810 Introduction to Food Safety Management

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VM 810 Introduction to Food Safety Management
VM 824 Global Food Safety

Heather Ricks, MS, comes from the University of California at Santa Cruz where she was employed as the Assistant to a Provost and a College Administrative Officer. Previous to that position she spent a Semester at Sea with the Institute for Shipboard Education at the University of Virginia and taught high school science. Heather received her Master of Science in International Agricultural Development from the University of California at Davis and her Bachelor of Arts in African Art History from the University of California at Santa Cruz. Heather also facilities VM 824 Global Food Safety.
Online Master of Science in Food Safety

**Elliot Ryser, PhD**
Professor, Department of Food Science and Human Nutrition
College of Agriculture and Natural Resources
College of Human Ecology
ryser@anr.msu.edu
VM811 Foodborne Pathogens

Dr. Elliot T. Ryser received his B.S. in Biology from Carroll College, Waukesha, WI in 1979, followed a second B.S. in Bacteriology, and M.S. and Ph.D. degrees in Food Science from the University of Wisconsin - Madison under the leadership of Dr. Elmer H. Marth. After research positions at the Institute National de la Recherche Agronomique (Jouy-en-Josas, France), Silliker Laboratories (Chicago Heights, IL) and the University of Vermont, he joined the Department of Food Science and Human Nutrition at Michigan State University in 1998 where he now holds the rank of Professor. An internationally recognized authority on Listeria, Elliot’s research has focused on cross-contamination and quantitative transfer of bacterial foodborne pathogens, including Listeria, Escherichia coli O157:H7 and Salmonella, during slicing of deli meats and production of fresh-cut fruits and vegetables (e.g., leafy greens, tomatoes, celery, cantaloupe, onions) with his findings being used to refine various risk assessments. He is one of four co-scientific editors for the Journal of Food Protection, a past recipient of Elmer Marth Educator and Laboratorian Awards given through the International Association for Food Protection (IAFP) and a Fellow of both IAFP and the Institute of Food Technologists.

**Philip Schertzing, PhD**
Outreach Specialist, MSU Criminal Justice
schertzi@msu.edu
VM/CJ 821 Food Protection and Defense

Phil Schertzing has served at Michigan State University since July 2002 as an academic specialist/instructor in the School of Criminal Justice. He had previously retired from the Michigan State Police with the rank of inspector, serving as assistant deputy state director of emergency management and homeland security for the state of Michigan. He is also recognized as the “unofficial” departmental historian for the Michigan State Police. He currently instructs both online and on-campus courses in Homeland Security, Criminal Justice, and Food Protection & Defense. He also administers homeland security planning and training grant programs, and serves as chair of the Regional Advisory Council for FEMA Region V in Chicago; as a member of the board of directors of the Great Lakes Hazard Coalition; as a consumer representative on the Tri-County Emergency Medical Control Authority Board; and as an editorial board member for the Journal of Emergency Management. He represents the MSU School of Criminal Justice as faculty liaison with the Federal Law Enforcement Training Center (FLETC) in Glyco, GA; the University and Agency Partnership Initiative administered by the Naval Postgraduate School in Monterey, CA; and the Emergency Management Higher Education Project administered by the FEMA Emergency Management Institute in Emmitsburg, MD. His academic achievements include a B.A. degree and Master of Management degree from Aquinas College in Grand Rapids, MI, and a Ph.D. in American History from Michigan State University. Phil is also a graduate of the 191st session of the FBI National Academy in Quantico, VA.

**Jørgen Schlundt**
Director National Food Institute, Technical University of Denmark
jors@food.dtu.dk
VM 824 Global Food Safety

Jørgen Schlundt (JS) has a Veterinary Degree (DVM) as well as a Ph.D. from the Royal Veterinary and Agricultural University in Copenhagen, Denmark. He has worked nationally on food safety issues from 1983 to 1999, including 3 years at the Veterinary Research Laboratory in Zimbabwe. From 1999 – 2010 JS was Director of the Department of Food Safety and Zoonoses at the World Health Organization, Geneva. JS has participated in the international development of food safety Risk analysis principles and has overseen the initiation of the first-ever estimation of the global burden of foodborne diseases. In his present job JS continues an active, international strategy of the National Food Institute, with major new initiatives, including the Global Microbial Identifier, a new sequence-based system that will revolutionize microbiology.
William C. Schwartz, PhD
VM/CJ 821 Food Protection and Defense

William C. Schwartz, Ph.D. comes to the program with work experience as Chief Food Safety Officer & Director Quality Assurance for Orval Kent Food Company, Inc. where Bill was responsible for assuring food safety and product quality at Orval Kent’s five manufacturing locations across the United States and Mexico. As the former Vice President and General Manager, Processor Food Safety Programs for NSF International Bill was responsible for the Cook & Thurber business, Non-Food Compounds program, and the Food Safety Certification registration program. Bill holds a doctorate degree in Meat Science from the University of Nebraska, a master’s degree in Meat Science from Colorado State University and a bachelor’s degree in Animal Science and Agricultural Business from the University of Wisconsin-River Falls. He has recently been granted a role as Adjunct Assistant Professor with the Department of Food Science and Human Nutrition at Michigan State University.

John Spink, MS, PhD
Assistant Professor, MSU
spinkj@msu.edu
VM/PKG 814 Packaging for Food Safety
VM 825 Quantifying Food Risk
VM 840 Product Protection/Anti-Counterfeit Strategy

John Spink, PhD is an Assistant Professor and the Director of the Food Fraud Initiative at Michigan State University. In 2013 he led the creation of the Food Fraud Initiative – an interdisciplinary group focused on a holistic, all-encompassing approach to Food Fraud prevention. His joint appointment is in the College of Veterinary Medicine (Food Safety) and the College of Agriculture and Natural Resources (Food Science and Human Nutrition). He is also an Adjunct Professor in the College of Human Medicine (Program in Public Health). He formerly held a faculty position in the College of Social Science (School of Criminal Justice). While is research focus is on Food Fraud he has broad responsibility and leadership in Food Safety concepts. His leadership positions include product fraud related activities with the International Standards Organization (ISO), the Global Food Safety Initiative (GFSI), the Grocery Manufacturer’s, and the U.S. Pharmacopeia/Food Chemicals Codex (USP). He has been a frequent US agency presenter for the Food and Drug Administration (FDA), Patent and Trademark Office (USPTO), Federal Bureau of Investigation (FBI), European Commission (DG-JRC and DG-SANCO), the UK FERA, Interpol/Operation Opson (Food Crime), China National Center for Food Safety Risk Assessment (CFSA), and others for internal audiences as well as educating global partners.

Lynn Swiech
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VM 824 Global Food Safety

Deepta Thiagarajan
Director of Global Agrifood Standards and Value Chain Programs
MSU Department of Food Science and Human Nutrition
thiagara@msu.edu
VM 835 Produce Food Safety

Dr. Thiagarajan is the Director of Global Agrifood Standards and Value Chain Programs in the Department of Food Science and Human Nutrition at Michigan State University.
Online Master of Science in Food Safety

University. Currently, Dr. Thiagarajan’s global agrifood systems development work focuses on education and capacity building on food and agricultural standards, SPS measures, international regulations, food safety and quality issues, value chains and market access for agricultural commodities in developing countries. She has conducted numerous food safety and GlobalGAP training programs in Asia and Africa. Dr. Thiagarajan has managed several food and agriculture development projects funded by USAID, WTO, World Bank, UN agencies and other organizations in India, Thailand, Vietnam, China, Malaysia, Rwanda, Malawi and other

**Ewen Todd, PhD**
Professor, MSU Advertising, Public Relations & Retailing
todde@msu.edu
VM 812  Food Safety Toxicology

An internationally known expert on food-borne disease and risk assessment, Dr. Todd is former head of MSU’s National Food Safety and Toxicology Center and the Contaminated Foods Section, Bureau of Microbial Hazards Health Products and Food Branch of Health Canada in Ottawa. Dr. Todd earned his doctorate degree in bacteriology from the University of Glasgow, where he was an assistant lecturer. He has been involved with the reporting and surveillance of foodborne disease, developed methods to detect E. coli 0157:H7, shiga toxin-producing E. coli and salmonella in food, estimated the number and cost of cases of food-borne disease in Canada and the United States, determined the impact of seafood toxins and developed quantitative risk assessments for pathogens in foods.

**Gary Vroegindewey, DVM, MSS, Diplomate ACVPM**
Director, Global Health Initiatives, Center for Public and Corporate Veterinary Medicine, Virginia-Maryland College of Veterinary Medicine, College Park, MD.
gvroeg@umd.edu
VM 824  Global Food Safety

Dr. Vroegindewey is the Director of Global Health Initiatives at the Center for Public and Corporate Veterinary Medicine at the Virginia-Maryland College of Veterinary Medicine in College Park, MD. He is a U. S. Army Colonel (ret) with a Masters of Strategic Studies and a Diplomate of the American College of Veterinary Preventive Medicine with over 25 years of leadership experience in Global Health, Disaster Management, Food Safety, Food Defense, and Stability Operations. He served as the Senior Veterinarian / Director Department of Defense Veterinary Service Activity, a DoD Executive Agency, as well as an Assistant Corps Chief for four Veterinary Corps Chiefs from 1995 – 2010. He has substantive knowledge and experience leading interagency collaboration with success on critical topics such as global health, bioterrorism, Avian Influenza and emerging zoonotic disease, and disaster response. Dr. Vroegindewey was selected for the 2010 AVMA XIIth International Veterinary Congress Award.

**Kevin Walker, PhD**
Professor
MSU College of Veterinary Medicine
walke357@msu.edu
VM 824  Global Food Safety

Dr. Walker’s career has spanned industry, federal government, international organizations and academia. Following graduate school, he served as a strategic analyst with Farmland Industries, then the largest farmer owned cooperative in the U.S. He later served as the director of the Centers for Emerging Issues within U.S. Department of Agriculture, Animal and Plant Health Inspection Service. The center carried out macro risk assessments for time critical issues such as bovine spongiform encephalopathy (BSE), E. coli O157:H7, avian influenza, and bovine tuberculosis. From the federal government, he became the director of agricultural health and food safety program within the Inter-American Institute for Cooperation in Agriculture. IICA’s governing board is ministers of agriculture in 34 countries across the Americas and his team worked with national governments to help improve their sanitary and phytosanitary infrastructure and capacity to engage internationally. Approaches and tools designed while at IICA have been used in over a 100 countries. In 2008, he joined the College of Veterinary Medicine to continue work with zoonoses and food systems, including better ways to frame issues and challenges to food systems and sanitary infrastructure. Dr. Walker has worked extensively with the WTO and international standard setting organizations such as CODEX, IPPC, OIE, as well as related sectors in countries of Europe, Asia, Africa, and the Americas.
Melinda Wilkins, DVM, MPH, PhD
Program Director, Online MS in Food Safety
wilkinsm@msu.edu
Ph: (517) 884-2081
VM810 Intro to Food Safety & Professional Development
VM813 Special Studies in Food Safety
VM815 Applied Project in Food Safety
VM817 Preharvest Food Safety
VM830 Food Safety Research Methods

Melinda is a homegrown Spartan, receiving her BS and DVM from MSU and later her PhD in Large Animal Clinical Sciences with a focus in Epidemiology. She left Michigan to begin her career with the USDA, Veterinary Services, as a Veterinary Medical Officer then Area Epidemiology Officer in Illinois. She also received her MPH from the U of Illinois – Springfield, then went on to complete the CDC’s Epidemic Intelligence Service training program in applied epidemiology (EIS ’99). Prior to coming to MSU, Dr. Wilkins served as the Division Director for seven of the 12 years she was employed by the Michigan Department of Community Health, Bureau of Epidemiology, Division of Communicable Disease. She has extensive experience consulting and teaching in international settings working in both human and animal health settings. Her areas of interest include looking at the human/animal interface including zoonotic disease surveillance, transmission and prevention. She is passionate about mentoring professionals, and offering educational opportunities to people who are already on the front lines working to make and keep our food supply safe. Before joining the Online MS in Food Safety program, Melinda was an Assistant Professor, instructor and advisor in the Online Program in Public Health Program at Michigan State University.

Frank Yiannas
Vice President - Food Safety
Walmart
VM 826  Creating a Food Safety Culture

As Vice President of Food Safety, Frank Yiannas oversees all food safety, as well as other public health functions, for the world’s largest food retailer, Walmart. Frank’s scope of responsibilities includes food safety oversight of Wal-Mart’s stores, Neighborhood Markets, and Sam’s Clubs. Training and education of thousands of Associates, hundreds of food suppliers, and a number of critical regulatory compliance issues also come under his purview. Prior to joining Wal-Mart in 2008, Frank was the Director of Safety & Health for the Walt Disney World Company, where he worked for 19 years. In 2001, under his tenure, Walt Disney World received the prestigious Black Pearl Award for corporate excellence in food safety by the International Association for Food Protection. As a frequent speaker at national and international conferences, Frank is known for his ability to build partnerships and for his innovative approaches to food safety. In 2008, Frank was given the Collaboration Award by the U.S. Food and Drug Administration. He is the 2007 recipient of the NSF International Lifetime Achievement Award for Leadership in Food Safety. Frank is also a Past President of the International Association for Food Protection (IAFP) and the Past Chair of the Food Allergy and Anaphylaxis Network’s Board of Directors. He is the author of the book, Food Safety Culture, Creating a Behavior-based Food Safety Management System, by Springer Scientific. Frank is a Registered Microbiologist with the American Academy of Microbiology. He holds memberships with several professional associations, including the National Environmental Health Association, the American Society of Microbiology, and the Institute of Food Technologists. He received his BS in Microbiology from the University of Central Florida and his Master of Public Health (MPH) from the University of South Florida.

Vincent B. Young, MD/PhD
Associate Professor, Internal Medicine, Microbiology and Immunology, U of M
youngvi@umich.edu
VM811  Evolution and Ecology of Foodborne Pathogens

Vincent Young is an Associate Professor in the Department of Internal Medicine/Infectious Diseases Division and the Department of Microbiology and Immunology at the University of Michigan, School of Medicine. His research interests include the study of gastrointestinal bacterial pathogens including Clostridium difficile and the microbial ecology of the indigenous human microbiota.
XIV. NEW STUDENT ENROLLMENT CHECKLIST - MS DEGREE

PRE-ENROLLMENT

1. Before you can enroll in classes you must first receive your Admissions letter from Michigan State University. This letter will contain your Personal Identification Number (PID) and Personal Access Number (PAN), which allow you access to MSU resources.

2. Your next step is to activate your MSU NetID. Please go to the following web address and follow the directions: https://netid.msu.edu/.

3. All MSU students receive an E-mail account. This account is used for all correspondence pertaining to University business and the MS program. Go to https://mail.msu.edu/. If you prefer to receive your MSU E-mail through another account, set up forwarding options by clicking on “MSU Prefs” at the left of your mailbox.

4. Once your MSU E-mail account is activated, use it to send a test E-mail to Peggy Trommater at trommat2@msu.edu who will update our program records.

5. Login to your StuInfo portal at https://stuinfo.msu.edu/ and familiarize yourself with the tools and resources provided. Here is where you’ll find your enrollment appointment each semester. It is also where you will start the process to enroll in classes, pay your bill, confirm your attendance, change an address, and view your account.

6. To view all semester deadlines, including course start and end dates, enrollment deadlines, tuition bill availability, graduation application deadlines, etc., access the MSU Academic Calendar from StuInfo, the MSU Home Page (http://msu.edu), or visit http://www.reg.msu.edu/ROInfo/Calendar/Academic.asp. Choose the appropriate academic year and semester:

ENROLLMENT

Your academic advisor will assist you in putting a course schedule together. You must have been assigned a valid enrollment appointment by the Office of the Registrar before proceeding. For your first semester, this will be done once your admissions paperwork has been fully processed. For subsequent semesters, check your StuInfo portal for future appointment dates. Generally, Summer enrollment opens in March and Fall/Spring opens in April. Note: The Enrollment web-site is only available from 8am to 8pm EST.

First Semester:

All Master’s students must take VM 810 as their first class.

7. Enrollment instructions are found at http://www.reg.msu.edu/roinfo/enrollment.asp.

8. Login to Schedule Builder at https://login.msu.edu/?App=RO_Schedule. Click on the first tab at the top titled Schedule For Courses. To locate VM 810, select the appropriate semester from the drop down box at the top of the page. Click the “Online & Hybrid” icon, and then select the subject from the drop down box that will appear. VM courses are listed under VM: Veterinary Medicine, Coll Crse. Scroll down to locate VM 810 and click on the notebook icon to the left of the section number. The course will be added directly into your course planner.

9. Return to Schedule Builder and click on the green Enroll button.
Subsequent Semesters:

10. Review course options from the program’s website at http://www.online.foodsafety.msu.edu/curriculum.

11. Confirm course availability from the MSU Schedule of Courses at: http://schedule.msu.edu/. Select the appropriate semester from the drop down box at the top of the page. Click the “Online & Hybrid” icon, and then select the subject from the drop down box that will appear. Our courses are listed under VM: Veterinary Medicine, Coll Crse. Food Law courses are listed under FSC: Food Science.

NOTE: If a course you need is full, contact Heather Ricks (ricksh@msu.edu) or Bonnye Mason-Williams (masonbon@msu.edu). They can add your name to a wait list, or submit a limit override if appropriate.

12. Enrollment instructions are found at http://www.reg.msu.edu/roinfo/enrollment.asp. You will search for courses, add courses to your schedule builder, and enroll directly from the schedule builder at http://schedule.msu.edu/. You must know your MSU NetID.

POST-ENROLLMENT

13. A link to the Billing and Fee Schedule can be found under the Financial tab at the top of your StuInfo portal. Once a bill has posted you can view and pay your tuition here: https://stuinfo.msu.edu/.

14. Approximately 24 to 48 hours after your MSU tuition bill has been paid, return to StuInfo https://stuinfo.msu.edu/ to confirm your attendance.

15. MSU’s Learning Management System (LMS) is Desire2Learn (D2L).

Desire2Learn: Use your MSU NetID and password to login to the D2L homepage at: https://d2l.msu.edu/d2l/home. Your course should appear under “My Courses” on the first day of class. Reading requirements will be listed in the instructor’s syllabus. You are encouraged to create a student profile by accessing the “ePortfolio” page and clicking on the “My Profile” link. Please be sure to add a photograph.

PLEASE NOTE: D2L has a communication tool that connects you to other students in your courses through Email. Note that this is separate from your MSU E-mail account. You will not receive University-wide or program-wide communications through the LMS emails.

16. Lastly, familiarize yourself with the MSU Webpage (http://msu.edu/) for commonly used student tools and resources. Locate the subheading “Students” and click on it. Here is quick access to the Academic Calendar (list of all dates and deadlines outlined by semester), Register for Classes (schedule of courses and enrollment instructions), the MSU Library Catalog, MSU E-mail, StuInfo (financial info/payments, enrollment, grades, address updates, etc.), Desire2Learn (course delivery systems), Financial Aid, Commencement, and Technology Resources, etc.

The Graduate Student Handbook is available in PDF format from the program website, under “What Other Information Is Useful To Me”, at http://www.online.foodsafety.msu.edu/navigate-degree. Please refer to this document for program content, procedures and MSU policies.

The Higher Education Opportunity Act of 2008 (HEOA) requires that postsecondary institutions participating in federal student aid programs make certain disclosures to students. You can find this information on the Student Consumer Information page from the Office of the Registrar’s website at http://www.reg.msu.edu/ROInfo/HEOAnotices.asp.

For technical difficulties, contact one of the following Help services. These offices are staffed with people trained to resolve problems relating to online Distance Learning tools

For More Information

Library Distance Learning Services:
http://www.lib.msu.edu/dls/

ATS Help Desk:
http://help.msu.edu

D2L Help Site:
http://help.d2l.msu.edu/

24/7 Support:
1-800-500-1554*
1-517-355-2345
reachout@msu.edu

*Toll-free service is available throughout North America, including Canada, Mexico, Alaska and Hawaii.

Students can contact one of the MS in Food Safety program staff if they have questions or concerns at any time throughout their study. Course specific questions should be directed to the course instructor.
XV. UNIVERSITY RESOURCES

This section contains an alphabetical listing of University resources.

A

Academic Calendar:
http://www.reg.msu.edu/ROInfo/Calendar/Academic.asp

Academic Integrity:
https://www.msu.edu/~ombud/academic-integrity/index.html

Academic Programs Catalog:
https://www.reg.msu.edu/AcademicPrograms/default.aspx

Academic Programs- Policy on Graduate Education:
http://www.reg.msu.edu/AcademicPrograms/TextAll.asp?Section=111

Academic Technology Services (ATS) Help Desk:
http://help.msu.edu/

Address Change Request Form:
https://www.reg.msu.edu/StuForms/ChangeAddress/ChangeAddress.asp

Admissions:
http://admissions.msu.edu/

American Translators Association:
http://www.atanet.org/

C

Commencement Information:
http://commencement.msu.edu/

Computing Help & Support Services:
http://computing.msu.edu/help/index.php

Council of Graduate Students:
http://cogs.msu.edu/

Course Description Search:
http://www.reg.msu.edu/Courses/Search.asp

D

Desire2Learn (D2L):
https://d2l.msu.edu/d2l/home

Distance Learning (Help):
https://www.lib.msu.edu/dls/

E

Enrollment:
http://www.reg.msu.edu/roinfo/enrollment.asp
Financial Aid:  
http://www.finaid.msu.edu/

Graduate School, The:  
http://grad.msu.edu/

Graduate Student Rights and Responsibilities:  
http://splife.studentlife.msu.edu/

Graduation Application:  
http://www.reg.msu.edu/StuForms/GradApp/GradApp.asp

Identification Card, Student:  
http://idoffice.msu.edu/

Integrity in Research and Creative Activities Guidelines:  
https://www.lib.msu.edu/dls/

Libraries at MSU:  
http://www.lib.msu.edu/

Library Catalog:  
http://magic.msu.edu/

Lifelong Education at MSU:  
http://www.reg.msu.edu/ROInfo/EnrReg/LifelongEducation.asp

MSU Alumni Association:  
http://www.msualum.com/

MSU Homepage:  
http://www.msu.edu/

MSU Library:  
http://www.lib.msu.edu/

MSU Libraries Electronic Resources:  
http://er.lib.msu.edu/

MSU Mail (E-mail):  
https://mail.msu.edu/imp/login.php

Ombudsman, Office of the:  
https://www.msu.edu/unit/ombud/

Readmission Form:  
http://www.reg.msu.edu/StuForms/ReAdmission/ReAdmission.asp
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Registrar, Office of the:
http://www.reg.msu.edu/

Responsible Conduct of Research – College of Veterinary Medicine:
http://cvm.msu.edu/research/responsible-conduct-of-research

Schedule of Courses:
http://schedule.msu.edu/

State Authorization - U.S. Department of Education (USDOE) Program Integrity:
http://www.esp.msu.edu/stateauth.asp

Study Abroad:
http://studyabroad.msu.edu/

Student Accounts and Cashier Services:
http://www.ctlr.msu.edu/COStudentAccounts/

Student Consumer Information:
http://www.reg.msu.edu/ROInfo/HEOAnotices.asp

StuInfo: Your Gateway to Student Records:
https://stuinfo.msu.edu/

Transcript Request:
https://www.reg.msu.edu/Transcripts/Transcript.asp

(Student) Veterans Information:
http://veterans.vps.msu.edu/