

Fall

ANSC 499

Pet Food and Feed Regulation

Instructor:



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Course description and main learning outcomes:

This is a 16-week online 3-credit course designed to train undergraduate, graduate students, and professionals in the pet food and feed industry on topics pertaining to the Food Safety Modernization Act (FSMA) and regulatory framework concerning specifically animal feed. Students at the end of this course will also be able to conduct hazard analysis, develop and apply pre-requisite programs, and build a safety food plan for animal feed and pet food.



Course objectives:

1. Understand main concepts of feed and pet food regulation, and the role of regulatory agencies, and agencies who assist in maintaining food safety without regulatory authority.
2. Examine different scenarios related to hazards, critical control points, and apply scientifically sound solutions to improve feed and pet food safety.
3. Feel educated and capable of developing a food safety plan for animal feed products.
4. Develop strong team-work and communication skills by engaging on weekly group assignments to develop solutions in improving safety at various stages of feed and pet food processing.

Course Modules	Main topics
1. Regulatory Overview and Principles of Food Safety	<ul style="list-style-type: none"> - Overview of history of the feed industry and regulation - Regulatory framework: Role of USDA, FDA, and AAFCO - Non-nutritional supplements for pet animals: How are these products regulated?
2. Principles of cGMP and SOP	<ul style="list-style-type: none"> - Introduction to current good manufacturing practices (cGMP) - Standard operating procedures (SOP) for pet food and animal feed - Application of cGMPs and SOP in the pet food and feed industry
3. Pet Food and Feed Safety Hazards	<ul style="list-style-type: none"> - Identify potential hazards and categories - Understand risk-based analysis - Assess severity and probability of known or reasonably foreseeable hazards
4. HACCP and Preventive Controls	<ul style="list-style-type: none"> - Conduct hazard analysis, identify specific hazards, and explore resources to develop preventive controls, - Determine required components to ensure process effectiveness of preventive controls for animal food
5. Supply Chain Programs	<ul style="list-style-type: none"> - Understand the purpose of supply chain programs - Verification programs for U.S and foreign suppliers - Implementation process of a supply chain program
6. Recall Plan	<ul style="list-style-type: none"> - Definition of recall and classes - Develop written recall plan for food safety hazards - Identify effective product disposition methods of unsafe products
7. Pet Food and Feed Labeling	<ul style="list-style-type: none"> - Understand and interpret AAFCO Model Regulations for Pet Food and Specialty Pet Food - Understand and interpret AAFCO Model Regulations for Feed labeling guide for non-medicated and medicated feed
8. Application and Development of Food Safety Plan for Pet Food and Feed	<ul style="list-style-type: none"> - Interleave concepts discussed in previous modules and create a food safety plan based on a specific product that students will select based on their area of interest.