



## **DEPARTMENT OF WELDING, INSTRUMENTATION, AND BEEKEEPING**

### **COURSE OUTLINE – FALL 2012**

#### **BK310: FOOD SAFETY & REGULATIONS FOR BEEKEEPERS – 1.5(3.5-0-0) 24 HOURS**

**INSTRUCTOR:** Eric Stromgren

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**OFFICE:** PS104A

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**OFFICE HOURS:** As posted

#### **PREREQUISITE(S)/COREQUISITE:**

BK200

#### **REQUIRED TEXT/RESOURCE MATERIALS:**

TBA

#### **CALENDAR DESCRIPTION:**

A study of government regulations, policies, guidelines, standards and certifications that impact honey production. Course also includes honey house requirements and hygiene, current issues/trends for food safety and traceability.

#### **CREDIT/CONTACT HOURS:**

This course consists of 3.5 lecture hours a week for 7 weeks; a total of 24 hours.

#### **DELIVERY MODES:**

The course work includes lectures, readings, class discussion, activities and assignments as set by instructor.

#### **OBJECTIVES:**

1. Understand regulatory requirements and how these impact aspects of honey production
2. Understand traceability for food safety

- Understand material and layout considerations for a honey house/processing to meet regulatory requirements

**GRADING CRITERIA:**

<b>GRANDE PRAIRIE REGIONAL COLLEGE</b>			
<b>GRADING CONVERSION CHART</b>			
<b>Alpha Grade</b>	<b>4-point Equivalent</b>	<b>Percentage Guidelines</b>	<b>Designation</b>
<b>A<sup>+</sup></b>	<b>4.0</b>	<b>90 – 100</b>	<b>EXCELLENT</b>
<b>A</b>	<b>4.0</b>	<b>85 – 89</b>	
<b>A<sup>-</sup></b>	<b>3.7</b>	<b>80 – 84</b>	<b>FIRST CLASS STANDING</b>
<b>B<sup>+</sup></b>	<b>3.3</b>	<b>77 – 79</b>	
<b>B</b>	<b>3.0</b>	<b>73 – 76</b>	<b>GOOD</b>
<b>B<sup>-</sup></b>	<b>2.7</b>	<b>70 – 72</b>	
<b>C<sup>+</sup></b>	<b>2.3</b>	<b>67 – 69</b>	<b>SATISFACTORY</b>
<b>C</b>	<b>2.0</b>	<b>63 – 66</b>	
<b>C<sup>-</sup></b>	<b>1.7</b>	<b>60 – 62</b>	
<b>D<sup>+</sup></b>	<b>1.3</b>	<b>55 – 59</b>	<b>MINIMAL PASS</b>
<b>D</b>	<b>1.0</b>	<b>50 – 54</b>	
<b>F</b>	<b>0.0</b>	<b>0 – 49</b>	<b>FAIL</b>
<b>WF</b>	<b>0.0</b>	<b>0</b>	<b>FAIL, withdrawal after the deadline</b>

**EVALUATIONS:**

Class Participation	10%
Quizzes	30%
Assignments	30%
Final Exam	30%

## **STUDENT RESPONSIBILITIES:**

- Students are expected to be on-time and present to complete this course. Requests to reschedule assignments or assessments will only be granted under extraordinary circumstances.
- Students must follow all safety guidelines and procedures.

## **STATEMENT ON PLAGIARISM AND CHEATING:**

Refer to the Student Conduct section of the College Admission Guide at

<http://www.gprc.ab.ca/programs/calendar/> or the College Policy on Student Misconduct: Plagiarism and Cheating at [www.gprc.ab.ca/about/administration/policies/\\*\\*](http://www.gprc.ab.ca/about/administration/policies/**)

\*\*Note: all Academic and Administrative policies are available on the same page.

## **COURSE SCHEDULE/TENTATIVE TIMELINE:**

Schedule of topics to be announced in class

## **COURSE CONTENT**

1. Overview of Food Safe practices
  - Regional/Provincial Health Regulations
  - Best Practices
2. Certification standards
  - Organic
  - Certified Naturally Grown
3. Food safety and traceability
  - HACCP
  - CBISQT
4. Honey Handling & Processing
  - Chemical use in hives
  - Honey House design/requirements to meet CFIA standards
  - Honey House operations for Food Safety & CFIA compliance