

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

Number of credits: 1 Semester Credit

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

Objectives:

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

Pre-/Co-requisites: None

Instructor: Keith Knudson

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

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

Phone: 701-228-2160

Email: Keith A Knudson

Lecture/Lab Schedule: Online

Textbook(s):

See Resources Section online

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

A = 89.5% to 100% of the total points

B = 79.5% to < 89.5% of the total points

C = 68.5% to <79.5% of the total points
D = 59.6% to <69.5% of the total points
F = < 59.5% of the total points

Tentative Course Outline:

Week One – Food Safety Planning

Read Units One and Two

Week One Forum

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

Week Two - Traceability

Read Unit Three

Quiz # 1 – Unit One

Week Three –Worker Training

Read Units Four and Five

Quiz # 2 – Units Two and Three

Week Four – Water and Composting

Read Units Six and Seven

Quiz # 3 – Units Four and Five

Week Five – Pest Control

Read Units Eight and Nine

Week Five Forum

Quiz # 4 – Unit Six

Week Six – Harvesting

Read Units Ten and Eleven

Begin Food Safety Plan

Quiz # 5 – Units Seven, Eight and Nine

Week Seven – Food Safety Plan

Read Unit Twelve

Food Safety Plan – Continue

Assignment – Submit draft of Food Safety Plan

Week Eight

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

General Education Goals/Objectives

Not Applicable

Relationship to Campus Theme:

This course meets the campus theme of Nature, Technology and Beyond by learning about our natural resources and how best to utilize each resource. GAP brings out the best in vegetables with safe and great tasting foods.

Classroom Policies:

1. Be respectful of other students, instructors and guests.

Student Email Policy:

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

Academic Integrity:

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

Disabilities and Special Needs:

If you have a disability for which you are or may be requesting an accommodation, you are encouraged to contact your instructor and Peggy Gregg in the Learning Center (701-228-5477) as early as possible during the beginning of the semester.