



Course Specification

(Bachelor)

Course Title: Food Laws and Legislations

Course Code: APFQ3113

Program: Intermediate Diploma in Food Quality and Safety

Department: Clinical Nutrition

College: Applied Medical Sciences

Institution: Umm Al-Qura University

Version: 3

Last Revision Date: 21 March 2025

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A. General information about the course:

1. Course Identification

1. Credit hours: (3)

2. Course type

A. ☐ University ☐ College ☒ Department ☐ Track ☐ Others
B. ☒ Required ☐ Elective

3. Level/year at which this course is offered: (Level 3/Year2)

4. Course General Description:

This course introduces the concept of legislation in the field of food with international, regional and local legislative bodies, follow-up in the field of food; local, regional and international laws and standards and steps for developing and implementing these standards.

5. Pre-requirements for this course (if any):

N/A

6. Co-requisites for this course (if any):

AP2106 -Food Analysis

7. Course Main Objective(s):

At the end of this course the student must be able to:

1. Recognize the history of the evolution of food regulation in KSA and other regions of the world
2. Explain the importance and purpose of food legislation.
3. Differentiate between laws and regulations.
4. Understand the enforcement of food legislations in Saudi Arabia
5. Explain how regulatory efforts have addressed HACCP, GMPs, food labeling, packaging and pesticide residues.
6. List the Saudi general food regulations

2. Teaching mode (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	45	100%
2	E-learning		
3	Hybrid <ul style="list-style-type: none"> • Traditional classroom • E-learning 		
4	Distance learning		

3. Contact Hours (based on the academic semester)

No	Activity	Contact Hours
1.	Lectures	45
2.	Laboratory/Studio	-
3.	Field	-
4.	Tutorial	-
5.	Others (specify)	-
Total		45

B. Course Learning Outcomes (CLOs), Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Code of PLOs aligned with the program	Teaching Strategies	Assessment Methods
1.0	Knowledge and understanding			
1.1	Recognize the evolution of food regulation in KSA and other regions of the world	K2	• Lectures	• Short essay
1.2	Outline the food acts and related acts affecting the production and marketing of foods	K2	• Class discussion	• Exam
2.0	Skills			
2.1	Differentiate between food laws, regulations and policies	S2	• Problem solving cases	• Oral discussion
2.2	Justify the processes of issuing and approval of food laws and standards	S2	• Brain storming sessions	• Exam
3.0	Values, autonomy, and responsibility			
3.1	Implement working ability either alone or with team and leadership skills if required.	V1	-Small group work. -Role playing.	• group presentations rubric • Peer evaluation rubric



C. Course Content

No	List of Topics	Contact Hours
1.	Course overview , assessment, and resources Introduction to Food Law Overview of food law and its significance Historical development of food legislation Key concepts in food law (safety, quality, labeling)	3
2.	History of food laws and regulations <ul style="list-style-type: none"> Key terms The Need for Food Law The 1906 Pure Food and Drug Act Evolution of the Food Law History of the Saudi Food and Drug Authority (SFDA) regulations.	3
3.	Global Food Law, General Concepts, and International Agencies <ul style="list-style-type: none"> Key terms Overview of the US and European Food Legal System Sources of Food Law Food Laws, Regulations and Policies <ol style="list-style-type: none"> Law: General Principles Regulations: the Rule Making Process Polices 	3
4.	Global Food Law, General Concepts, and International Agencies <ul style="list-style-type: none"> Primary and Secondary Agencies What Is Food? FDA Jurisdiction and Authority What Are Meat, Poultry, and Eggs? USDA/FSIS Jurisdiction and Authority 	3
5.	Federal Inspections and Enforcement <ul style="list-style-type: none"> Key terms FSIS Inspection Authority and Enforcement Tools Overview of FDA Inspection Process and Enforcement Tools National regulatory agencies (e.g. Saudi FDA) Programs and standards of the Ministry of Municipal and Rural Affairs in Saudi Arabia	3
6.	MIDTERM EXAM + Adulteration <ul style="list-style-type: none"> Key terms Defining Adulteration Types of Adulteration 	3





	<ul style="list-style-type: none"> Added Substances and Adulteration 	
7.	Misbranding <ul style="list-style-type: none"> Key terms Defining Misbranding The USDA and Misbranding Packaging and Labeling <ol style="list-style-type: none"> Defining the Label and Labeling Terminology Regulatory Components of a Label Misleading Labels Common or Usual Name of Food Country of Origin Labeling 	3
8.	Misbranding <ul style="list-style-type: none"> Key terms Packaging and Labeling <ol style="list-style-type: none"> Allergen Labeling Organic and Natural Food Labeling Labeling Claims and Misbranding <ol style="list-style-type: none"> Types of Claims Restrictions on Claims 	3
9.	Regulation of Dietary Supplements and Other Specialized Categories <ul style="list-style-type: none"> Key terms Dietary Supplements <ol style="list-style-type: none"> Regulation 1906–1994 Regulation Under DSHEA Other Areas of Specialized Regulations <ol style="list-style-type: none"> Seafood and Juice HACCP Eggs Water and Ice Milk 	3
10.	Food Additives <ul style="list-style-type: none"> Key terms Specification for Food Additives Permitted Food Additives and Maximum limits Categories of Foods and limits of Usage Negative List for Food Additives 	3
11.	Food Additives <ul style="list-style-type: none"> Key terms Labeling of Food Additives Approval Procedures <ol style="list-style-type: none"> Food Additive Petitions Color Additive Petitions Irradiation <p>Interim Food Additives</p>	3
12.	The Food Safety Modernization Act <ul style="list-style-type: none"> Key terms 	3





	<ul style="list-style-type: none"> • Introduction and Background on FSMA • FDA's New Authority Under FSMA • Seven Foundational Rules • Guidance Documents and Early Enforcement • Case studies on food safety incidents and responses 	
13.	Biotechnology and Genetically Engineered Organisms <ul style="list-style-type: none"> • Background and key terminology • Regulatory Overview • Food Safety • FDA Policy • USDA's Role 	3
14.	Saudi General Food Regulations <ul style="list-style-type: none"> • Key terms • Food hygiene regulations. • Food additives • Food Packages 	3
15.	Saudi General Food Regulations <ul style="list-style-type: none"> • Key terms • Pesticide residues • Food labeling <p>Comparative food legislations CFR, USDA, EC Directives, and Codex Alimentarius Commission</p>	3
Total		45

D. Students Assessment Activities

No	Assessment Activities *	Assessment timing (in week no)	Percentage of Total Assessment Score
1.	Assignments	4,10 th	10%
2.	Group project	12 th	10%
3.	Midterm exam	6 th	30%
4.	Final Exam	16-18 th	50%
	Total		100%

*Assessment Activities (i.e., Written test, oral test, oral presentation, group project, essay, etc.).

E. Learning Resources and Facilities

1. References and Learning Resources

Essential References	<ul style="list-style-type: none"> • Sanchez. M.C. (2018), Food Law and Regulation for Non-Lawyers, (2nd ed). Pub: by Springer International Publishing. • Neal D. Fortin (2016), Food Regulation: Law, Science, Policy, and Practice 2nd Edition. Pub: by Wiley
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	<ul style="list-style-type: none"> Kenneth R Pina , Wayne L Pines (2017), A Practical Guide to Fda's Food and Drug Law and Regulation, Sixth Edition (6th ed) . Pub: by Food and Drug Law Institute Fortin N.D (2022), Food Regulation: Law, Science, Policy, and Practice, (3rd Ed), ISBN: 978-1-119-76427-4 by wiley Al-Mutairi, S., Connerton, I. and Dingwall, R. (2015). Food safety organisations in Saudi Arabia – Organisational, historical and future analysis. Food Control, 47,478-486
Supportive References	<ul style="list-style-type: none"> Journal of Food Law & Policy Food Policy Journal of Food Science
Electronic Materials	<ul style="list-style-type: none"> www.fao.org www.fda.gov/AboutFDA/CentersOffices/OfficeofFoods/CFSAN/WhatWeDo/default.htm www.fsis.usda.gov/wps/portal/fsis/home www.efla-aeda.org/about-efla ec.europa.eu/food/safety/general_food_law_enec.europa.eu/food/safety/general_food_law_en
Other Learning Materials	-

2. Required Facilities and equipment

Items	Resources
Facilities (Classrooms, laboratories, exhibition rooms, simulation rooms, etc.)	Classrooms, laboratories
Technology equipment (projector, smart board, software)	Blackboard collaborating, data show, Smart Board, internet access
Other equipment (depending on the nature of the specialty)	laboratory equipment, kits

F. Assessment of Course Quality

Assessment Areas/Issues	Assessor	Assessment Methods
Effectiveness of teaching	Students, faculty, program leaders and peer reviewer	<ul style="list-style-type: none"> Continuous monitoring by directors of program and quality assurance unit (Direct)
Effectiveness of Students assessment	Students, faculty, program leaders and peer reviewer	<ul style="list-style-type: none"> Applying questionnaires received from the Deanship of Academic Development for student evaluation (Indirect) Evaluation of course report (Indirect)





Assessment Areas/Issues	Assessor	Assessment Methods
Quality of learning resources	Program leaders and peer reviewer	<ul style="list-style-type: none"> Continuous monitoring by directors of program and quality assurance unit (Direct) Applying questionnaires for student evaluation (Indirect)
The extent to which CLOs have been achieved	Students, faculty, program leaders and peer reviewer	<ul style="list-style-type: none"> Applying questionnaires for student evaluation (Indirect) Evaluation of course report (Indirect)
Other		

Assessors (Students, Faculty, Program Leaders, Peer Reviewers, Others (specify))

Assessment Methods (Direct, Indirect)

G. Specification Approval

COUNCIL /COMMITTEE	Umm Al-Qura University Council
REFERENCE NO.	851141114462/190392
DATE	22/11/1446

