1 Course Details

1.1 Calendar Description

This course examines the epidemiology and prevention of food-borne infections and intoxications, including those of both microbiological and chemical origin. Drawing on outbreak investigations, surveys, risk assessments, government surveillance systems and basic research, the biological, ecological, socio-economic and public health context of these diseases will be discussed.

Pre-Requisites: 1 of FOOD*3230, POPM*3240
Restrictions: FOOD*4210.

1.2 Timetable

Tuesday and Thursday mornings, 8:30-9:50 am, Animal Science & Nutrition (ANNU) 156

1.3 Final Exam

Exam time and location is subject to change. Please see WebAdvisor for the latest information.

2 Instructional Support

2.1 Instructional Support Team

Instructor: Scott McEwen
Email: smcewen@uoguelph.ca
Telephone: +1-519-824-4120 x54751
Office: CLRE 201
Course Co-ordinator: Scott McEwen
Email: smcewen@uoguelph.ca
3 Learning Resources

3.1 Recommended Resources

PDQ Epidemiology, 3rd ed, David Streiner, Geoffrey Norman. PMPH USA Ltd: Shelton CT. 2009. (Textbook)
   Available online through the Library

Foodborne disease outbreaks: guidelines for investigation and control, World Health Organization, 2008. (Website)

Procedures to Investigate Foodborne Illness, 6th edition, published by the International Association for Food Protection, 2011. (Article)
   Available online through the Library

   Available online through the Library


   Available online through the Library

   http://www.fda.gov/food/foodborneillnesscontam

Foodborne Diseases, Alina Maria Holban and Alexandru Mihai Grumezescu (eds), London, United Kingdom: Elsevier Academic Press, 2018. (Textbook)
   Available online through the Library

   Available online through the Library

3.2 Additional Resources
Microbiology of waterborne diseases: microbiological aspects and risks, 2nd edition, Steven L Percival, Marylynn V. Yates, David Williams, Rachel Chalmers, Nicholas Gray. Amsterdam; Boston: Elsevier (Textbook)
   Available online through the Library

   Available online through the Library

   Available online through the Library

   Available online through the Library

Journals (Notes)
   There are several peer-reviewed journals that publish epidemiological studies on food and waterborne diseases. For instance, you will find peer-reviewed papers and reports in:

   - Emerging Infectious Diseases
   - Epidemiology and Infection
   - Eurosurveillance
   - Foodborne Pathogens and Disease
   - Journal of Food Protection
   - Morbidity and Mortality Weekly Report: MMWR
   - Preventive Veterinary Medicine
   - Zoonoses and Public Health


For the U.S., information about foodborne diseases can be found at the Centers for Disease Control and Prevention (CDC) home Page http://www.cdc.gov.

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4 Learning Outcomes

4.1 Course Learning Outcomes

   By the end of this course, you should be able to:
1. Describe the basic epidemiology of foodborne infections and intoxications that are currently of major interest and importance.
2. Apply epidemiological concepts to the study of the etiology, impact and control of foodborne diseases, including their ecological and socio-economic contexts.
3. Analyse and interpret basic epidemiologic data from foodborne outbreaks.
4. Integrate science with socio-political understanding to make informed arguments about the management of risks and uncertainty related to foodborne diseases.
5. Communicate the nature of risks associated with foodborne diseases to both the general public and specific vulnerable populations.

5 Teaching and Learning Activities

Lectures:

Tuesday and Thursday mornings, 8:30-9:50 am, Animal Science & Nutrition (ANNU) 156

Teaching Strategy:

The course will be primarily lecture based, with encouragement of discussion. Where possible, guest lecturers who are experts in a given topic area will deliver lectures. The focus will be on the skills necessary to investigate and evaluate the epidemiological patterns of foodborne diseases, including the assessment of the magnitude of foodborne disease problems, outbreak investigation, risk assessment, and communication. The emphasis will be on extracting generalizable principles and methodologies for understanding and controlling foodborne diseases.

5.1 Schedule

<table>
<thead>
<tr>
<th>Date</th>
<th>Lectures and Due Dates (Subject to change)</th>
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<tbody>
<tr>
<td>Sept. 5</td>
<td>An introduction to epidemiology of foodborne diseases</td>
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<tr>
<td>Sept. 10</td>
<td>Basic epidemiology for foodborne diseases</td>
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<tr>
<td>Sept. 12</td>
<td>Basic epidemiology for foodborne diseases - 2</td>
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<tr>
<td></td>
<td>Begin food diary</td>
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<tr>
<td>Sept. 17</td>
<td>Foodborne disease surveillance and risk assessment</td>
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<tr>
<td>Date</td>
<td>Topic</td>
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<tr>
<td>Sept. 19</td>
<td>Disease burden – how big a problem is it?</td>
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<td>Sept. 24</td>
<td>Outbreak investigation – how it is done in Canada</td>
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<tr>
<td>Sept. 26</td>
<td>Listeria monocytogenes, Vibrios</td>
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<td></td>
<td><strong>Food Diary and Reflection Due</strong></td>
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<tr>
<td>Oct. 1</td>
<td>Social and commercial marketing</td>
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<tr>
<td>Oct. 3</td>
<td>Outbreak investigation – Case study</td>
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<td>Oct. 8</td>
<td>Escherichia coli</td>
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<td>Oct. 10</td>
<td>Salmonella</td>
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<td></td>
<td><strong>Take-Home Midterm available on CourseLink</strong></td>
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<tr>
<td>Oct. 17</td>
<td>Campylobacter</td>
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<td></td>
<td><strong>Take-Home Midterm Due</strong></td>
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<td>Oct. 22</td>
<td>Antimicrobial resistant bacteria in food</td>
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<td>Oct. 24</td>
<td>Yersinia enterocolitica and Shigella</td>
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<tr>
<td>Oct. 29</td>
<td>Clostridium perfringens, Staphylococcal food poisoning</td>
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<tr>
<td></td>
<td><strong>Topics for Town Hall Meetings distributed</strong></td>
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<tr>
<td>Oct. 31</td>
<td>Botulism, Bacillus cereus, Ciguatera, other marine biotoxins</td>
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<tr>
<td>Nov. 5</td>
<td>Chemical intoxications, mycotoxicosis</td>
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<tr>
<td>Nov. 7</td>
<td>Viral foodborne diseases</td>
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</table>
Assessments

In most cases assignments should be submitted in electronic form to the CourseLink Dropbox (see specific assignment instructions), otherwise hard copies maybe handed in during class. Dropbox submissions are due by 11:59 pm on the posted date.

6.1 Marking Schemes & Distributions

<table>
<thead>
<tr>
<th>Grade item</th>
<th>Due Date</th>
<th>Weight (%)</th>
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<tbody>
<tr>
<td>Food Diary and Reflection</td>
<td>September 26</td>
<td>20</td>
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<tr>
<td>Midterm exam (take-home)</td>
<td>October 17</td>
<td>20</td>
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<tr>
<td>Public Dissemination</td>
<td>November 14</td>
<td>20</td>
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<tr>
<td>Town Hall Meetings</td>
<td>November 19 and 21</td>
<td>15</td>
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<tr>
<td>Final Exam</td>
<td>TBA</td>
<td>25</td>
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6.2 Assessment Details

Food Diary and Reflection (20%)
Due: Thu, Sep 26, 11:59 PM

For the **Food diary (marked out of 5)**, you will be asked to keep a detailed record of everything you ate every day for 5 days. For each meal and day write down (in a chart format):

- What you ate (food types)
- Where it came from (country/region). **Note:** This does not mean “Zehrs”! or where the manufacturer’s head office is located. This may require reading labels, reading price cards on fruits/veggies, asking the store owners about meat or vegetables, calling manufacturers, etc. if foods are not labeled as to origin,
- Method of preparation (e.g. washed, peeled, marinated; used clean knife / cutting board / counter; boiled potatoes, baked ham, toasted bread, etc.)
- Where (and how) did you get your information? Who did you contact? What effort did you put into it?

You will then **reflect** briefly on the foodborne disease implications of that diet. **Warning:** this will require some critical thought!! This is a narrative that encompasses the known facts. For instance, think about:

1. Where your food came from (Ontario? India? Mexico?) – what are the implications of this? As one example, consider that this will have an impact on how your food was handled en route to you, and therefore the risk posed...
2. The type of food you ate (chicken? tomatoes? sprouts? cheese?), and how you prepared it (raw chicken? fried tomatoes? raw sprouts? What about your cooking techniques, hygiene, how the food has been handled since in your possession, etc. etc.) – What risks are inherent in your diet as a result of your food choices and preparation methods?
3. What are the inter-relationships between your food choices, price, convenience, availability, agricultural practices, other factors and foodborne diseases.

At the end of the narrative, summarize in bullet points the 3 major foodborne disease implications. For example, you may state:
1. Raw eggs in the Caesar salad could be a source of salmonellosis

2. Handling raw chicken without adequate hygiene may contaminate the kitchen with Campylobacter jejuni

3. Sprouts in the mixed green salad are a potential source of E. coli

Write this reflection as if you were writing an editorial/commentary (marked out of 15) for the Canadian Journal of Public Health (CJPH), complete with a few references, on the topic: The Foodborne Disease Implications of My Daily Diet. You can choose how you want to focus the editorial, but it should provide a comment (i.e. your opinion on a given topic), to spark interest or raise awareness in the readership and raise the profile of given topic.

- Maximum word length for the reflection: 1,200 words (double-spaced), not including references (include the word count on the title page)

- Commentaries take a “position” and then bring forth arguments or evidence to support that position.

- Attention must be paid to format, grammar, and writing style (do not use contractions!). You can write in the first person, but do not use colloquial language.

You can look at previous issues of the CJPH for examples (available online through the library). The food diary and reflection are due by 11:59 pm Sept. 26, 2019, submitted in electronic form to the CourseLink dropbox.

Midterm exam (take-home) (20%)

Due: Thu, Oct 17, 11:59 PM

The midterm exam is a take-home exam and consists of an outbreak investigation. You will be given a set of data on Oct. 10th (available in CourseLink), showing who ate what, who got sick, etc., and be expected to answer a set of questions based on your analyses. As this is the midterm examination, this is to be done as individuals without consulting others. If you are unable to attend class the day the midterm in handed out, please make arrangements to get the midterm from the TA (Stephanie Hughes). Due October 17th, 2019.

You may submit the assignment in electronic form to the CourseLink dropbox (by 11:59pm), or in hard copy during class.

Public Dissemination (20%)

Due: Thu, Nov 14, 11:59 PM
This assignment consists of two components: 1) public dissemination project, and 2) justification / explanation of the dissemination.

1. Public dissemination project (10 marks)

You will be asked to select a target group, a message you think that group needs to be made aware of, and design an appropriate communication to get the message across. Communication methods may include poster, workshop, web-page, video (animation, game, and songs), comic story, demonstration-education dinner or other.

Please select from the following target groups:

- Pregnant women
- College students learning how to cook
- Adventure travelers
- Members of a particular ethnic or religious group (eg Jewish, Muslim, Old Order Mennonite, Hindu, Italian, Chinese, Korean)
- Day care centres
- Seniors’ residences
- TV gourmet chefs
- Check-out clerks at a grocery store
- Farmers
- Farmers’ Markets vendors

If you have another group in mind, clear it with the instructor in advance.

2. Dissemination justification (10 marks)

The dissemination justification must include:

- Justification: In 2-3 pages (double-spaced), with references (in the style of the Canadian Journal of Public Health or Foodborne Pathogens and Disease)
- Clearly identify: WHO your target group is, WHAT message you want to get
across to them, WHY they need to hear this message (use a few references to back this up), and WHY you chose the particular form of communication that you did. Be sure the form of communication and the language you use is appropriate to your particular target group! (the average layperson probably does not know what a "zoonosis" or "enterocyte" is, for example)

- Be creative; try to think beyond the typical pamphlet/brochure.

You may do this in groups of up to 3 people, if the project is more complex than a simple poster or brochure and is approved ahead of time. Only one project per group is required to be handed in. Note that everyone in the group gets the same mark. More than one person or group can select the same target group.

**Due November 14th, 2019.** You may submit the assignment in electronic form to the Courselink dropbox (by 11:59pm), or in hard copy during class.

**Town Hall Meetings (15%)**

**Due:** November 19 and 21, 2019, Lecture room

There will be two Town Hall meetings. We will divide the class into representatives from different stakeholder groups (e.g. industry, farmers/workers, consumer/advocacy groups, media, the government and local city residents etc.). You will be given a controversial topic and asked to defend a particular point of view, using the best science available at a simulated public meeting. This is a role-playing game. You are encouraged to make this as realistic as possible – consider your vocabulary, appearance/dress, reactions to things being said in the meeting, etc. **What** are the special concerns of your group? **Which** issues are you concerned about and **why**? Maybe you do not have any concerns. Or maybe you have a lot. Make sure you consider both the **science** and the **economic** and **social** consequences to your advocacy group.

**Note: Attendance is required for the Town Hall Meetings.** That is, we do not want one group skipping out of Town Hall meetings because it is not their turn (we need a lively audience asking tough questions). Therefore, for your participation marks, you are required to hand in a **brief** comment on your position (i.e. one or two sentences) at the **beginning** of class. Similarly, at the **end** of class, you will be required to submit a brief exit statement as to how your position may or may not have changed as a result of the discussion. Therefore, **2 marks** (out of 15) are assigned simply for attending and providing your statements. The remaining 8 marks are for the presentation of your arguments.
These meetings will be done in class on November 19th & 21st, 2019.

Final Exam (25%)
Date: TBA
This will be a short answer/multiple choice exam covering the lecture materials during the course. The final exam date, time and location will be announced when the information is available.

7 Course Statements

7.1 Late Assignments
One mark (1% of course) will be deducted for each day that the assignment is submitted late.

7.2 Referencing

Referencing:

When submitting to a journal you must use their referencing style. For the Food Diary & Reflection and Public Dissemination, use the referencing style of either the Canadian Journal of Public Health or Foodborne Pathogens and Disease journal. You can find referencing instructions on the journal websites (https://www.springer.com/public+health/journal/41997;https://home.liebertpub.com/publications/foodborne-pathogens-and-disease/108/for-authors). You only need to follow the instructions for referencing and in-text citations.

When selecting references for assignments, general websites (e.g. Wikipedia) are not appropriate sources. If you want to use lecture notes, find and reference the original source of the information, not the lecture notes. The Library website is an extremely valuable resources for learning how to do a proper literature search and organizing your references (http://www.lib.uoguelph.ca/get-assistance/writing/citations; http://www.lib.uoguelph.ca/get-assistance/research-help).

7.3 In-Course Grade Re-evaluation
Please address any concerns regarding grading within 2 weeks of receiving the graded assignment (no later than the final exam for the Public Dissemination Project and Town Hall Meeting grades). Please refer to the following steps for grade reassessments:
1- Within 2 weeks of receiving the graded assignment you can return the assignment to your Teaching Assistant (TA) with a written explanation of your concern outlining specifically where you believe an additional mark(s) is deserved.

2- Your TA will review your assignment and your written explanation and decide whether or not your assignment deserves the additional mark(s).

3- After having your assignment reviewed by your TA, if you are unsatisfied you can submit your assignment to the course coordinator (Scott McEwen) to be completely re-graded. Note: Your assignment grade may go up, down, or remain the same. For more information on grade reassessment please refer to the Undergraduate Calendar.

8 University Statements

8.1 Email Communication

As per university regulations, all students are required to check their e-mail account regularly: e-mail is the official route of communication between the University and its students.

8.2 When You Cannot Meet a Course Requirement

When you find yourself unable to meet an in-course requirement because of illness or compassionate reasons please advise the course instructor (or designated person, such as a teaching assistant) in writing, with your name, id#, and e-mail contact. The grounds for Academic Consideration are detailed in the Undergraduate and Graduate Calendars.

Undergraduate Calendar - Academic Consideration and Appeals
https://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-ac.shtml

Graduate Calendar - Grounds for Academic Consideration
https://www.uoguelph.ca/registrar/calendars/graduate/current/genreg/index.shtml

8.3 Drop Date

Students will have until the last day of classes to drop courses without academic penalty. The deadline to drop two-semester courses will be the last day of classes in the second semester. This applies to all students (undergraduate, graduate and diploma) except for Doctor of Veterinary Medicine and Associate Diploma in Veterinary Technology (conventional and alternative delivery) students. The regulations and procedures for course registration are available in their respective Academic Calendars.

Undergraduate Calendar - Dropping Courses
https://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-drop.shtml

Graduate Calendar - Registration Changes
https://www.uoguelph.ca/registrar/calendars/graduate/current/genreg/genreg-reg-regchg.shtml
8.4 Copies of Out-of-class Assignments

Keep paper and/or other reliable back-up copies of all out-of-class assignments: you may be asked to resubmit work at any time.

8.5 Accessibility

The University promotes the full participation of students who experience disabilities in their academic programs. To that end, the provision of academic accommodation is a shared responsibility between the University and the student.

When accommodations are needed, the student is required to first register with Student Accessibility Services (SAS). Documentation to substantiate the existence of a disability is required; however, interim accommodations may be possible while that process is underway.

Accommodations are available for both permanent and temporary disabilities. It should be noted that common illnesses such as a cold or the flu do not constitute a disability.

Use of the SAS Exam Centre requires students to book their exams at least 7 days in advance and not later than the 40th Class Day.

More information can be found on the SAS website
https://www.uoguelph.ca/sas

8.6 Academic Integrity

The University of Guelph is committed to upholding the highest standards of academic integrity, and it is the responsibility of all members of the University community—faculty, staff, and students—to be aware of what constitutes academic misconduct and to do as much as possible to prevent academic offences from occurring. University of Guelph students have the responsibility of abiding by the University's policy on academic misconduct regardless of their location of study; faculty, staff, and students have the responsibility of supporting an environment that encourages academic integrity. Students need to remain aware that instructors have access to and the right to use electronic and other means of detection.

Please note: Whether or not a student intended to commit academic misconduct is not relevant for a finding of guilt. Hurried or careless submission of assignments does not excuse students from responsibility for verifying the academic integrity of their work before submitting it. Students who are in any doubt as to whether an action on their part could be construed as an academic offence should consult with a faculty member or faculty advisor.

Undergraduate Calendar - Academic Misconduct
https://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-amisconduct.shtml

Graduate Calendar - Academic Misconduct
8.7 Recording of Materials

Presentations that are made in relation to course work - including lectures - cannot be recorded or copied without the permission of the presenter, whether the instructor, a student, or guest lecturer. Material recorded with permission is restricted to use for that course unless further permission is granted.

8.8 Resources

The Academic Calendars are the source of information about the University of Guelph’s procedures, policies, and regulations that apply to undergraduate, graduate, and diploma programs.

Academic Calendars
https://www.uoguelph.ca/academics/calendars