



International Food Laws and Regulations (FSC 810, 3 credits)	Food Laws and Regulations in the United States (FSC 811, 3 credits)	Food Laws and Regulations in the European Union (FSC 812, 3 credits)	Food Laws and Regulations in Latin America (FSC 813, 3 credits)
<ul style="list-style-type: none"> <li>General concepts of international food law</li> <li>International food regulation agencies</li> <li>Critical analysis/comparative law process</li> <li>Food regulation in the US</li> <li>Food regulation in the EU</li> <li>Food regulation in Japan</li> <li>Food regulation in India</li> <li>Food regulation in Switzerland</li> <li>Food regulation in Australia/New Zealand</li> <li>Food safety governance</li> <li>Genetically engineered food in the EU</li> <li>Novel ingredient approval case study</li> <li>International food law and risk regulation</li> </ul>	<ul style="list-style-type: none"> <li>Intro to food regulations in the US</li> <li>Food labeling</li> <li>Nutritional labeling and health claims</li> <li>Economic and esthetic adulteration</li> <li>Food safety regulation, risk control plans</li> <li>Food additives and irradiation</li> <li>Genetically engineered foods</li> <li>Dietary supplements</li> <li>Food defense against bioterrorism</li> <li>Importation and exportation of food</li> <li>Federal inspections and enforcement</li> <li>Private actions, product liability</li> <li>State enforcement</li> </ul>	<ul style="list-style-type: none"> <li>Intro to the EU and its institutions</li> <li>Development of food law</li> <li>Understanding EU procedures</li> <li>EU food law history</li> <li>EU food law current status</li> <li>Official control and import controls</li> <li>National food control systems</li> <li>Country-specific food regulation</li> <li>Food labelling in the EU</li> <li>Chemicals, additives, contaminants</li> <li>Food supplements</li> <li>Health claims</li> <li>HACCP/food hygiene in the EU</li> </ul>	<ul style="list-style-type: none"> <li>Latin America today</li> <li>Latin American food laws and regulations</li> <li>FAO and Latin America</li> <li>WHO and Latin America</li> <li>WTO and Latin America</li> <li>International issues</li> <li>Food safety in Latin America</li> <li>Food regulation and Mercosur</li> <li>International trade issues</li> <li>Policy and public health</li> <li>Food product labeling</li> <li>Country case study: Mexico</li> <li>Country case study: Argentina</li> </ul>
Food Laws and Regulations in Canada (FSC 814, 3 credits)	Food Laws and Regulations in China (FSC 815, 3 credits)	Codex Alimentarius - The Food Code (FSC 816, 3 credits)	Animal Health, World Trade, and Food Safety (OIE) (FSC 817, 3 credits)
<ul style="list-style-type: none"> <li>Canadian regulatory framework</li> <li>Health Canada's modernization makeover</li> <li>Labeling, advertising, and claims</li> <li>Additives, supplements, and fortification</li> <li>Novel foods</li> <li>Genetically engineered food</li> <li>Regulation of organic food</li> <li>Food irradiation</li> <li>Chemical and biological food hazards</li> <li>Inspection and food safety</li> <li>Food recalls</li> <li>Protecting your brand</li> <li>Compliance and enforcement</li> </ul>	<ul style="list-style-type: none"> <li>Critical analysis/comparative law process</li> <li>Development and organization of food law</li> <li>Regulation of food quality and safety</li> <li>Food labeling</li> <li>Nutrition</li> <li>Health care foods</li> <li>Genetically engineered foods</li> <li>Eco-claims</li> <li>Food trade in China</li> <li>Survey of food regulation in Asia</li> <li>ASEAN countries and other notables</li> <li>International institutions, Codex</li> <li>Future of food law in China and Asia</li> </ul>	<ul style="list-style-type: none"> <li>What is Codex Alimentarius?</li> <li>Key Codex documents</li> <li>General subject committees</li> <li>Commodity committees</li> <li>Commodity standards</li> <li>Ad hoc international task forces</li> <li>Regional coordinating committees</li> <li>Codex, food safety and WHO</li> <li>Codex, WTO and international trade</li> <li>WTO SPS and TBT agreements</li> <li>Codex and developing countries</li> <li>Codex and the World Bank</li> <li>Codex and the food industry</li> </ul>	<ul style="list-style-type: none"> <li>Global livestock health policies</li> <li>Progress and change in animal health</li> <li>Shaping animal health policy</li> <li>Trade decisions</li> <li>Effective animal health infrastructure</li> <li>International animal health standards</li> <li>World Organization for Animal Health (OIE)</li> <li>Other standard setting organizations</li> <li>World trade, open borders</li> <li>Food safety</li> <li>Animal disease strategies to control trade</li> <li>World trade, World Bank, capacity building</li> <li>Future leaders, challenges, opportunities</li> </ul>
Regulatory Leadership in Food Law (FSC 820, 3 credits)	FSMA: Foreign Supplier Verification Program (FSC 851, 3 credits)	FSMA: Preventive Controls for Human Food Rule (FSC 852, 3 credits)	FSMA: Produce Safety Rule (FSC 853, 3 credits)
<ul style="list-style-type: none"> <li>Introduction to regulatory affairs</li> <li>Food labeling</li> <li>Science and law</li> <li>Additives and chemicals</li> <li>Genetically engineered food</li> <li>Working with government officials in the US</li> <li>Working with government officials internationally</li> <li>Tools and strategies</li> <li>International registration</li> <li>Assessing and managing risk</li> <li>Risk communication and techniques</li> <li>Quality control and management</li> <li>Regulatory compliance</li> <li>Staying current with changing laws</li> </ul>	<ul style="list-style-type: none"> <li>Overview of FSMA</li> <li>FSVP for importers of food for humans and animals</li> <li>Compliance definitions, applicability, exemptions</li> <li>Food safety plan</li> <li>Corrective actions and investigations</li> <li>Importer identification at entry</li> <li>Record keeping requirements</li> <li>Dietary supplements</li> <li>Economic impact analysis</li> <li>Very small importers</li> <li>Food from certain small suppliers</li> <li>Countries with comparable safety systems</li> <li>Compliance dates</li> <li>Executive order 13175</li> </ul>	<ul style="list-style-type: none"> <li>Overview of FSMA</li> <li>Current good manufacturing practice</li> <li>Hazard analysis</li> <li>Risk-based preventive controls for human food</li> <li>Case study</li> <li>General provisions: applicability and status</li> <li>Covered facilities</li> <li>Updated current good manufacturing practices</li> <li>Food safety plan</li> <li>Supply chain program</li> <li>Modified requirements for qualified facilities</li> <li>Qualified facilities</li> <li>Record keeping requirements</li> <li>Compliance dates</li> </ul>	<ul style="list-style-type: none"> <li>Overview of FSMA</li> <li>Growing, harvesting, packing, holding</li> <li>Qualitative assessment of risk</li> <li>Covered facility definition and exemption</li> <li>Agricultural water</li> <li>Biological soil amendments of animal origin</li> <li>Worker health and hygiene</li> <li>Sanitation: equipment, tools, buildings</li> <li>Domesticated and wild animals</li> <li>Sprouts requirements</li> <li>Variances: types, requests, process</li> <li>Withdrawal of qualified facility exemption</li> <li>Transportation of human and animal food</li> <li>Compliance, enforcement</li> </ul>

## Certificate Programs at the Institute for Food Laws and Regulations

Students earn a “Certificate in International Food Law” or a “Certificate in United States Food Law” upon successful completion of 12 credits (usually four courses) from applicable online courses through the Institute for Food Laws and Regulations (IFLR). Students may earn both certificates if desired. One course (three credits) may be applied toward both the “Certificate in International Food Law” and the “Certificate in United States Food Law.” The courses below are all currently offered for three credits each. IFLR has offered a “Certificate in International Food Law” since 1998 and introduced the “Certificate in United States Food Law” in 2017.

### Certificate in International Food Law

**Must elect one or more of the following:**

- International Food Laws and Regulations
- Food Laws and Regulations in the European Union
- Codex Alimentarius – The Food Code

**Elective courses:**

- Food Laws and Regulations in Latin America
- Food Laws and Regulations in Canada
- Food Laws and Regulations in China
- Animal Health, World Trade, and Food Safety (OIE)

**May elect no more than one of the following:**

- Food Laws and Regulations in the United States
- Regulatory Leadership in Food Law
- Wine, Beer, and Spirits Laws and Regulations
- FSMA: Foreign Supplier Verification Program
- FSMA: Preventive Controls for Human Food Rule
- FSMA: Produce Safety Rule

### Certificate in United States Food Law

**Required:**

- Food Regulation in the United States

**Elective courses:**

- Regulatory Leadership in Food Law
- Wine, Beer, and Spirits Laws and Regulations
- FSMA: Foreign Supplier Verification Program
- FSMA: Preventive Controls for Human Food Rule
- FSMA: Produce Safety Rule

**May elect no more than one of the following:**

- International Food Laws and Regulations
- Food Laws and Regulations in the European Union
- Food Laws and Regulations in Latin America
- Food Laws and Regulations in Canada
- Food Laws and Regulations in China
- Codex Alimentarius – The Food Code
- Animal Health, World Trade, and Food Safety (OIE)

## Learn More

Try it out! Start with a single course through MSU Lifelong education – no application package required.

**Contact: Mary Gebbia-Portice**  
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## Turn your Certificate into a Master’s Degree

**Online Global Food Law Master’s Program**

Email: [foodlaw@law.msu.edu](mailto:foodlaw@law.msu.edu)

Web: [globalfood.law.msu.edu](http://globalfood.law.msu.edu)

**Online Master of Science in Food Safety**

Email: [info@foodsafety.msu.edu](mailto:info@foodsafety.msu.edu)

Web: [www.online.foodsafety.msu.edu](http://www.online.foodsafety.msu.edu)

## New Course!

### Wine, Beer, and Spirits Laws and Regulations (FSC 821, 3 credits)

Introduction to alcohol law  
Agency jurisdiction  
Defining wine, malt beverages, and spirits  
Labeling and advertising  
Formulation, production, and distribution  
Adulteration  
Food safety regulation  
Additives  
Licenses  
Taxation  
Importation and exportation  
Compliance  
Inspections  
Government enforcement  
Private actions

CELEBRATING  
20 YEARS  
OF ONLINE FOOD LAW EDUCATION  
1998-2018