LEARN HOW FEDERAL REGULATIONS WILL IMPACT YOUR CAREER IN FOOD AND AGRICULTURE.

Genetic engineering, gene editing, cloning, cell-cultured meat, production of novel proteins in microorganisms and plants, conventional products — they’re all regulated by federal agencies. This course — offered only in fall 2019 — will explore federal regulatory oversight from research and product development to consumer purchases.

FEDERAL REGULATION OF FOOD AND AGRICULTURE

FOOD SCIENCE 4940

3 credits Meets Tues. 2:30-4:25 pm & Thurs. 3:35-4:25 pm

Instructor: Gregory Jaffe, Visiting Professor of Practice, has over 30 years of experience in federal regulations pertaining to food and the environment working as a Washington, DC, attorney for the US government and a non-profit food and nutrition consumer organization.