

Just a reminder that you're receiving this email because you have expressed an interest in Michigan State University Online Master of Science in Food Safety. Don't forget to add trommat2@msu.edu to your address book so we'll be sure to land in your inbox!

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March 2017

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Let's connect!



One Health in Nepal



Fertile Chitwan Area, Nepal

Dr. Wilkins leads Study Abroad

In May, Director of the Online MS in Food Safety program, Dr. Melinda Wilkins, DVM, MPH, PhD, will be leading a group of MSU students on a 3-week Study Abroad visit to Nepal. According to Dr. Wilkins, the focus of this 6-credit course will be on One Health, which is "the

Greetings!

The MS in Food Safety program accepted **16 new students** for the upcoming 2017 Summer Semester. Help us extend a warm welcome to: Ricky Barfield, Jessica Brozek, Debbie De La Roca, Job Donkor, Judith Duehring, Brad Duso, Meggan Freeland, Robert Giarla, Benjamin Hutcherson, Carli Maisano, Randalynn McColly-Fleener, Samantha Monell, Eric Price, Nicholas Tolzien, Megan Uricchio, and Nicole Zigmund.

Don't forget, registration is open for **Creating a Food Safety Culture Executive Education**. This 2 1/2 day event will be held May 24-26 on the MSU campus. Click here to [register](#).

Your MSU Online MS in Food Safety Team

"Food Lawyers Face Challenges..."

Keeping us informed...

The Winter 2017 issue of Food Cosmetics & Nutraceuticals (American Bar Association) contains an article written by MS in Food Safety alumnus, Charles (Charley) F. Woodhouse, Esq. The article is entitled "**Food Lawyers Face Challenges from 21st Century Logistics, FSMA, and the Clean Label Movement**," and focuses on the impact of the "Clean Label" and "Minimal Processing" movements on Food Industry Supply-Chains.



Charley F. Woodhouse, Esq.

"Also" says Charley, "you will want to see the article by Attorney John Johnson of the Benjamin England law firm on FDA's authority to detain import shipments and then refuse food imports."

[Click here](#) for the full story.

To read both articles, [click here](#).

VM 826 - Full Summer Elective

Creating a Food

recognition of the interconnected nature of humans, animals and the environment, and the direct impact each system has on the other."

Under this One Health umbrella, students will spend their time in Nepal studying public health issues and infrastructure; domestic animal production systems; environmental health issues for humans and animals; wildlife; zoonotic disease epidemiology, transmission and control; food and water safety; and basic field research methodology.

Between 12 and 15 students will be selected from a pool of applicants coming from both undergraduate and graduate studies.


[Click here](#) for the full story.

For more details, view Dr. Wilkins presentation: [One Health in Nepal.](#)

Upcoming Events

- Mar 13: US17 Enrollment Opens
- Mar 31: FS17 & SS18 Enrollment Opens
- Apr 28: SS17 Classes End
- May 5: Commencement
- May 9- Food Safety II: Summit
- May 15: US17 Classes Begin
- May 24- CFSC, Exec Ed 26:
- May 25: Alumni Connect
- June 1: FS17 Application Deadline

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 Forward to a Friend



Janeen Ridhey, 2016 VM 826

Food Safety and Health, Walmart. The summer course will be based on two books authored by Frank Yiannas entitled *Food Safety Culture*, *Creating a Behavior-based Food Safety Management System* and *Food Safety = Behavior, 30 Proven Techniques to Enhance Employee Compliance*, both published by Springer.

The course will include topics like Developing and Measuring Effective Food Safety Goals; Consistency & Commitment; and Making Food Safety the Social Norm. By the end of the course, participants will have received practical, real-world advice that will help them become more effective in their current role and better equipped for their next promotion or challenge.



[Click Here](#) for the Full Story.

Review the complete [VM 826 Syllabus.](#)

2017 Advisory Council Visits MSU!



2017 Advisory Council Attendees

Thank you for sharing!

On March 3rd, the Advisory Council for the Online MS in Food Safety program met at the Kellogg Hotel & Conference Center located on the MSU campus. Participating in the day's activities were seven council members, five invited guests, seven members of staff, and two facilitators. Participants were representative of positions within industry, government regulation, and academia, with two participants also adding their voice as program alumni.

Facilitating the workshop from MSU's HUB for Innovation in Learning & Technology was Jerry Rhead, Director of Academic Entrepreneurship, and his associate Dave Goodrich, Learning Experience Designer. "Advisory boards," commented Jerry, "play an integral role in advancing and shaping the mission and direction of programs at MSU. The Online Master of Science in Food Safety's board is no exception. Their dedication and commitment in the recent board meeting was outstanding. These executives lead very busy lives but they were totally engaged in helping to transform programming and outreach to our future and current students as well as alumni."



[Click here](#) for the full story.



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