Welcome to the Online Professional Master of Science in Food Safety Program. This program resides within the department of Large Animal Clinical Sciences (LCS), and the College of Veterinary Medicine (CVM) at Michigan State University (MSU).

This booklet contains important information for prospective and current students regarding the Master of Science in Food Safety program. If after reading the document you have further questions, please feel free to contact:

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Online Master of Science in Food Safety
Michigan State University
1129 Farm Lane, Rm B 51
Food Safety & Toxicology Building
East Lansing, MI 48824-1302
(517) 884-2081
funkj@msu.edu
ii. PROGRAM CONTACT INFORMATION

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Michigan State University
Food Safety & Toxicology Bldg
1129 Farm Lane, Rm B 51
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PROGRAM OVERVIEW

The Online Master of Science in Food Safety Program is a Professional Science Master’s degree (http://www.sciencemasters.com/) offered through the Department of Large Animal Clinical Sciences and the College of Veterinary Medicine at Michigan State University. This program offers graduates from around the world flexible graduate educational opportunities in the many disciplines that are key to food safety, without having to leave their place of employment.

Food safety is a continuing public health need that will remain a concern as long as we expand and change our agricultural industries, challenge our environmental capacity, and alter the demographics of our human population. Michigan State University has addressed the need to improve the food safety educational process through the development of the Online Master of Science in Food Safety Program. Details of the program can be found at http://online.foodsafety.msu.edu.

All Academic Programs offered by Michigan State University are available at: http://www.reg.msu.edu/ucc/ucc.asp

University Policy Governing Graduate Education

All policies relating to Graduate Education at Michigan State University can be reviewed at: http://www.reg.msu.edu/AcademicPrograms/TextAll.asp?Section=111

Accreditation

Michigan State University is a member of the National Association of State Universities and Land Grant Colleges, Association of American Universities, American Council on Education, American Council of Learned Societies, Association of Graduate Schools, Council of Graduate Schools, Committee on Institutional Cooperation, and International Association of Universities.

The Higher Learning Commission-North Central Association has accredited the University.

EXCLUSION/DISCLAIMERS FOR MARYLAND, ARKANSAS, ALABAMA, LOUISIANA AND MINNESOTA:

ARKANSAS and MARYLAND

The U.S. Department of Education requires an institution offering distance education programs to acquire authorization from the states in which it operates. Specific regulations vary from state to state. Michigan State University is not seeking authorization in Arkansas or Maryland. Students whose resident address is in Arkansas or Maryland at the time of application for admission to Michigan State University are not eligible to apply to MSU online programs.

Note: Temporary residency is acceptable and should be listed as such on the application.

Students whose resident address at the time of application for admission to Michigan State University is in one of the following states are eligible to apply to MSU online programs, but they should note the following disclaimers.

ALABAMA

State authorization to provide a program related to the preparation of teachers or other P-12 school/system personnel does not indicate eligibility for an Alabama certificate. Applicants for an Alabama certificate based on reciprocity must meet Alabama’s test requirements and submit a valid, renewable professional educator certificate/license issued by another state at the degree level, grade level, and in the teaching field or area of instructional support for which an Alabama certificate is sought and for which Alabama issues a certificate. Applicants for Alabama certification in an area of administration must also document at least three years of full-time employment as an administrator in a P-12 school system(s).

LOUISIANA

MSU is currently licensed by the Board of Regents of the State of Louisiana. Licenses are renewed by the State Board of Regents every two years. Licensed institutions have met minimal operational standards set forth by the state, but licensure does not constitute accreditation, guarantee the transferability of credit, nor signify that programs are certifiable by any professional agency or organization.

MINNESOTA

Michigan State University is registered as a private institution with the Minnesota Office of Higher Education
pursuant to sections 136A.61 to 136A.71. Registration is not an endorsement of the institution. Credits earned at the institution may not transfer to all other institutions.

For complete and up-to-date state authorization details visit http://www.esp.msu.edu/stateauth.asp

III. ADMISSION

Admission Requirements

The application requirements for this program are as follows:

- The applicant must have completed a four-year bachelor’s degree, professional degree, or equivalent degree from an accredited and recognized college or university.
- The applicant must have completed at least six credits of college-level biological sciences, three of which are in microbiology.

Applicants must have a minimum grade point average of 3.0 on a 4.0 system,

- Applicants must submit a professional letter of intent and two letters of recommendation (three for international applicants).
- The applicant must also have proven or demonstrated proficiency in written and spoken English.
- Experience in the workplace with food safety as a component is heavily weighted in meeting requirements for admissions.

This program does not require GRE scores.

Admission Status

Upon admission to a graduate program a student is classified in one of two categories, regular or provisional. Specific criteria for distinguishing between these categories are determined within each college for its own programs. In general, these criteria are:

Regular: Students who are considered to be fully qualified to undertake a program toward the graduate degree for which they are admitted.

Provisional: Students of promise who have some remediable inadequacy of qualification such as a minor deficiency in subject–matter preparation, grade point average, or for whom there is incomplete interpretation of available records. A student who is admitted to provisional status will be eligible for change to regular status when specific written conditions for transfer to regular status have been met.

Provisional students will be required to make up deficiencies based upon review and approval of the program director. Most students who are accepted provisionally are required to take only one course per semester for their first three courses and they must earn at least a 3.0 in each course. If a student does not meet the provisional requirements, they will be dismissed from the program.

Please note: Due to MSU policy, graduate students taking less than 5 credits per semester are not eligible for financial aid.

Acceptance into the Online MS in Food Safety program represents a “recommendation for admission.” Credentials are forwarded to the MSU Office of Admissions for final approval before admission to the University is complete.

IV. DOMESTIC APPLICATION
(includes Permanent Resident Aliens)

Application Process

We recommend you begin the application process as early as possible to ensure time to process your file and evaluate your records. All applicants should familiarize themselves with the Graduate School website at http://grad.msu.edu/.

MSU operates on a semester basis, offering classes in Spring, Summer and Fall. Our program accepts graduate applications for entry in each semester. Deadlines for the receipt of application materials can be found on the program web site at: http://www.online.foodsafety.msu.edu/admissions.
Applicants submitting international credentials, regardless of citizenship, must meet the requirements for International Application. All applicants whose first language is not English must be able to demonstrate English proficiency. Please refer to the section on international application.

**Apply for Graduate School**

1. Apply online: [http://grad.msu.edu/apply/online.aspx](http://grad.msu.edu/apply/online.aspx).
   - major name: Food Safety
   - major code: 4914
   - the 50 USD nonrefundable application fee can be paid using Visa, MasterCard, Discover, American Express, or an electronic check. The application fee must accompany your application.

2. Request official transcripts **from each institution** attended
   - transcripts must be delivered in a sealed envelope to the program office directly from the academic institution
   - all international transcripts belonging to domestic or resident alien applicants must meet the same requirements as those for international applicants. If you will be submitting international credentials, contact the program office for guidelines ([trommat2@msu.edu](mailto:trommat2@msu.edu))

3. Request at least two (2) letters of recommendation
   - recommendation letters must come directly from the author and include contact information on the letter itself. Letterhead is preferred
   - E-mail submissions of letters are accepted
   - the **Recommendation for Admission/Waiver** form, available from the graduate school website, may accompany the letter

4. The professional letter of intent can be included in the online application under **Personal and Academic Statements**, or it may be submitted to the program office by US mail or Email as a separate document.

5. All applicants for graduate programs whose first language is not English must be able to demonstrate English proficiency. Contact the program office for guidelines ([trommat2@msu.edu](mailto:trommat2@msu.edu)).

All application materials, with the exception of English language proficiency results for international applicants, must be sent directly to the Program Office. **Send materials to the attention of:**

Peggy Trommater, Admin. Asst.
MSU Online MS in Food Safety
1129 Farm Lane, Rm. B 51
East Lansing, MI 48824

Email: [trommat2@msu.edu](mailto:trommat2@msu.edu)

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**V. INTERNATIONAL APPLICATION**

**Application Process**

We recommend you begin the application process as early as possible to ensure time to process your file and evaluate your records.

All applicants should familiarize themselves with the Graduate School website at [http://grad.msu.edu/](http://grad.msu.edu/). International applicants should also review the [MSU Academic Programs Catalog](http://grad.msu.edu/) for details on international application requirements.

MSU operates on a semester basis, offering classes in Spring, Summer and Fall. Our program accepts graduate applications for entry in each semester. Deadlines for the receipt of application materials can be found on the program web site at [http://www.online.foodsafety.msu.edu/admissions](http://www.online.foodsafety.msu.edu/admissions).
Apply for Graduate School

6. Apply online from the Graduate School’s website http://grad.msu.edu/apply/online.asp.

7. The 50 USD application fee must accompany your application. It may be paid using Visa, MasterCard, Discover, American Express, or an electronic check (online applications only). If alternate methods of payment are necessary, please contact the MSU Office of Admissions for instructions.

8. Major Name: Food Safety

9. Major Code: 4914

Application Requirements

1. A bachelor’s degree from an accredited and recognized college or university. This degree must be equivalent to a 4-year U.S. Bachelor’s degree

2. At least six (6) credits of college level biological sciences, three (3) of which are in microbiology

3. A cumulative grade point average of no less than a 3.0 on a 4.0 scale

4. Experience in the workplace with food safety as a component

Application Materials

1. A professional letter of intent. May be sent as a separate letter or included in the application under the Personal and Academic Statement sections

2. Three (3) letters of recommendation, sent to the program office directly from the author

3. Official transcripts or mark sheets, diplomas and/or certificates, sent directly to the department office from each institution attended. Photocopies are not acceptable

4. A word-for-word English translation for all records not issued in English

5. Official proof of English proficiency, i.e. TOEFL or IELTS, sent electronically from the issuing agency to the MSU office of admissions

All materials must be received in the program office no later than the semester application deadline.

Please read all supplemental information for complete application requirements.

Supplemental Information

U.S. Degree Equivalency

Admission to a program leading to a master’s or doctoral degree requires completion of a level of education comparable to a four-year U.S. bachelor’s degree. High Scholastic standing and suitable preparation for the intended field of study are also considered. Michigan State University does not accept three-year bachelor’s degrees or a combination of 2-year diplomas or certificates as comparable to a four-year U.S. bachelor’s degree.

International Transcripts:

1. One official copy of all records of any previous schooling (mark sheets, transcripts, diplomas, certificates, etc.) must be submitted as official documents directly from each institution. Photocopies are not acceptable. These records must show courses taken and grades earned.

2. Records not issued in English must be submitted with a word-for-word English translation. Translations may be prepared either by an authorized translator in your home country or by an ATA American Translation Agency (see http://www.atanet.org/).

3. International students from China must arrange for a verification report of your university transcript with the China Academic Degree and Graduate Education Development Center (CDGDC). The report must be mailed directly to the MSU Office of Admissions by the CDGDC, rather than by you or any third party.

4. MSU does not accept certified copies of transcripts or documents notarized by embassies.
English Language Proficiency

All international applicants and applicants whose first language is not English must prove proficiency in English as a condition for regular admission to Michigan State University. Such applicants will be required to demonstrate their proficiency by meeting certain minimum standards on any one of the following tests:

1. **Test of English as a Foreign Language (TOEFL).** A total score of 550 with no subscores below 52 (paper version) or 80 with no subscore below 19 (22 for writing section) (Internet-based version) is required. The official report must be received by the Office of Admissions directly from Educational Testing Service (recipient code 1465).

2. **International English Language Testing System (IELTS).** A score of at least 6.5 is required. The official report must be received by the Office of Admissions directly from IELTS.

All language tests must have been taken within two years of a student’s application.

If the first language is English, or if the applicant can show alternate proof of English Language proficiency that is acceptable to the program office, a letter requesting a waiver of this requirement can be submitted. Examples of acceptable proof may be: completion of an undergraduate or graduate degree from a top ranking US University; living and working in the United States for a significant number of years, etc. For help in determining whether you qualify for this exception, contact the program office at: info@online.foodsafety.msu.edu.

**Document Submission**

With the exception of language proficiency scores, all materials should be sent to the program office. Applications are submitted for committee review and, if accepted to the program, forwarded along with a recommendation for admission to the MSU Office of Admissions for final approval.

**Send admission materials and questions to:**

Peggy Trommater, Admin. Asst.
MSU MS in Food Safety
1129 Farm Lane, Rm B-51
East Lansing, MI 48824
trommat2@msu.edu

Additional information for international applicants can be found on the MSU website at http://admissions.msu.edu/admission/international.asp.

A link specific to international financial aid can be found at: http://www.finaid.msu.edu/internat.asp.

Another resource for international applicants is the Office of International Students and Scholars. A web page related to international financial aid is available for review at http://oiss.isp.msu.edu/students/financial.htm.

International Applicant Checklist

- I have submitted the online application.
- I have arranged payment of the 50 USD application fee.
- I have requested official transcripts or mark sheets, diplomas and or certificates to be sent directly to the program office from each institution attended.
- I have arranged for a word-for-word English translation of any non-English credentials.
- I have arranged to have TOEFL (recipient code 1465) or IELTS scores sent to the MSU Office of Admissions directly from the testing center or agency. Alternatively I have discussed an English Proficiency Waiver with the program office.
- I have requested three letters of recommendation to be sent directly to the program office.
- I have completed and submitted my letter of intent.

For application assistance, contact Peggy Trommater in the program office at: trommat2@msu.edu.
Online Master of Science in Food Safety

VI. PROGRAM COST

Tuition and Fees

Tuition and fees for the Online Master of Science in Food Safety are subject to change without notice. Based on Fall Semester 2013 rates, the estimated cost is as follows:

<table>
<thead>
<tr>
<th>COST OF DEGREE*</th>
<th>based on Fall 2013 rates</th>
</tr>
</thead>
<tbody>
<tr>
<td>30 credits (based on $700.00/credit hour)</td>
<td>$21,000.00</td>
</tr>
<tr>
<td>MSU Student Taxes (approximate)**</td>
<td>150.00</td>
</tr>
<tr>
<td><strong>Estimated Total</strong></td>
<td><strong>$21,150.00</strong></td>
</tr>
</tbody>
</table>

For the most current tuition and fees at Michigan State University, visit the Student Accounts and Cashier Services website at http://www.ctlr.msu.edu/COSStudentAccounts/.

Financial Aid

Our program does not offer scholarship funds. Visit the website for the MSU Office of Financial Aid to review graduate school funding opportunities and contact them directly with questions. Their web address is: http://www.finaid.msu.edu/grad.asp.

Please note, due to MSU policy, graduate students taking less than 5 credits per semester are not eligible for financial aid.

VII. DEGREE REQUIREMENTS

Plan B Applied Project

The MS in Food Safety Program is designated as an MSU Plan B Masters Program.

A Plan B program refers to a professional practice/management program, with professional project or experience. The program focuses on the acquisition of well-defined professional skills, appropriate for a terminal degree and for professional employment. The student’s program of study must be developed in cooperation with and approved by the student’s advisor and must include the specified requirements. This requirement is fulfilled by successful completion of two 3 credit classes: VM 830 Food Safety Research Methods and VM 815 Applied Project in Food Safety.

Course and Credit Requirements

The Online MS in Food Safety degree requires 30 credit hours. The program is made up of 5 core courses (VM 810, VM 811, VM 812, VM 831, and <FSC 810 or FSC 811>, total of 15 credits), 9 credit hours of electives and a 6-credit applied-research project (VM 830 and VM 815).

Time Limit

The time limit for completion of the requirements for the master’s degree is five calendar years from the date of enrollment in the first course included for degree certification. For students transferring credits from another graduate program, institution or course level, those five years begin with the semester of the first transferred course.

Grade Point

Michigan State University is committed to high academic standards and expects all graduate students to excel in their particular majors. A 3.0 cumulative grade-point average for all courses counting toward the master’s degree is the minimum university standard. A student who fails to meet the standards set by the university, college, and department or school will not be permitted to continue to enroll in the degree program, and appropriate action will be taken by the college, department, or school.

Graduation

A student must be enrolled during the semester for which they intend to graduate.

An on-line graduation application form should be submitted by the first week of the semester you expect to complete your degree requirements. If you will complete your degree requirements during Summer, apply for Summer by the first week of Spring semester. Both Spring and Summer applicants will be included in the Spring Commencement Ceremonies.

The graduation application can be found on the Registrar’s web page at: http://www.reg.msu.edu/StuForms/GradApp/GradApp.asp.

Commencement information can be found at: http://commencement.msu.edu/. Also available at this website are academic calendars, how to order a cap and gown and other useful information regarding graduation.

2012 commencement - with Julie Funk
Further Information

Please review “Master’s Programs” under “Graduate Education” from the Academic Programs Catalog at http://www.reg.msu.edu/AcademicPrograms/ for University policies on degree requirements.

VIII. COURSES

Course Descriptions

Core Courses

VM 810: Introduction to Food Safety
(3 credit hours)
Fall and Spring and Summer Semesters

Beginning Fall Semester 2013, all new students will be required to take VM 810 as their first course. Students will learn how to navigate MSU’s online environment and library resources, and will learn University and program expectations, policies and procedures. They will meet faculty and staff, and learn details about the courses and options available while completing their degree. A leadership component will be included, and presenters will lead discussions on current and emerging food safety issues.

VM 811 - Evolution & Ecology of Foodborne Pathogens
(3 credit hours)
Fall and Spring Semesters

Foodborne disease is perhaps the most widespread health problem in the world and the available evidence indicates that biological contaminants are the major cause. In this course, we will examine the process of continuous changes in the relationship of foodborne pathogens to their environments from food to the human host.

Major topics:
Food as a substrate; Environmental factors; Storage and processing factors; Major pathogens: microbial, viral, parasitic and prion; Food pathogens management strategies; and Emergency management: natural, accidental, or intentional introduction.

VM 812 - Food Safety Toxicology
(3 credit hours)
Fall and Spring Semester

The purpose of this course is to develop an understanding of the nature and properties of toxic substances in foods, the nature and magnitude of hazards they represent, and how the body reacts to the presence of these compounds.

Major topics:
Principles of toxicology applicable to food toxicants; Food allergy and sensitivity; Natural toxins in fish, plants, mushrooms; Environmental inorganic and organometallic food contaminants; Man-made organic food toxicants; Biotechnology derived foods.

VM 831 - Foodborne Disease Epidemiology
(3 credit hours)
Fall and Summer Semester

Students who took LCS 830 (s730) prior to Summer 2010 may substitute the course for VM 831. This is a graduate level course in epidemiology in which most of the teaching examples regard foodborne disease. Most modules have a textbook reading, a Power Point lecture with audio, some outside readings and a discussion. Four of the modules break from this format and immerse the student in foodborne disease outbreak investigations. Practical field epidemiology is emphasized over statistical/analytical epidemiology. Students completing this course should be able to use the basic tools of epidemiology to conduct disease surveillance, outbreak investigation and disease control programs.

FSC 810 - International Food Laws and Regulations
(3 credit hours)
Fall and Spring Semesters

If this is chosen as a core class, FSC 811 may be chosen as an elective, and vice versa. Please note: this course was formerly listed under Agriculture and Natural Resources (ANR).

If this is chosen as a core class, FSC 811 may be chosen as an elective, and vice versa. FSC 811 and FSC 810 are two
in a series of global food law courses that comprise the International Food Law Certificate Program. Either course will familiarize the student with reading and understanding food laws and regulations and the interplay of science and the law. The 810 course surveys the food laws of various countries and regions. The 811 course covers laws that apply in the U.S. Major topics: The regulation of food safety; Food additives; Genetic engineering of food; Civil and criminal liability for defective products; Inspections; Labeling; and Current issues of concern.

Please note: this course was formerly listed under Agriculture and Natural Resources (ANR).

OR

FSC 811 - US Food Laws and Regulations
(3 credit hours)
Fall and Spring Semesters

If this is chosen as a core class, FSC 810 may be chosen as an elective, and vice versa. Please note: this course was formerly listed under Agriculture and Natural Resources (ANR).

FSC 811 and FSC 810 are two in a series of global food law courses that comprise the International Food Law Certificate Program. Either course will familiarize the student with reading and understanding food laws and regulations and the interplay of science and the law. The 810 course surveys the food laws of various countries and regions. The 811 course covers laws that apply in the U.S.

Major topics:
The regulation of food safety; Food additives; Genetic engineering of food; Civil and criminal liability for defective products; Inspections; Labeling; and Current issues of concern.

Required Project

The required project is a total of 6 credits consisting of two 3-credit courses, VM 830 Food Safety Research Methods and VM 815 Applied Project. VM 830 covers the topics necessary for designing the student’s project and preparing the final project proposal. Students will then be ready to begin VM 815 on the completion of VM 830.

We recommend that the student initiate discussions with relevant faculty and the Program Director for potential projects for their VM 815 Applied Project early in the program. Once the student has identified an applied project, the Director must approve the project. Once the applied project is approved, a faculty with similar interest who is willing to work as a project advisor to the student will be appointed.

VM 830 - Food Safety Research Methods
(3 credit hours)
Fall and Summer Semester

VM 830 is designed to provide students with the knowledge and application of basic research methodology. This will be very useful to students that would like a step-by-step approach to designing, conducting and writing their Applied Project in Food Safety (VM 815).

Major topics:
Formulating a research problem; Identifying variables and constructing hypotheses; Scientific writing; Library resources and literature review; Study design; Introduction to statistical methods; Data collection, processing and display; Research ethics.

VM 815 - Applied Project
(3 credit hours)
Fall, Spring and Summer Semester

This course provides an in-depth experience where science will be integrated and applied to the resolution of a relevant food safety concern. The project may address a research, theoretical or applied problem. A written report of the problem suitable for publication, and/or oral presentation, will be required and must be submitted prior to completion of the Master of Science in Food Safety Program.

Note: Students admitted to the program prior to Summer Semester 2010 have 2 options: 1) Complete the new requirements with VM 830 and VM 815 2) Complete the degree using the previous requirements. Since VM 815 will now be worth only 3 credits, students will enroll in VM 815 for 3 credits and VM 813 section 731 for 3 credits. This enrollment does not have to be in the same semester.
Elective Course Options

Nine credit hours of elective courses are required. Selection of the courses can be made in consultation with the program’s academic advisor, Heather Ricks. Examples of appropriate electives are as follows:

VM 813 section 730 - Special Topics in Food Safety
(1-3 credit hours)
Fall, Spring and Summer Semester

A special study may be initiated by a student. Requires prior approval of the instructor.

VM/PKG 814 - Packaging for Food Safety
(3 credit hours)
Summer Semester

The course objective is to provide students with an insight into advanced packaging (technical and business) topics with a food safety focus. Real world applications and problem-solving exercises will help students build a framework for being creative and successful in their food safety future. This course will introduce the student to the Institute of Packaging Professional’s “Certified Packaging Professional” program, and help begin the certification process.

Major Topics:
MSU is applying an interdisciplinary approach to the specific packaging role in, and contribution to, food safety. The packaging process and the package itself are usually not part of the problem but often provides an opportunity for innovative solutions.

VM 817 - Pre-Harvest Food Safety
(3 credit hours)
Fall Semester

The objective of this course is to provide an overview of pre-harvest food safety issues associated with food producing animals. Tools and strategies used for protecting/improving food safety at the pre-harvest level will be discussed. This course will include an overview of multiple topics with an emphasis on the microbial, chemical, and toxic hazards of food that may be present at the pre-harvest level. This course is team taught by university faculty and industry leaders from around the United States.

VM/CJ 821 - Food Protection and Defense
(3 credit hours)
Fall Semester

Protecting and defending our nation’s food supply requires an understanding of emergency management and critical incident protocol related to food systems. This multi-university, multi-faculty developed course in Food Protection and Defense is offered jointly by The School of Criminal Justice and the Online Master of Science in Food Safety Program. The course is team taught which leverages the expertise of faculty and industry leaders from around the United States to contain content that includes the most up-to-date issues, sources, perspectives, and scholarship on Food Defense and Homeland Security.

Major topics:
Unique focus areas include fundamentals of Homeland Security; Public-private partnerships for emergency preparedness; Supply chain, production and processing security; Packaging and transportation security; Evaluating food security programs; Restaurant and grocery store critical incident protocols; Economic recovery.

VM 824 – Global Food Safety
(3 credit hours)
Spring Semester

This course will cover the hazards, risks, and control that affect food safety, with a specific focus on global developments. Since a very significant proportion of most countries food supply is imported, it is really no longer possible to discuss food safety only at a national level.

Major topics:
Major topics will include global distribution of food commodities; international trade of food commodities; international supply chain management; private and public food safety standards in a global context; global governance of food including international regulatory and advisory organizations, including a description of WHO and FAO activities; foodborne disease control in national, regional and contexts; social and cultural implications for foodborne disease control, including analysis of the US-EU divide; historical framework of international agricultural development, including analysis of the importance of collaboration of sectors such as Health and Agriculture; food scarcity; and food fraud. Finally the new, revolutionary potential of global detection and control of foodborne pathogens will be described.

VM 825 - Quantifying Food Risk
(3 credit hours)
Fall Semester

The course objective is to provide the student with an awareness of the food protection risks that are a function of issues of food quality, food safety, food fraud, and food defense. The students are introduced to a method of quantifying these risks into one estimate. The estimate is supported by a robust and thorough method of defining the risks using the traditional HACCP concepts.
Online Master of Science in Food Safety

Major topics:
Risk assessment of food risks; Harmonizing an assessment across the food protection risks.

VM 832 - Food Safety Disease Control
(3 credit hours)
Summer Semester

This course teaches you how to prevent and control foodborne disease. Unit I regards historic and international methods for controlling foodborne disease. It also includes modules on biosecurity and antimicrobial resistance. Unit II teaches you how to conduct food safety inspection programs for dairy, meat, restaurant and food processing facilities. Alumni of our MS in Food Safety teach most of this unit, and present many video field trips and audio Power Point lectures from their practical experience as inspectors. Unit III regards national programs for the control of foodborne disease (Bovine TB, PBB in Michigan, fresh produce). A case study approach is used. The final exam is an “individualized” field trip in which you inspect a food production, processing or service facility and apply what you have learned in the course.

Professor John Spink

VM/CJ/PKG 840 - Product Protection & Anti-Counterfeit Strategy
(3 credit hours)
Summer Semester

The course objective is to provide students with an insight in the emerging corporate management function of “Product Protection” and of the growing area of anti-counterfeit strategy. The course will initially look into the overall strategy of the opportunity (crime), looking closer at categorizing the actions (types of counterfeiting, types of counterfeiters, etc.), and the victim (consumers and retailers, including consumer behavior research such as “what role can we expect the consumer to play in authentication”). The food related topics of food fraud, economically motivated adulteration, and intentional adulteration are addressed.

Major topics:
MSU is applying an interdisciplinary approach with the focus areas of Anti-Counterfeit; Diversion; Tamper-Resistance; Theft deterrence; Supply chain security; Criminal justice/ tamper-resistance; Criminal justice/ anti-counterfeit; and other advanced topics and solutions.

Courses in Food Law*
FSC 812, FSC 813, FSC 814, FSC 815, FSC 816, FSC 817, FSC 818
(3 credit hours)
Fall, Spring and Summer Semesters

Various International Food Law courses.

Courses in Criminal Justice: Homeland Security Certificate Series*
CJ 439, CJ 809, CJ 838
(3 credit hours)
Fall, Spring and Summer Semesters

Various Criminal Justice courses.

Courses in Public Health*
HM 832, HM 836, HM 837, HM 839, HM 852
(3 credit hours)
Fall Semester

Various Public Health courses.
Visit http://publichealth.msu.edu/pph/ for information.

*For course descriptions visit the Curriculum page of our website at http://www.online.foodsafety.msu.edu/foodsafety, or view the MSU Catalog of Courses.

Other graduate level courses may be substituted with prior approval by the Program Director.

Related Programs

Many degree and certificate programs can be combined with the MS in Food Safety degree with shared credits. Visit the curriculum page of our website, or contact academic advisor, Heather Ricks for details.

http://www.online.foodsafety.msu.edu/curriculum
COURSES AT A GLANCE
Master of Science in Food Safety

<table>
<thead>
<tr>
<th>COURSE REQUIREMENTS</th>
<th>Core or</th>
<th>#</th>
<th>Semester Offered</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>As of Fall 2013</strong></td>
<td>Elective</td>
<td>Credits</td>
<td>Fall</td>
</tr>
<tr>
<td><strong>ALL OF THE FOLLOWING (21 credits):</strong></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>VM 810 <em>Intro to Food Safety</em></td>
<td>Core</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>VM 811 <em>Evolution &amp; Ecology of Food Safety</em></td>
<td>Core</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>VM 812 <em>Food Safety Toxicology</em></td>
<td>Core</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>VM 831 <em>Foodborne Disease Epidemiology</em></td>
<td>Core</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>VM 830 <em>Food Safety Research Methods</em></td>
<td>Core</td>
<td>3</td>
<td>FALL</td>
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<tr>
<td>VM 815 <em>Applied Project</em></td>
<td>Core</td>
<td>3</td>
<td>FALL</td>
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<tr>
<td>One OR the other of:</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>FSC 810 <em>Int’l Food Laws &amp; Regulations</em></td>
<td>Core</td>
<td>3</td>
<td>FALL</td>
</tr>
<tr>
<td>FSC 811 <em>U.S. Food Laws &amp; Regulations</em></td>
<td>Core</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td><strong>ANY 9 CREDITS OF THE FOLLOWING ELECTIVES</strong>*</td>
<td>Elective</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VM/PKG 814 <em>Packaging for Food Safety</em></td>
<td>Elective</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>VM 817 <em>Pre-harvest Food Safety</em></td>
<td>Elective</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>VM/CJ 821 <em>Food Protection &amp; Defense</em></td>
<td>Elective</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>VM 824 <em>Global Food Safety</em></td>
<td>Elective</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>VM 825 <em>Quantifying Food Risk</em></td>
<td>Elective</td>
<td>3</td>
<td></td>
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<tr>
<td>VM 832 <em>Food Safety Disease Control</em></td>
<td>Elective</td>
<td>3</td>
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<tr>
<td>VM 840 <em>Product Protection/ Anti-Counterfeit Strategy</em></td>
<td>Elective</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>
### Online Master of Science in Food Safety

From other programs:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Type</th>
<th>Credits</th>
<th>Term</th>
<th>Term</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSC 812</td>
<td>E.U. Food Laws &amp; Regulations</td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
<td>SPRING</td>
</tr>
<tr>
<td>FSC 813</td>
<td>Latin American Food Laws &amp; Regulations</td>
<td>Elective</td>
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<td>FALL</td>
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<tr>
<td>FSC 814</td>
<td>Canadian Food Laws &amp; Regulations</td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
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<tr>
<td>FSC 815</td>
<td>Asian Food Laws &amp; Regulations</td>
<td>Elective</td>
<td>3</td>
<td></td>
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<tr>
<td>FSC 816</td>
<td>Codex Alimentarius</td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
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<tr>
<td>FSC 817</td>
<td>Animal Health, World Trade &amp; Food Safety (OIE)</td>
<td>Elective</td>
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<td>FALL</td>
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<tr>
<td>FSC 818</td>
<td>Global Risk Regulation: Focus on Food Safety</td>
<td>Elective</td>
<td>3</td>
<td>SUMMER</td>
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<tr>
<td>CJ 439</td>
<td>Homeland Security</td>
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<td>3</td>
<td>FALL</td>
<td>SPRING</td>
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<tr>
<td>CJ 809</td>
<td>Public/Private Partnerships in Emergency Preparedness</td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
<td>SUMMER</td>
</tr>
<tr>
<td>CJ 838</td>
<td>Terrorism</td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
<td>SUMMER</td>
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<tr>
<td>HM 832</td>
<td>Global Public Health</td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
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<tr>
<td>HM 836</td>
<td>Comparative Public Healthcare Systems</td>
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<td>HM 837</td>
<td>Poverty &amp; Public Health</td>
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<td>FALL</td>
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<tr>
<td>HM 839</td>
<td>Water &amp; Public Health: Global Perspective</td>
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<td>HM 852</td>
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<td>3</td>
<td>SPRING</td>
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<tr>
<td>PKG 801</td>
<td>Packaging Materials</td>
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<td>3</td>
<td>FALL</td>
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<tr>
<td>PKG 803</td>
<td>Packaging Distribution &amp; Dynamics</td>
<td>Elective</td>
<td>3</td>
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<td>PKG 804</td>
<td>Packaging Processes</td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
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<tr>
<td>PKG 805</td>
<td>Advanced Packaging Dynamics</td>
<td>Elective</td>
<td>3</td>
<td>SPRING</td>
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<tr>
<td>PKG 815</td>
<td>Permeability &amp; Shelf Life</td>
<td>Elective</td>
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<td>SPRING</td>
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<td>PKG 827</td>
<td>Polymeric Packaging Materials</td>
<td>Elective</td>
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<td>PKG 875</td>
<td>Stability &amp; Recyclability of Packaging Materials</td>
<td>Elective</td>
<td>3</td>
<td>FALL</td>
<td></td>
</tr>
</tbody>
</table>

*Note: Other graduate level courses may be substituted with prior approval by the Program Director.
X. ACADEMIC ADVISING

Upon admission to the MS in Food Safety Program, the program’s Academic Advisor will contact each student to discuss academic issues and to develop a program plan. Successful completion of the program requires early and continued advice and guidance by an academic advisor and students are encouraged to utilize this resource. The goal of the program is to ensure that the relationship between the graduate student and the academic advisor will be conducive to a successful academic experience and innovative education.

When the student begins work on their final Applied Project, the Program Director serves as the temporary project advisor until a permanent faculty advisor is selected. The Program Director will advise the student short-term if a student would like to change his/her advisor.

XI. ACADEMIC POLICIES

Academic Performance

Graduate students have a right to a periodic evaluation of their academic progress, performance, and professional potential. Each year the graduate student and their academic advisor will complete an Annual Review & Planning Form for a Plan B Masters Student. This form will become a part of the graduate student’s academic record. The form will be sent to the student via email in the early part of the Spring Semester.

Graduate students in the MS in Food Safety Program must be making “acceptable academic progress” towards a degree. Acceptable progress is considered maintaining a grade point average of 3.0 or higher.

The student will be given a written warning when academic performance or progress is judged to be unsatisfactory. Student can be placed on academic probation for any grade below a 3.0.

Students receiving more than two grades below a 3.0 can be dismissed from the MS in Food Safety Program.

According to the Academic Programs policies, academic dismissal does not imply future readmission nor does it mean that the person is forever barred from enrollment at Michigan State University. After a period of at least two years, a student dismissed for academic reasons may apply for readmission to the MS in Food Safety degree program. The applicant must be prepared to submit evidence of growth in maturity and responsibility indicative of capacity to perform graduate-level work. Declarations of good intentions are not sufficient. Each application will be considered on its merits. If the student has attended another institution while on dismissal, he or she must submit an official transcript to be considered for readmission.

If a student is academically recessed or dismissed, courses in subsequent semesters are dropped without grades and fees are subject to refund according to the refund policy.

Non-Attendance Policy

To comply with federal regulations governing financial aid and Veterans education benefits, we are required to report students who stop attending or who have never attended class. Attendance is defined as physical attendance or participation in an academically-related activity such as submission of an assignment, an examination, participation in a study group or an online discussion, etc. Non-attendance includes not completing any assigned activities or not logging into the course on a regular basis. Instructors are not required to take attendance each day in order to determine non-attendance.

If a student does not log into the course in the first two weeks or if a student stops attending at any point in the course (for at least a one week period), the instructor can drop the student without notice. See Academic Programs Catalog for more general information.

Transferring Credits

As many as 9 semester credits of graduate course work (excluding research and thesis credits) may be transferred into a 30 credit master’s degree program from other accredited institutions or international institutions of similar quality, if they are appropriate to a student’s program and provided they were completed within the time limits approved for the earning of the degree desired at Michigan State University. The department or school chairperson or director and dean must grant approval. Only courses in which at least a 3.0 grade or its equivalent was received will be considered for transfer.

Students in any master’s program may apply a maximum of 9 credits earned through any combination of courses.
Requirements for a Joint Master’s Degree and Medical Degree
A student who is enrolled in a graduate–professional program in Michigan State University’s College of Human, Osteopathic, or Veterinary Medicine, and who is also enrolled in a master’s degree program at Michigan State University may request the application of up to 9 credits, appropriate to both programs, from the graduate–professional program to the master’s degree program, as well. These credits must have been earned within the time limit for completing the master’s degree program in which the student is enrolled. For examples of courses approved for transfer from the Doctor of Veterinary Medicine curriculum please visit our website at http://www.online.foodsafety.msu.edu/curriculum.

Student Files
The MSU Graduate Office maintains an official file of each student. A student can request access to these files to review and check information for completion and correctness. Request to access files should be made in writing. Reasonable efforts will be made to correct any errors should the student find them upon review.

FERPA: Protecting student data
http://www.reg.msu.edu/ROInfo/Notices/PrivacyGuidelines.asp

Graduate Student Rights and Responsibilities
Michigan State University maintains a document, entitled “Welcome to Spartan Life” which is introduced from this web site: http://grad.msu.edu/gsrr/. It is the responsibility of each graduate student to be familiar with the graduate students rights and responsibilities as outlined in this document. http://grad.msu.edu/gsrr/docs/GSRR-2010.pdf

All University Policy on Integrity of Scholarship of Grades
The principles of truth and honesty are recognized as fundamental to a community of scholars. The university expects both instructors and students to honor these principles and, in so doing, to protect the validity of university education and grades. Practices that maintain the integrity of scholarship and grades include providing accurate information for academic and admission records, adherence to unit-approved professional standards and honor codes, and completion of original academic work by the student to whom it is assigned, without unauthorized aid of any kind. To encourage adherence to the principles of truth and honesty, instructors should exercise care in planning and supervising academic work.

To read MSU’s complete Integrity of Scholarship of Grades policy, approved by the Academic Council and Academic Senate, please visit the following web address: https://www.msu.edu/unit/ombud/academic-integrity/index.html

Grading System at MSU
Michigan State University employs three systems of grading: a numerical system, a supplemental credit-no credit system, and a limited pass-no grade system. For MSU’s complete policies on the grading system, please visit the Academic Programs Catalog from the Registrar’s web page at http://www.reg.msu.edu/AcademicPrograms/Text.asp?Section=112#s521 under General Procedures and Regulations.

Cumulative Grade Point Average
The minimum cumulative grade-point average required for graduation is a 3.00 for graduate students.

Postponing a Grade
When special or unusual circumstances occur, the instructor may postpone assignment of the student’s final grade in a course by use of an I-Incomplete, a DF-Deferred, or an ET-Extension marker. Our program uses the ET grade.

ET - Extention
Given to undergraduate, graduate, and graduate-professional students only in courses specifically approved by the University Committee on Curriculum. Courses that involve field experience or thesis work and courses in which work normally extends beyond one semester are the types of courses normally considered.
Approval requires that a student has successfully completed 80% (approximately 12 weeks) of the course. Additionally, specification of the time period within which work must be completed must be determined by the faculty and work must be completed with two semesters (unless the course is offered once a year).

Students with an outstanding ET will not be allowed to enroll in future courses until the ET is resolved. Once a student has been granted two (or more) ETs during the pursuit of the MS degree, they will be placed on Academic Probation. Any further ETs will need to be approved by the Program Director.

A final grade must be reported upon completion of the final course in the sequence or in the time approved for the completion of the work. If a final grade is not reported in these periods, the ET will be changed to ET/0.0.

Repeating a Course

A graduate student who received a grade of 2.0 or above, CR, or P in a course may not repeat the course on a credit basis with the following exception: with the approval of the associate dean, a graduate student may repeat a course in which a grade of 2.0 or 2.5 was received. The number of credits that a graduate student may repeat is determined by the student’s academic advisor or guidance committee, in accordance with unit policies.

Whenever a course is repeated on a credit basis, the last grade and credits earned completely replace the previous grade in the satisfaction of requirements and computation of grade-point averages. All entries remain a part of the student’s permanent academic record.

Correction of Grades

Once recorded in the Office of the Registrar, a student’s grade may not be changed unless the first grade was in error. An Administrative Action must be submitted certifying the reasons why the first grade is in error. The request must be approved by the instructor, the chairperson of the department or school offering the course, the associate dean of the college in which the course is offered, and the student’s associate dean. The time limit for the correction of grades is 30 days after the opening of the new semester.

The Office of the Registrar reserves the right to audit student records and to correct them as necessary.

Withdrawal from the University

Withdrawal prior to the middle of the term of instruction

A withdrawal from the university occurs when students drop all of their courses within a semester. Students may drop all of their courses through the middle of the term of instruction using the online enrollment system or in person at the Office of the Registrar, 150 Administration Building. For withdrawals that occur before the middle of the term of instruction, courses in which the student is enrolled will be deleted from the official record.

Graduate students should consult with their advisor, major professor, or graduate program director; this is especially important if appointed as a graduate assistant. A graduate student appointed as graduate assistant forfeits his/her assistantship upon withdrawal from the university and must notify the Graduate School in writing of the withdrawal.

Fees are subject to refund according to the refund policy: http://www.reg.msu.edu/ROInfo/HEOAnotices.asp

Any student whose enrollment at this university is interrupted for any reason so that he or she has not been enrolled for three consecutive semesters, including the summer sessions, should submit a readmission to the Office of the Registrar at http://www.reg.msu.edu/StuForms/ReAdmission/ReAdmission.asp.

Withdrawal after the middle of the term of instruction

A student may drop a course or withdraw after the middle of the term of instruction only to correct errors in the enrollment or because of events of catastrophic impact, such as serious personal illness. If the student is passing the course, or there is no basis for assignment of a grade at the time of the drop, a W grade will be assigned. If failing, a 0.0 (or N in a P-N graded course) will be assigned. The course will remain on the student’s academic record.

Graduate Students: To initiate a late drop or withdrawal, students must obtain approval from their advisor or major professor and their graduate program director. Graduate students should consult with their advisor, major professor, or graduate program director; this is especially important if appointed as a graduate assistant.
Online Master of Science in Food Safety

There is no formal procedure for withdrawal at the end of a semester.

Unauthorized withdrawal

Students who leave the university during a semester or summer session without officially dropping their courses will be reported as having failed those courses and will forfeit any fees or deposits paid to the university. The withdrawal procedure will not take place automatically for the student who leaves campus because of illness, of either one’s self or family member, or for interim or final suspension for disciplinary reasons, but must be initiated by the student. Fees are subject to refund according to the refund policy.

Involuntary withdrawal

Students who are called into the armed forces during the semester should submit a copy of their orders to the Office of the Registrar for appropriate action.

XII. UNIVERSITY POLICIES

Communication

MSU Student E-mail Communications Notice

An official MSU e-mail address is issued to each student at the time he or she is admitted to MSU. This is the only e-mail address that the university will use for sending official communications to students.

Student Consumer Information

The Higher Education Opportunity Act of 2008 (HEOA) requires that postsecondary institutions participating in federal student aid programs make certain disclosures to students. Please visit the following web page to review information disclosed to you as a student at Michigan State University (MSU) in compliance with federal law. http://www.reg.msu.edu/ROInfo/HEOAnotices.asp

Academic Programs

Academic Programs is the listing of academic programs, policies and related information. Course Descriptions is the course listing. Together, they comprise the Michigan State University catalog.

http://www.reg.msu.edu/AcademicPrograms/
http://www.reg.msu.edu/Courses/search.asp

Michigan State University's policies on Graduate Education can be reviewed at: http://www.reg.msu.edu/AcademicPrograms/TextAll.asp?Section=11

Integrity and Safety in Research and Creative Activities

Integrity in research and creative activities are based on basic values such as, fairness, equity, honesty and respect. Students learn to value integrity and ethical behavior by interacting with faculty and following exemplary behavior. The MS in Food Safety Program students are expected to follow the rules of the University pertaining to academic integrity. Students will be dismissed from the program for taking part in any unethical activity e.g., research misconduct, dishonesty with respect to grades or academic records and scholarship, and violations of professional standards.

Guidelines for Integrity in Research and Creative Activities

http://grad.msu.edu/publications/docs/integrityresearch.pdf
CVM complete guidelines:
http://cvm.msu.edu/research/responsible-conduct-of-research

Responsible Conduct of Research
http://grad.msu.edu/researchintegrity/

The Office of Radiation Chemical and Biological Safety (ORCBS)
Guidelines pertaining to laboratory safety and security including issues of handling plants and organisms: http://www.orcbs.msu.edu/

Human Research Protection Program
http://www.humanresearch.msu.edu/

Guidelines and Policies from MSU Libraries, Computing and Technology
Please visit the Libraries, Computing and Technology website at http://lct.msu.edu/guidelines-policies/ for details on the following MSU guidelines and policies.

Acceptable Use of the MSU Network
Michigan State University Acceptable Use of Computing Systems, Software, and the University Digital Network

MSU’s administrative ruling on the acceptable use of computing systems, software, and MSU’s digital network...
http://techbase.msu.edu/article.asp?id=6633&service=techbase

For reporting abuse of MSU’s Acceptable Use Policy:
Appropriate Use of MSU E-mail Services by Internal Users on MSUnet

The purposes of these guidelines are to improve the effectiveness and efficiency of electronic communication, and to minimize the amount of undesired e-mail that members of the MSU community receive from other members of the MSU community...(This document updates and replaces the May 2, 2009, version.)

Copyright

Copyright Advice from the Digital & Multimedia Center, MSU Libraries

Find resources about copyright law and on obtaining permissions from rights holders.

DMCA (Digital Millennium Copyright Act) Procedures

When MSU receives a complaint that someone is in violation of the DMCA, generally by sharing files on a computer that is connected to the MSU network, MSU is required by federal law to contact the individual and ensure that all activity has been stopped.

See also Copyright Complaint (DMCA) Processing at MSU.

Copyright Infringement and Peer-to-Peer File Sharing Policies and Sanctions

The University’s Procedures for Addressing Instances of Possible Copyright Infringement on Michigan State University’s (MSU) Computing Resources and Network forbid the unlawful copying or distribution of copyrighted works in any form. This document is the “written plan” required of the University under the copyright-related regulations associated with the

Securing Institutional Data

On January 1, 2011, a new policy for protecting the security and integrity of Michigan State University’s institutional data took effect.

http://eis.msu.edu/sid/

Administrative Ruling, Institutional Data Policy

Cloud Computing Policy

Appropriate use of online software tools such as Google Apps, Gmail, and Microsoft Live Office by the Michigan State University Community.

http://support.anr.msu.edu/support/cloud_computing

“Cloud services” represent a growing variety of useful services available on the World Wide Web and the most innovative and rapidly developing portion of the technology market space. “Cloud applications” promise to provide a large number and variety of
services that will be very useful to faculty, staff and students at MSU. However, the business models and terms of use of these services often pose a variety of risks to users and the content they deploy in using these services.

This document is intended to provide guidance to help individuals make informed, well-considered choices about appropriate use of cloud services. It includes information about the Google Apps for Education Edition at MSU, explanations and examples of current concepts of cloud services and applications, as well as risk factors all faculty, staff and students should review before using any cloud service.

Cloud Services PDF

Web Publishing Guidelines

Web Accessibility at Michigan State University

MSU’s official policy on Web accessibility, and related guidelines and resources.

XIII. STUDENT CONDUCT AND CONFLICT RESOLUTION

It is possible that even with the best of intentions; conflict arises between students and program faculty.

The following steps are recommended for resolution of such conflicts:

1. Students should always try to resolve a conflict with the instructor prior to taking any formal action.

2. If the student is not satisfied he/she should contact the Director of the Online MS in Food Safety Program, Dr. Julie Funk, either by phone: (517) 884-2081 or E-mail, funkj@msu.edu.

3. If the student is still not satisfied, the Office of the Ombudsman can be contacted either at (517) 353-8830 or at http://www.msu.edu/unit/ombud by filling out a problem form https://ntweb11.ais.msu.edu/ombrequest/.

The Graduate School offers useful seminars and information on conflict resolution. This program is entitled “Setting Expectations and Resolving Conflict” and is a program for graduate students and faculty to develop skills in conflict resolution using interest-based strategies. An additional program for graduate students teaches skills for effective communication and is available in various formats for the MSU community and other academic institutions. Further information is available at http://grad.msu.edu/conflictresolution/
In Memoriam

Edward C. Mather DVM, Ph.D. Okemos Age 72, passed away on January 27, 2010 at Hospice of Lansing. He was born on April 7th, 1937 in Iowa City, Iowa. Ed spent his early childhood on a farm near West Branch, Iowa. He received a degree in Veterinary Medicine from Iowa State University in 1960 and expanded a veterinary practice in Fennimore, Wisconsin until 1968. At that time he joined the faculty at the University of Missouri at Columbia, obtaining a Ph.D. in Reproductive Physiology. He remained on the faculty as an Assistant Professor and became board certified in the American College of Theriogenology. In 1974 he was appointed Director of the Division of Theriogenology at the University of Minnesota where he was promoted to Professor. Dr. Mather came to the College of Veterinary Medicine at MSU in 1978 as chair of the Department of Large Animal Clinical Sciences. After serving for 14 years he then joined the CVM Dean’s office as Associate Dean for Research and Graduate Studies as well as Coordinator of International Programs for the College. In 1998 he was appointed Deputy Director of the National Food Safety and Toxicology Center at MSU and became Interim Director in 1999. During that time he established the Professional Master of Science Degree Program in Food Safety, an on-line program which attracts both domestic and international students. He retired from MSU in 2008 as Professor Emeritus. Ed is survived by his wife of 51 years, Mary, and two children: Major Brent Mather, USAR (Kristi) of San Antonio Texas, and Katherine (Jim) Siegel of Lake Bluff, Illinois; four grandchildren: William and Margaret Mather, and Thomas and Griffin Siegel. Other survivors include his sister Barbara Parker, Edgewood, NM; sister-in-law Mildred Mather, West Branch, IA; and two nieces. He was preceded in death by his father and mother, brother Stewart, and two nephews. Ed and Mary traveled extensively and spent one year together in Vienna, Austria, while assigned to the United Nation’s International Atomic Energy Agency. He gave lectures, conducted research and vacationed in 42 sovereign nations during his lifetime. He was active in the Presbyterian Church of Okemos, where he served as Elder and in other roles. He was a member of the John Hannah Society at MSU. He was especially honored to be named an Honorary Alumnus of the College of Veterinary Medicine at MSU. During his lifetime he served as a member of Kiwanis International for over 40 years. He contributed extensively to the American Veterinary Medical Association, having been elected to Specialty Boards and Councils. He served on the national board of the Agency for International Development, the United States Department of Agriculture and the United States Department of Homeland Security. He was a member of the Michigan Veterinary Medical Association.

Executive Staff

Julie Funk, DVM, MS, PhD
Program Director, Online MS in Food Safety
Associate Professor, MSU Large Animal Clinical Sciences
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Heidi’s specialties are in instructional design and instructional technologies. She works with the faculty to develop and improve online and blended courses. The goal is to establish an exciting and effective teaching and learning environment. Heidi received a
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Peggy is the first line of communication for Food Safety students, faculty and academic staff within the Online MS in Food Safety program. Among her responsibilities are answering and/or triaging questions from potential applicants; coordinating the application process from committee review to admission; and resolving issues related to records management and administrative procedures for current students and alumni. Peggy also functions in the capacity of office manager, coordinating daily operations for academic staff and faculty. Peggy has an Associate’s Degree from Lansing Community College and a Data Management Certificate from Michigan State University. She has been with the Food Safety program since 2005 and an employee of Michigan State University since 1990.

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Joanne has been involved in the Food Industry for the past 30 plus years. She has supported various functions in Microbiology, Food Safety, R&D, Quality Assurance and Operations and has touched all Kraft product categories, except for meat. Her expertise is in Food Safety, but her passion is delivering the message about allergens and their niche in the food evolution/revolution. Joanne works for Kraft Foods and is currently assigned to the Canadian Business Unit focusing on the Confections Category. Her current job function is in Quality program design and implementation for internal and external food manufacturing sites. Much of her education has been during her tenure at Kraft, most recently completing her PhD degree in Business Communications which followed quite quickly on the heels of her Masters in Food Safety and Toxicology from Michigan State University where she is now on faculty, part-time. Feel free to speak with her during a break to ask why the departure from the scientific community. Joanne has held positions on the Board of Directors for the Ontario Food Protection Association, most recently as Chair of the Scholarship Committee. Her other passion is the encouragement and development of quality professionals. She actively mentors and advises others in the food industry both technically and through professional development.

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Paul Bartlett is a Professor in the Department of Large Animal Clinical Sciences at Michigan State University. Dr. Bartlett holds degrees in zoology (BA), public health (MPH), veterinary medicine (DVM) and epidemiology (PhD). He is an alumnus of the CDC’s Epidemiologic Intelligence Service and is boarded in the American College of Veterinary Preventative Medicine and the ACVPM - Epidemiology Specialty. Bartlett’s research has focused on antimicrobial resistance, food safety, zoonotic diseases, bovine mastitis, dairy production, dairy management, environmental health, epidemiological methods, and early detection of foodborne illness reporting.

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Dr. Bolin is the section chief for the Immunodiagnostics/Parasitology Section of Michigan State University’s Diagnostic Center for Population and Animal Health. His research interests include viral diseases and host/virus interactions that range in level from population to molecular and diagnostic methods and strategies for disease control. He holds a DVM, a MS in Large Animal Clinical Sciences, and a PhD in Virology from Purdue University.
Dr. Steve Bursian is a professor in the Department of Animal Science at Michigan State University. He received a BS degree in experimental biology from the University of Michigan-Dearborn, an MS in ecology and behavioral biology from the University of Minnesota, and a PhD in physiology from North Carolina State University. Prior to arriving at MSU in 1979, Steve was a research biologist for the U.S. Environmental Protection Agency for 7 years. Dr. Bursian teaches an undergraduate toxicology course within the Department of Animal Science and lectures in other undergraduate and graduate courses. He is currently the moderator of VM 812, Food Safety Toxicology. His research interests focus on the effects of environmental contaminants on avian and fur-bearing mammalian species.

Dr. Daniel Buskirk is an associate professor and beef extension specialist in the Dept. of Animal Science. He received his BS and MS from Purdue University in Animal Science and PhD from the University of Illinois in Ruminant Nutrition. Dr. Buskirk instructs undergraduate beef cattle management courses and conducts statewide Extension programming, which includes serving in coordination roles for the MSU/MCA Performance Bull Test, Lake City and Upper Peninsula Experiment Station beef herds, Michigan Cattle Identification Workgroup, Cattle Call newsletter, and Michigan Beef Quality Assurance program.

Karen Chou is an Associate Professor with the MSU Animal Science Department. Her research is in the areas of chemical toxicology, environmental contamination, and mammalian reproduction. Dr. Chou teaches in environmental toxicology and risk assessment, and responds to environmental contamination issues.

Dr. David J. Closs is the John H. McConnell Chaired Professor of Business Administration in the Department of Marketing and Supply Chain Management at Michigan State University. Dr. Closs completed his MBA and Ph.D. at Michigan State in 1978 focusing on the topics of marketing, logistics and management science. Dr. Closs has been extensively involved in the development and application of computer models and information systems for logistics operations and planning. The computer models have included applications for location analysis, inventory management, forecasting and routing. The information
systems development focuses on inventory management, forecasting and transportation applications. His experience has focused on the logistics related issues in the consumer products, medical and pharmaceutical products and parts industries.

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Kyle C. Dahl, JD, MS, is a partner in the law firm of Pieper, Miller & Dahl in Wayne, Nebraska. Kyle holds a Juris Doctor degree from the University of Nebraska College of Law and Master’s degree in Food Science from Texas Tech University. Kyle is a former Assistant Attorney General for the State of Nebraska and has held various regulatory positions in food and feed ingredient companies in the U.S. In addition to his current private law practice, Kyle continues to serve as a regulatory consultant to the food industry.

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Dr. Spring Younts Dahl is a 1999 graduate of Michigan State University, earning a M.S. degree in Animal Science. She also completed a Ph.D. and Post-Doctorate program at Texas Tech University. Her research interests have focused on the ecological association of E. coli O157 with cattle and pre-harvest food safety intervention strategies. Spring received her B.A. in Agriculture from Dordt College in Sioux Center, IA. In addition to academia, Spring also has experience with the federal government and private industry. She previously worked for the Food Safety Inspection Service, United States Department of Agriculture as a Public Health and Epidemiology Liaison. In her role with the USDA she was actively involved with human foodborne illness investigations. Spring also worked in a consultant position at Schwan’s University with The Schwan Food Company in Marshall, MN. Currently, she and her husband, Kyle, live in rural northeast Nebraska, where she enjoys teaching part-time while also being a mom to a toddler.

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Jeffery Elsworth, PhD is the associate professor of Hospitality Business Entrepreneurship and is the leader of the Hospitality Business Entrepreneurship specialization program in The School of Hospitality Business at Michigan State University. Dr. Elsworth’s 20 years of experience in the restaurant industry gives him a unique perspective, which he uses in the classroom, in his research and to reach out in service to the foodservice and hospitality community. Jeff’s research interests include hospitality entrepreneurship, foodservice purchasing, restaurant and foodservice operations, food safety and foodservice inspection media reporting issues, franchising and hospitality small business finance issues. He has written and won awards for several scholarly papers on these and other subjects and has worked as a foodservice consultant. Jeff received his
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Anita Ezzo is the Science Collections Coordinator and Food Science and Technology Librarian at MSU Libraries. She holds a Masters degree in Library Science from Western Michigan University and has been with MSU since 1985. Her responsibilities include developing and maintaining science book and journal collections (particularly in the areas of food science, human nutrition, and packaging), reference assistance, and library instruction. In addition, Anita serves on the Advisory Boards for both the International Food Information Service (IFIS--producer of FSTA) and CABI Publishing and is the Editor of the Journal of Agricultural & Food Information.

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Neal Fortin is the Director of the Institute for Food Laws & Regulations (www.IFLR.msu.edu) at Michigan State University. He is a professor in the Department of Food Science and Human Nutrition and also an adjunct professor of law at the Michigan State University College of Law. Mr. Fortin teaches the courses United States Food Law, International Food Law, Codex Alimentarius, Food and Drug Law. Mr. Fortin is a prolific author. Some of his publications are available at https://www.msu.edu/~fortinne/publications.htm. His textbook, Food Regulation: Law, Science, Policy, and Practice, is available from Wiley & Sons (www.foodregulation.us).

Neal Fortin was the 2009 recipient of a Michigan State University Distinguished Faculty Award for his teaching in food safety. He is past President of the North Central Association of Food & Drug Officials. He served as a Commissioner for the Michigan Local Public Health Accreditation Program, the Advisory Council of the Michigan Community Health Leadership Institute, and the NSF Council of Public Health Consultants. He serves on the Dietary Supplement Committee of the Food and Drug Law Institute. He has been a curriculum advisor to the International Food Protection Training Institute and the University of Catalonia. He is an emeritus member of the Association of Food and Drug Officials, the Food and Drug Law Institute, a professional member of the Institute of Food Technologists, the American Bar Association, and the State Bar of Michigan.

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Dr. Gangur is an Associate Professor for the Department of Food Science and Human Nutrition. His research specialty is food allergens, food allergy, anaphylaxis, asthma, immunology, breast milk immunology, assessment of allergenicity of food using mouse model of food allergy, and dietary modification to prevent/treat food allergy. He teaches courses related to diet and immune function (nutritional immunology), functional foods & human health, and contributes to the food safety & toxicology course with his module on hypersensitivity, immunology and the safety of GE foods.

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Patricia S. Gaunt is an associate professor of aquatic animal health and a diplomate in the American Board of Veterinary Toxicology for Mississippi State University College of Veterinary Medicine. Her office is at the Delta Research and Extension Center in Stoneville, MS, which is in the heart of the catfish industry. She provides diagnostic service to the catfish farmers through the college of Veterinary Medicine’s Aquatic Diagnostic Laboratory through routine necropsies, wet mount examination of gill clips, bacterial and viral cultures, histopathology, and water quality assessment. The lab also works in conjunction with the Mississippi State University Extension Service in assisting farmers with catfish production. Dr. Gaunt’s research interests include aquatic toxicology and pharmacology. She teaches veterinary clinical toxicology to veterinary students at Mississippi State University and Louisiana State University. She also teaches Mississippi State University veterinary students the aquatic segment of their food animal practice rotation.

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Dr. Dan Grooms is a native of central Ohio where he grew up on a small commercial cow-calf operation. Dr. Grooms received his BS degree in Animal Science from Cornell University in 1985, his DVM degree from The Ohio State University in 1989 and was in private practice in central Ohio for 5 years. He returned to Ohio State and received his PhD in Veterinary Preventive Medicine in 1996. He joined the faculty in the Department of Large Animal Clinical Sciences at Michigan State University in 1996 and was promoted to professor in 2011. He is a diplomat of the American College of Veterinary Microbiologists. His extension and research activities have focused on the control and prevention of infectious disease in cattle, specifically BVDV, Johne’s disease, bovine respiratory disease and bovine tuberculosis. He has also been actively involved in beef quality assurance, bull breeding soundness exam programs, pre-harvest food safety, biosecurity, emergency preparedness and farm security initiatives in the state. Dr. Grooms lives in Williamston Michigan with his wife Donna and three children, Kirsten, Emma and Robbie.

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Lawrence J. Judge is a 1987 graduate of Michigan State University, College of Veterinary Medicine. Following graduation, he was in mixed animal (primarily dairy cattle) practice until 1993. Beginning in 1993, he was a graduate assistant at MSU-CVM studying epidemiology and agricultural economics; his research topic was bovine somatotropin. Upon completion of his graduate program in 2001, he worked for USDA, APHIS, Veterinary Services as the bovine tuberculosis epidemiologist for Michigan. He returned to private (dairy cattle) practice in 2008.

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Dr. Kircher leads the research and project arm of the National Center for Food Protection and Defense. Dr. Kircher leads several sponsor driven research projects to include preparedness measures, risk assessments, and information sharing platforms. She serves on several federal committees and working groups to advance public health preparedness.

Prior to coming to the University of Minnesota, Dr. Kircher was the Command epidemiologist with the NORAD – US Northern Command (N-NC) Office of the Command Surgeon. At N-NC she lead disease surveillance, epidemiologic modeling, bioterrorism preparedness, and served as a public health expert. Dr. Kircher has an extensive background in Homeland Security Defense, supporting operations and response during national disasters to include Hurricane Katrina, and H1N1. She was awarded both the DOD Joint Civilian Service Commendation Medal and DOD Joint Civilian Service Achievement Medal for work at the Commands. Prior to this she served as an epidemiologist and health educator for the Air Force Surgeon General where she developed and deployed education, as well as analyzed healthcare data for 79 medical treatment facilities to improve the preventive medicine deliverer to military beneficiaries.

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Roy Klaviter is a Visiting Professor at the National Food Safety & Toxicology Center where he coordinates the online team-taught core course: Evolution and Ecology of Foodborne Pathogens, VM 811. Dr. Klaviter holds a PhD in microbiology and has done postdoctoral study in public health and public administration. He has more than 20 years of experience and employment with the Michigan Department of Community Health and with emergency planning. He is affiliated with the Michigan Public Health Institute as a consultant on emergency management of infectious diseases. Dr. Klaviter also has an appointment as Professor in the Unconventional Welfare faculty of the American Military University where he has offered graduate-level online courses. He is fluent in the written and spoken Thai language and pursues private business interests through Our Global Village, LLC.

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Robert is assistant professor and Director for ITC (the Information Technology Center, College of Veterinary Medicine), and is responsible for researching and implementing technology in the clinic and the classroom. His interest areas include medical/health information, educational technology and digital radiology. His duties include direction and management of ITC, administration of the McKesson PACS digital radiology system and Radiology DICOM modalities, advanced imaging applications (3D reconstruction, animation), video editing and conversion, Polycom video conferencing,
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Shannon Manning is an Assistant Professor in the Department of Microbiology & Molecular Genetics at MSU. Dr. Manning earned a B.S. in Biology from the University of Michigan in 1993, and a M.P.H. and Ph.D. in hospital and molecular epidemiology from the University of Michigan in 1998 and 2001. She currently studies the molecular epidemiology and microbial evolution of infectious diseases, namely those caused by enterohemorrhagic Escherichia coli (EHEC) and group B Streptococcus (GBS). More specifically, she applies molecular biology, population genetic, and microbial evolutionary methods to study the virulence, evolution and epidemiology of bacterial pathogens to answer questions about pathogenesis, emergence, and transmission in human and animal populations.

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Dr. Mansfield is a professor for MSU’s Large Animal Clinical Sciences and Microbiology and Molecular Genetics departments. She specializes in Microbiology/Parasite Immunology and Enteric Diseases. Her current research is the study of enteric pathogens resulting in inflammation of the gastrointestinal tract and finding therapies for Inflammatory Bowel Disease (IBD).

**Frank McLaughlin, MS, CFSP, CFDC, CQA, CQCS, FPC**
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VM 832 Food Safety Disease Control

Frank McLaughlin currently serves as a Senior Food Safety Officer at Headquarters US Army Veterinary Command. His primary duties include writing doctrine, policies and procedures regarding food defense for the Department of Defense. Frank regularly augments higher headquarters antiterrorism assessment teams to evaluate military installations food defense preparedness. Frank developed food defense curriculum and assessment methodology for US Army Food Defense programs. Frank has performed hundreds of food safety and defense audits at commercial food producing facilities around the globe. His areas of expertise include focus of food safety and defense, doctrine and curriculum development, food and agriculture threat intelligence collection/analysis, vulnerability and risk assessment. Frank McLaughlin graduated cum laude from the State College of New York with a Bachelor of Science. He has also earned a Master of Science in Food Safety from Michigan State University.

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Gordon Meriwether founded The Uriah Group in 2002 following a distinguished 30-year career in the development of systems solutions for commercial and government clients. He is a graduate of University of Alabama and received his MBA from George Washington University. Beginning his career with the US Navy as a ship’s officer, he transitioned to the Naval Intelligence community where he distinguished himself as a reserve intelligence officer serving as Commanding Officer in London, New Orleans and two tours in the Pentagon. He retired in 2001 in the rank of Captain. Mr. Meriwether is a Sorensen Fellow at the University of Virginia.
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Teresa Y. Morishita, DVM, MPVM, MS, PhD, Dipl. ACPV is a Professor of Poultry and Food Safety and Outreach Veterinarian (Poultry and Wildlife) in the College of Veterinary Medicine at Western University of Health Sciences. Dr. Morishita received a BS and MS in Animal Science from the University of Hawaii. She subsequently attended the University of California-Davis and received a dual DVM/MPVM degree. She completed a Residency in Avian/Poultry Medicine from the University of California-Davis and became a Diplomate of the American College of Poultry Veterinarians. Dr. Morishita operated a private avian practice in California; worked in the California poultry industry as a veterinary consultant; and served as the Assistant Director of the California Raptor Center at UC-Davis. She subsequently received her PhD in Comparative Pathology from the University of California-Davis.

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VM 810 Introduction to Food Safety Management

Keith joined Executive Development Programs at The Eli Broad Graduate School of Management, Michigan State University, Lansing, on February 1, 2009. In this role, focusing on Customized and International programs he is working on whole program design, marketing and sales, teaching and support, continuous improvement and strategic geographic and portfolio development. For a complete biography, visit http://broad.msu.edu/facultystaff/niblett/.

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VM 812 Food Safety Toxicology

Wilson Rumbeiha is a Professor of Veterinary Toxicology in the Department of Veterinary Diagnostic and Production Animal Medicine, College of Veterinary Medicine, Iowa State University. He is a 1982 graduate of the College of Veterinary Medicine, Makerere University, Kampala, Uganda. He obtained his PhD in Toxicology in 1991 from the Ontario Veterinary College, University of Guelph, Guelph, Ontario, Canada. After completing a post-doctorate at Kansas State University in 1994, Dr. Rumbeiha served as Staff Scientist at Embro Corp. in Minneapolis, Minnesota and subsequently as Study Director, Comparative Toxicology Division, White Sands Research Center, Alamogordo, New Mexico. He served in the Department of Pathobiology and Diagnostic Investigation, College of Veterinary Medicine at Michigan State University from 1996-2011. He is Board certified both by the American Board of Toxicology and by the American Board of Veterinary Toxicology. He is involved in research, teaching, and service in toxicology. His primary area of research interest is the role of the environment in...
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Phil Schertzing has served at Michigan State University since July 2002 as an academic specialist/instructor in the School of Criminal Justice. He had previously retired from the Michigan State Police with the rank of inspector, serving as assistant deputy state director of emergency management and homeland security for the state of Michigan. He is also recognized as the “unofficial” departmental historian for the Michigan State Police. He currently instructs both online and on-campus courses in Homeland Security, Criminal Justice, and Food Protection & Defense. He also administers homeland security planning and training grant programs, and serves as chair of the Regional Advisory Council for FEMA Region V in Chicago; as a member of the board of directors of the Great Lakes Hazard Coalition; as a consumer representative on the Tri-County Emergency Medical Control Authority Board; and as an editorial board member for the Journal of Emergency Management. He represents the MSU School of Criminal Justice as faculty liaison with the Federal Law Enforcement Training Center (FLETC) in Glynco, GA; the University and Agency Partnership Initiative administered by the Naval Postgraduate School in Monterey, CA; and the Emergency Management Higher Education Project administered by the FEMA Emergency Management Institute in Emmitsburg, MD. His academic achievements include a B.A. degree and Master of Management degree from Aquinas College in Grand Rapids, MI, and a Ph.D. in American History from Michigan State University. Phil is also a graduate of the 191st session of the FBI National Academy in Quantico, VA.

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Jørgen Schlundt (JS) has a Veterinary Degree (DVM) as well as a Ph.D. from the Royal Veterinary and Agricultural University in Copenhagen, Denmark. He has worked nationally on food safety issues from 1983 to 1999, including 3 years at the Veterinary Research Laboratory in Zimbabwe. From 1999 – 2010 JS was Director of the Department of Food Safety and Zoonoses at the World Health Organization, Geneva. JS has participated in the international development of food safety Risk analysis principles and has overseen the initiation of the first-ever estimation of the global burden of foodborne diseases. In his present job JS continues an active, international strategy of the National Food Institute, with major new initiatives, including the Global Microbial Identifier, a new sequence-based system that will revolutionize microbiology.

**William C. Schwartz, PhD**  
VM/CJ 821 Food Protection and Defense

William C. Schwartz, Ph.D. comes to the program with work experience as Chief Food Safety Officer & Director Quality Assurance for Orval Kent Food Company, Inc. where Bill was responsible for assuring food safety and product quality at Orval Kent’s five manufacturing locations across the United States and Mexico. As the former Vice President and General Manager, Processor Food Safety Programs for NSF International Bill was responsible for the Cook & Thurber business, Non-Food Compounds program, and the Food Safety Certification registration program. Bill holds a doctorate degree in Meat Science from the University of Nebraska, a master’s degree in Meat Science from Colorado State University and a bachelor’s degree in Animal Science and Agricultural Business from the University of Wisconsin-River Falls. He has recently been granted a role as Adjunct Assistant Professor with the Department of Food Science and Human Nutrition at Michigan State University.
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David R. Smith, D.V.M., Ph.D., is a professor and Extension Dairy / Beef veterinarian in the School of Veterinary and Biomedical Sciences at the University of Nebraska-Lincoln. Earlier in his professional career he practiced food animal medicine and surgery. He is a veterinary epidemiologist with special interest in discovery and outreach regarding pre-harvest control of Shigatoxin producing Escherichia coli and Salmonella in cattle production systems. He also has research and extension activities in responsible use of antibiotics and methods to manage cattle populations to control the transmission of other pathogens important to cattle or human health, including Johne’s disease, BVDV, and neonatal calf diarrhea. Dr. Smith earned his B.S., D.V.M., and Ph.D. degrees from The Ohio State University. He is a diplomate of the Epidemiology Specialty of the American College of Veterinary Preventive Medicine.

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VM 824 Global Food Safety
VM 840 Product Protection/Anti-Counterfeit Strategy

John Spink, PhD, CPP, is an Assistant Professor and the Associate Director of the Anti-Counterfeiting and Product Protection Program (A-CAPPPP) in the School of Criminal Justice at Michigan State University. He is active with industry, agencies, associations, and standard setting bodies and his work includes the development and teaching of the MSU Graduate Course Anti-Counterfeiting Strategy and Product Protection, Packaging for Food Safety, and the Packaging Module of Food Protection and Defense. His work includes Steering Committee Member of the State of Michigan’s Agriculture and Food Protection Strategy Team and the US Chair of the ISO Technical Committee 247 Fraud Countermeasures and Controls (Anti-Counterfeiting). He is a frequent contributor to FDA, GAO and other agency reports and programs. His work on Food Fraud is featured on the New York Times Knowledge Network.

Ewen Todd, PhD
Professor, MSU Advertising, Public Relations & Retailing
todde@msu.edu
VM 812 Food Safety Toxicology

An internationally known expert on food-borne disease and risk assessment, Dr. Todd is former head of MSU’s National Food Safety and Toxicology Center and the Contaminated Foods Section, Bureau of Microbial Hazards Health Products and Food Branch of Health Canada in Ottawa. Dr. Todd earned his doctorate degree in bacteriology from the University of Glasgow, where he was an assistant lecturer. He has been involved with the reporting and surveillance of foodborne disease, developed methods to detect E. coli 0157:H7, shiga toxin-producing E. coli and salmonella in food, estimated the number and cost of cases of food-borne disease in Canada and the United States, determined the impact of seafood toxins and developed quantitative risk assessments for pathogens in foods.

Gary Vroegindewey, DVM, MSS, Diplomate ACVPM
Director, Global Health Initiatives, Center for Public and Corporate Veterinary Medicine, Virginia-Maryland College of Veterinary Medicine, College Park, MD.
gvroeg@umd.edu
VM 824 Global Food Safety

Dr. Vroegindewey is the Director of Global Health Initiatives at the Center for Public and Corporate Veterinary Medicine at the Virginia-Maryland College of Veterinary Medicine in College Park, MD. He is a U. S. Army Colonel (ret) with a Masters of Strategic Studies and a Diplomate of the American College of Veterinary Preventive Medicine with over 25 years of leadership experience in Global Health, Disaster Management, Food Safety, Food Defense, and Stability Operations. He served as the Senior Veterinarian/ Director Department of Defense Veterinary Service Activity, a DoD Executive Agency, as well as an Assistant Corps Chief for four Veterinary Corps Chiefs from 1995
Kevin Walker, PhD
Professor
MSU College of Veterinary Medicine
walke357@msu.edu

VM 824 Global Food Safety

Dr. Walker’s career has spanned industry, federal government, international organizations and academia. Following graduate school, he served as a strategic analyst with Farmland Industries, then the largest farmer owned cooperative in the U.S. He later served as the director of the Centers for Emerging Issues within U.S. Department of Agriculture, Animal and Plant Health Inspection Service. The center carried out macro risk assessments for time critical issues such as bovine spongiform encephalopathy (BSE), E. coli O157:H7, avian influenza, and bovine tuberculosis. From the federal government, he became the director of agricultural health and food safety program within the Inter-American Institute for Cooperation in Agriculture. IICA's governing board is ministers of agriculture in 34 countries across the Americas and his team worked with national governments to help improve their sanitary and phytosanitary infrastructure and capacity to engage internationally. Approaches and tools designed while at IICA have been used in over a 100 countries. In 2008, he joined the College of Veterinary Medicine to continue work with zoonoses and food systems, including better ways to frame issues and challenges to food systems and sanitary infrastructure. Dr. Walker has worked extensively with the WTO and international standard setting organizations such as CODEX, IPPC, OIE, as well as related sectors in countries of Europe, Asia, Africa, and the Americas.

Vincent B. Young, MD/PhD
Associate Professor, Internal Medicine, Microbiology and Immunology, U of M
youngvi@umich.edu

VM811 Evolution and Ecology of Foodborne Pathogens

Vincent Young is an Associate Professor in the Department of Internal Medicine/Infectious Diseases Division and the Department of Microbiology and Immunology at the University of Michigan, School of Medicine. His research interests include the study of gastrointestinal bacterial pathogens including Clostridium difficile and the microbial ecology of the indigenous human microbiota.

**NEW STUDENT ENROLLMENT CHECKLIST - MS DEGREE**

**PRE-ENROLLMENT**

1. Before students can enroll in classes they must first receive their Admissions letter from Michigan State University. This letter will contain a Personal Identification Number (PID) and Personal Access Number (PAN), which allow access to MSU resources.

2. The student must activate their MSU NetID by visiting the following web address and following the directions: https://netid.msu.edu/.

3. All MSU students receive a free E-mail account. This account is used for all correspondence pertaining to University business and the MS program. To receive MSU E-mail through another account, set up forwarding options by clicking on “MSU Prefs” at the left of the mailbox. Go to https://mail.msu.edu/.

4. Once an MSU E-mail account is activated, an E-mail should be sent to Peggy Trommater at trommat2@msu.edu who will update program records.

5. Students must login to their StuInfo portal at https://stuinfo.msu.edu/ and familiarize themselves with the tools and resources provided. Here is where students find enrollment appointments each semester. It is also where they enroll in classes, pay tuition bills, confirm attendance, and view account details.

6. To view all semester deadlines, including course start and end dates, enrollment deadlines, tuition bill...
Online Master of Science in Food Safety

availability, graduation application deadlines, etc., access the MSU Academic Calendar from StuInfo, or visit [http://www.reg.msu.edu/ROInfo/Calendar/Academic.asp](http://www.reg.msu.edu/ROInfo/Calendar/Academic.asp) and choose the appropriate academic year and semester.

**ENROLLMENT**

The program’s academic advisor will assist students in putting together course schedules. Valid enrollment appointments must have been assigned by the Office of the Registrar before proceeding. In the first semester, this is done once the MSU Office of Admissions has fully processed a newly admitted student’s paperwork. For subsequent semesters, appointment dates will be listed in a student’s StuInfo portal. Generally, Summer enrollment opens in March and Fall/Spring opens in April.

**First Semester:**

All students must take VM 810 as their first class.


8. Login to Schedule Builder at [https://login.msu.edu/?App=RO_Schedule](https://login.msu.edu/?App=RO_Schedule). Click on the first tab at the top titled Schedule For Courses. To locate VM 810, select the appropriate semester from the drop down box at the top of the page. Click the “Online & Hybrid” icon, and then select the subject from the drop down box that will appear. VM courses are listed under VM: Veterinary Medicine, Coll Crse. Scroll down to locate VM 810 and click on the notebook icon to the left of the section number. The course is added directly into Course Planner.

9. Return to Schedule Builder and click on the green Enroll button.

**Subsequent Semesters:**

10. Review course options from the program’s website at [http://www.online.foodsafety.msu.edu/curriculum](http://www.online.foodsafety.msu.edu/curriculum).

11. Confirm course availability from the MSU Schedule of Courses at: [http://schedule.msu.edu/](http://schedule.msu.edu/). Select the appropriate semester from the drop down box at the top of the page. Click the “Online & Hybrid” icon, and then select the subject from the drop down box that will appear. Food Safety courses are listed under VM: Veterinary Medicine, Coll Crse. Food Law courses are listed under FSC: Food Science, etc.

**NOTE:** If a course you need is full, contact Heather Ricks (ricksh@msu.edu). Heather can add your name to a wait list, or submit a limit override if appropriate.


**POST-ENROLLMENT**

13. A link to the Billing and Fee Schedule can be found under the Financial tab at the top of the student’s StuInfo portal. Once a tuition bill has posted it can be viewed and paid here as well: [https://stuinfo.msu.edu/](https://stuinfo.msu.edu/).

14. Approximately 24 to 48 hours after an MSU tuition bill has been paid, students can return to StuInfo [https://stuinfo.msu.edu/](https://stuinfo.msu.edu/) to confirm attendance. Note: Attendance must be confirmed or the student will be dropped from the class.

15. MSU is transitioning its Learning Management System (LMS) from ANGEL to Desire2Learn (D2L). Some courses are still being taught in ANGEL during this transition. Students need to verify which system is being used.

**Desire2Learn:** MSU NetID and password are used to login to the D2L homepage at: [https://d2l.msu.edu/d2l/home](https://d2l.msu.edu/d2l/home). Courses a student has enrolled in should appear under “My Courses” on the first day of class. Reading requirements will be listed in the instructor’s syllabus. Students are encouraged to create a student profile by accessing the “ePortfolio” page and clicking on the “My Profile” link. A photograph should also be added.

**ANGEL:** MSU NetID and password are used to login to the ANGEL homepage at: [https://angel.msu.edu/](https://angel.msu.edu/). Courses a student has enrolled in should appear under “My ANGEL Courses” on the first day of class. Reading requirements will be listed in the instructor’s syllabus. Students are encouraged to create a student profile by adding “personal information” under the ANGEL “Preferences” icon on the left. A photograph should also be added.

**PLEASE NOTE:** Both ANGEL and D2L contain communication tools. These tools are used for communication within courses, but are separate from the MSU E-mail account. Students will not receive University-wide or program-wide communications through the LMS emails.

16. Students should familiarize themselves with the MSU Webpage ([http://msu.edu/](http://msu.edu/)) for commonly used student tools and resources. By clicking in the search box at the upper right corner, a list of Popular Links will appear.
Here is quick access to MSU Mail, Desire2Learn & ANGEL (course delivery systems), StuInfo (financial info/payments, enrollment, grades, address updates, etc.), Enrollment (schedule of courses and enrollment instructions) the MSU Libraries Catalog, and the Academic Calendar (list of all dates and deadlines outlined by semester). Other links, such as Financial Aid, Commencement, Computing Help & Support Services, etc., can be found by clicking on the STUDENTS tab beneath the menu bar.

The Graduate Student Handbook is available in PDF format from the program website, under “What Other Information Is Useful To Me”, at http://www.online.foodsafety.msu.edu/navigate-degree. Refer to this document for program content, procedures and MSU policies.

The Higher Education Opportunity Act of 2008 (HEOA) requires that postsecondary institutions participating in federal student aid programs make certain disclosures to students. This information can be found on the Student Consumer Information page from the Office of the Registrar’s website at http://www.reg.msu.edu/ROInfo/HEOAnotices.asp.

For technical difficulties, contact one of the following Help services. These offices are staffed with people trained to resolve problems relating to online Distance Learning tools.

For More Information

Library Distance Learning Services:  
http://www.lib.msu.edu/about/dls/division-dls.jsp

ATS Help Desk:  
http://help.msu.edu

D2L Help Site:  
http://help.d2l.msu.edu

Angel Help (24/7 Support):  
http://help.angel.msu.edu/  
1-800-500-1554*  
1-517-355-2345  
reachout@msu.edu

*Toll-free service is available throughout North America, including Canada, Mexico, Alaska and Hawaii.

Students can contact one of the MS in Food Safety program staff if they have questions or concerns at any time throughout their study. Course specific questions should be directed to the course instructor.
This section contains an alphabetical listing of University resources.

A

Academic Calendar:  
http://www.reg.msu.edu/ROInfo/Calendar/Academic.asp  
Academic Integrity:  
https://www.msu.edu/~ombud/academic-integrity/index.html  
Academic Programs Catalog:  
http://www.reg.msu.edu/ucc/ucc.asp  
Academic Programs- Policy on Graduate Education:  
http://www.reg.msu.edu/AcademicPrograms/TextAll.asp?Section=111  
Academic Technology Services (ATS) Help Desk:  
http://help.msu.edu/  
Address Change Request Form:  
https://www.reg.msu.edu/StuForms/ChangeAddress/ChangeAddress.asp  
Admissions:  
http://admissions.msu.edu/  
American Translators Association:  
http://www.atanet.org/  
ANGEL:  
https://angel.msu.edu  
ANGEL Help:  
http://help.angel.msu.edu/  

C

Commencement Information:  
http://commencement.msu.edu/  
Computing Help & Support Services:  
http://computing.msu.edu/help/index.php  
Council of Graduate Students:  
http://cogs.msu.edu/  
Course Description Search:  
http://www.reg.msu.edu/Courses/Search.asp  

D

Desire2Learn (D2L):  
https://d2l.msu.edu/d2l/home  
Distance Learning (Help):  
http://www2.lib.msu.edu/about/dls/division-dls.jsp
Enrollment:  
http://www.reg.msu.edu/roinfo/enrollment.asp

Financial Aid:  
http://www.finaid.msu.edu/

Graduate School, The:  
http://grad.msu.edu/

Graduate Student Rights and Responsibilities:  
http://splife.studentlife.msu.edu/

Graduation Application:  
http://www.reg.msu.edu/StuForms/GradApp/GradApp.asp

Identification Card, Student:  
http://idoffice.msu.edu/

Integrity in Research and Creative Activities Guidelines:  
http://grad.msu.edu/publications/docs/integrityresearch.pdf

Libraries at MSU:  
http://www2.lib.msu.edu/

Library Catalog:  
http://magic.msu.edu/

Lifelong Education at MSU:  
http://www.reg.msu.edu/ROInfo/EnrReg/LifelongEducation.asp

MSU Alumni Association:  
http://www.msualum.com/

MSU Homepage:  
http://www.msu.edu/

MSU Library:  
http://www2.lib.msu.edu/

MSU Libraries Electronic Resources:  
http://er.lib.msu.edu/

MSU Mail (E-mail):  
https://mail.msu.edu/imp/login.php

Ombudsman, Office of the:  
https://www.msu.edu/unit/ombud/
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R

Readmission Form:
http://www.reg.msu.edu/StuForms/ReAdmission/ReAdmission.asp

Registrar, Office of the:
http://www.reg.msu.edu/

Responsible Conduct of Research – College of Veterinary Medicine:
http://cvm.msu.edu/research/responsible-conduct-of-research

S

Schedule of Courses:
http://schedule.msu.edu/

State Authorization - U.S. Department of Education (USDOE) Program Integrity:
http://www.esp.msu.edu/stateauth.asp

Study Abroad:
http://studyabroad.msu.edu/

Student Accounts and Cashier Services:
http://www.ctlr.msu.edu/COStudentAccounts/

Student Consumer Information:
http://www.reg.msu.edu/ROInfo/HEOAnotices.asp

StuInfo: Your Gateway to Student Records:
https://stuinfo.msu.edu/

T

Transcript Request:
https://www.reg.msu.edu/Transcripts/Transcript.asp

V

(Student) Veterans Information:
http://veterans.vps.msu.edu/