

University of Manitoba Faculty of Agricultural and Food Sciences Department of Food and Human Nutritional Sciences

Food 4500 Food safety: Law and Regulation

N.B. This syllabus is indicative and subject to change.

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Course Title & Number:	Food 4500 Food Safety: law and regulation
Number of Credit Hours:	3
Class Times & Days of Week:	Tuesday and Thursday 13:00 to 14:15
Location for classes/labs/tutorials:	Until Feb 26: CISCO WebEx Meetings via UMLearn (UMLearn> Course page> Communications> Click on the scheduled event. (see the class schedule) After Feb 26: TBA
Pre-Requisites:	Undergraduate level FOOD 4150 Minimum Grade of D or Undergraduate level 078 415 Minimum Grade of D) or (Undergraduate level FOOD 4300 Minimum Grade of D or Undergraduate level 078 430 Minimum Grade of D)
Voluntary Withdrawal Date	April 25, 2022
	Instructor Contact Information
Instructor(s) Name:	Snehil Dua
Preferred Form of Address: Office Location:	First name or Anything polite Via Zoom
Office Hours or Availability:	Office hours normally 9:00 – 10:00 AM, Thursdays, via Zoom Here's the link, <u>Office hours Thursdays 9-10 am Zoom link</u> Meeting ID: 938 5593 8165 or contact by email <u>Snehil.Dua@UManitoba.ca</u>
Office Phone No.	Office closed until Feb 26. After Feb 26: TBA
Email:	Snehil.Dua@UManitoba.ca I will attempt to answer emails within 24 hours on the weekdays. I usually do not respond to my emails on the weekends.
Contact:	If you want to contact me, an email with the subject heading your name and Food 4500 is best, but you can also see me after a class session or during my normal office hours (see above)

COURSE DETAILS

Course Description

An examination of the role of government, industry, and consumers in assuring a safe food supply: Important legislation, and legislative process; multi-jurisdictional issues; causes of major failures; overcoming obstacles preventing improvement.

What is food safety? Costs, causes, morbidity, mortality; the changing nature; control systems; proactivity versus reactivity.

General Course Information

A knowledge of food microbiology is essential.

Course Goals

The broad goal of this course is to enable you to understand the need for and complexity of legislation and regulation in the maintenance of a safe food system.

Intended Learning Outcomes

The course will introduce you to the potential hazards of the food supply system and how these hazards may be mitigated. Through this course you will be able to:

- 1. Explain the risks associated with food safety
- 2. Critically analyze the surveillance/inspection programs in protecting the food supply.
- 3. Explain the roles of government agencies, industry, and consumers in assuring safe food.
- 4. Summarize the risk assessment process with respect to food safety legislation.
- 5. Use and access publicly available sources of legislation and regulation on food safety.

Using Copyrighted Material

Please respect copyright. We will use copyrighted content in this course. I have ensured that the content I use is appropriately acknowledged and is copied in accordance with copyright laws and University guidelines. Copyrighted works, including those created by me, are made available for private study and research and must not be distributed in any format without permission. Do not upload copyrighted works to a learning management system (such as UM Learn), or any website, unless an exception to the *Copyright Act* applies or written permission has been confirmed. For more information, see the University's Copyright Office website at http://umanitoba.ca/copyright/ or contact um copyright@umanitoba.ca.

Recording Class Lectures

Snehil Dua and the University of Manitoba hold copyright over the course materials, presentations and lectures which form part of this course. No audio or video recording of lectures or presentations is allowed in any format, openly or surreptitiously, in whole or in part without permission from Snehil Dua, unless you have approval from Student Accessibility Services. Course materials (both paper and digital) are for the participant's private study and research only and must not be uploaded to the internet or shared in any way either physically or electronically.

When there is a lecture delivered **remotely by your instructor**, I will remember to record it on Cisco Webex. I would appreciate if you reminded me to do so if I forget. If no one remembers, there will be no recording! The guest speaker lecture will <u>not be recorded</u>. <u>In-person lectures will not be recorded</u>.

Textbook, Readings, Materials

No textbook.

Most of the readings are public documents, and their links/pdf files will be provided to you on Umlearn. Be prepared to read a lot.

Course Technology

It is the general University of Manitoba policy that all technology resources are to be used in a responsible, efficient, ethical and legal manner. You can use all technology in a classroom setting only for educational purposes approved by instructor and/or the University of Manitoba Disability Services. You should not participate in personal direct electronic messaging / posting activities (e-mail, texting, video or

voice chat, wikis, blogs, social networking (e.g. Facebook) online and offline "gaming" during scheduled class time. (adapted from ©<u>S Kondrashov</u>. Used with permission)

Remote learning protocol:

Lecture time: Join Cisco WebEx meetings as scheduled at least a couple of minutes before the start of each session. Please keep yourself muted unless you want to ask a question, make a comment, or participate in the discussion.

During class discussion sessions, please turn on your camera. It is easier to interact if we can see one another.

Online Tests: The tests will be conducted via UMLearn. Please ensure that you are using a device that is compatible with Respondus monitor, has a working webcam, and a working microphone. Chromebooks and cellphones are not compatible.

All scheduled tests will be in-person after the University permits in-person classes (likely, after Feb 26).

Material for this course will be uploaded to UM Learn. Please see <u>http://intranet.umanitoba.ca/academic_support/Centre for the Advancement of Teaching &</u> Learning/resources/wikis blogs.html. for support in using this system

Class Communication

The University requires all students to activate an official University email account. For full details of the Electronic Communication with Students please visit:

Please note that all communication between myself and you as a student must comply with the electronic communication with student policy

(<u>http://umanitoba.ca/admin/governance/governing_documents/community/electronic_communication_with_students_policy.html</u>). You are required to obtain and use your U of M email account for all communication between yourself and the university.

Expectations: I Expect You To

Attend all lecture. Much of the work for this course will be carried out in small groups of 2-3 students. Please ensure that you share the responsibilities equally, equitably and fairly.

Participate,

Demonstrate willingness to learn,

Be courteous,

Show academic integrity and honesty.

Work effectively as a team to design and execute class activities.

Not to leave the class before it ends unless there is an emergency to which you must attend. Leaving a class before the end is disrespectful to your instructor and disruptive towards your fellow students. Not use your cell phone- Please be respectful in class and turn your cell phone off or onto vibration mode for the duration of the class.

Use your laptop computers to aid your leaning- Laptops are a perfect way to take notes in class and share information with peers; be respectful to the instructor and other students while using laptops by staying on task in class.

Answer questions that I will ask of the class. I do not expect you always (or ever!) to get the correct answer, but I do expect you to try and to participate.

Students Accessibility Services

Student Accessibility Services

If you are a student with a disability, please contact SAS for academic accommodation supports and services such as note-taking, interpreting, assistive technology and exam accommodations. Students who have, or think they may have, a disability (e.g. mental illness, learning, medical, hearing, injury-related, visual) are invited to contact SAS to arrange a confidential consultation.

Student Accessibility Services <u>http://umanitoba.ca/student/saa/accessibility/</u> 520 University Centre 204 474 7423 Student accessibility@umanitoba.ca

Expectations: You Can Expect Me

To treat you fairly and with respect.

I will remain in the session for 10 minutes after class to answer any immediate questions. If I say something or use a term that you do not understand please ask for an explanation at the time in class, because it is most unlikely that you are the only one in the room who did not understand. There is a lot of content, and for many if not most of you the content will be new and challenging. My role is to help you make sense of it and gain new understandings. My aim, therefore, is to provide support so that all students who engage with this course and its objectives will pass. If I say something that you think is strange or not true, then I will respond as best I can to your respectful

challenge or request for clarification.

Class Schedule

This schedule is subject to change at the discretion of the instructor and/or based on the learning needs of the students but such changes are subject to Section 2.8 of the - <u>ROASS</u>- Procedure). All assignments submissions must be done on UMlearn by 11:55 P.M. of the deadline for each submission.

Day of 2022	Lecture	Required readings and/or assessment	Assessments
January 25	Before we begin – A introduction to the course with a Work Integrated Learning project		
January 27	L01– What are PLRs (Policies, Laws and regulations), and Food safety PLRs in Canada.		
February 1	LO 2 The stakeholders of Food Safety in Canada		Enrol in a group on UMLearn for your final project by Feb 1, 11:30 PM

February 3	LO 3 Safe Food for		
	Canadians Act and		
	Regulations (licensing)		
February 8	L 03 Safe Food for		
-	Canadians regulations		
	(Recall document)		
February 10	L 05 Food labelling		Attendance is
U	regulations (Under		mandatory.
	Food and Drugs Act		
	and Regulations)		
February 15	L 04 Guest speaker		Attendance is
-	(Ms. Cori Dorrian,		mandatory.
	CFIA) PCPs (Under		
	SFCA)		
February 17	L 04 Guest speaker		Attendance is
-	(Ms. Cori Dorrian,		mandatory.
	CFIA) PCPs (Under		
	SFCA)		
Feb 21-25	Midterm break		
March 1	L 05 Food labelling		
	regulations (Under		
	Food and Drugs Acts		
	and Regulations)		
March 3	L 05 Food labelling		
	Dietary claims		
March 8	Midterm test	L 01-05	MCQs, fill-in-the-
			blanks, and short
			answer question.
			60 min
			(35%)
March 10	L 06 Food and Drugs		
28 2 48	Act and regulations		
March 15	L 07 How are laws and		
	regulations made and		
NK 1 17	changed in Canada?		
March 17	L 08 Foodborne illness		
March 22	L 09 Risk assessment		
March 24	L 09 Risk assessment		
March 29	L 10 Canada's Listeria		
	policy		
March 31	L 11 Organic produce		
	regulations, and L 12		
	Regulations and		
		1	
	International trade		

April 5	Midterm exam II	(L06 – L12)	MCQs, fill-in-the- blanks, and short answer question. 60 min (35%)
April 7	Project update	Please meet as a group with your instructor during the class time	
April 12	Drop-in to discuss your project		
April 14	Drop-in to discuss your project		
April 19	Drop-in to discuss your project		Report submission by 11:30 PM On UMLearn and to your business project supervisor
April 21	Wrap up and SRI		

Course Evaluation Methods

There is no final exam for this course.	
Assessments	Grade
Midterm 1	35%
Midterm 2	35%
WIL project (mandatory)	25%
Class participation	5%
TOTAL	100%

Assignment Descriptions

WIL project with a report: 25%

Several industry partners have agreed to collaborate with us to give you an opportunity to apply your learnings from this course to their businesses. This collaboration has been made possible due to the programs offered by Yes!Winnipeg, Riipen, and possibly Richardson Centre of Functional Foods and Nutraceuticals.

YES! Winnipeg, within Economic Development Winnipeg (EDW) works with employers, service providers, educational institutions, municipal, provincial and federal government departments, and other agencies to provide a broad range of workforce development services to eligible participants ("services"). **Riipen**: The University of Manitoba has made an investment in experiential education and supporting faculty in building this type of education into the curriculum by partnering with Riipen, an experiential learning platform and marketplace for project-based learning.

RCFFN is a research centre at the University of Manitoba. "(they) partner with the food industry in collaborative research and pre-commercial development activities, focusing on advancing food quality and human nutrition through traditional and innovative food processing techniques." RCFFN.

FOOD 4500 Students: It is mandatory to complete this project to pass this course, no exceptions. You will be given an opportunity to choose a project from the available list of projects (first come, first serve). Each of you will be expected to contribute a minimum of 20h of your time to work on the project. Many projects may have to be completed in groups, but each student must put in 20h of work. What will you get?

- An opportunity to apply your learning in a business setting.
- An opportunity to develop professional skills such as project management, teamwork, leadership, professional communication, problem solving, and critical thinking amongst other.
- A reference letter upon demonstration of good quality work
- An opportunity to network with food industry within Canada, and in some cases, within Winnipeg.

What is expected from you?

- Communication with the company to get the details about the project, and their expectations regarding the project.
- Update your instructor about the project work, as per the schedule above.
- Submit the completed work to your instructor on UMLearn, and to your business supervisor.
- Depending on the project, you will be asked to complete appropriate consent forms.
- Depending on the project, you may have two visit the business cite (only in Winnipeg).
- Completion of a survey at the end of the term.

Submit the final paper on UMLearn by April 19, 2022, by 11:30 PM. (25%)

Term tests:

Format: Short answer, multiple choices, fill the blank, true/false and/or matching. Midterm I Syllabus: L01 to L05 (35%; March 8). Midterm II: Syllabus: L06 to L12 (35%; April 5).

Class participation (5%)

During the lecture, you will be asked to discuss certain topics or answer some questions. Your participation, not the accuracy of your responses, will be evaluated based on your willingness to participate, think critically, and participate respectfully.

Attendance

Reasonable explanations of non-attendance provided in advance or supported after the event by independent documentary evidence (e.g. doctors certificate of illness) will be counted as attending the class.

Grading

Standardized grades used are those followed by the Food Science Department are given below. The relationship between the sum of the individual assignment % grades and final%/letter grade is indicative only. In assigning the final letter grade due note will be taken of overall performance across all assignments and tests. Please also note that A+ grade is "exceptional": it will therefore only be granted as a rare exception!

Final % grade	Letter Grade	Grade Point Value	
90 - 100%	A+	4.5	Exceptional
80 - 89%	A	4.0	Excellent
75 - 79%	B+	3.5	Very Good
67 - 74%	В	3.0	Good
61 - 66%	C+	2.5	Satisfactory
56 - 60%	С	2.0	Adequate
50 - 55%	D	1.0	Marginal
Under 50%	F	0.0	Failure
	Р	Null	Pass

Referencing Style

I do not expect a particular referencing style, but I do expect the style you use to be consistent.

Assignment Grading Times

Your tests will be marked and returned to you within an appropriate time. Due to the small size of the class, I do not have a grader/marker for this course. I intend to mark the assignments myself within two weeks of the tests.

Assignment Extension and Late Submission Policy

If you are unable to write a term test as scheduled due to a valid reason, please contact your instructor within 24h to request to re-schedule. If a test has to be re-scheduled, you must be available to attempt it as scheduled by the instructor.

Other useful stuff that other instructors will have given you as well, but at least with electronic documents we don't have to cut down a rain forest!

Writing and Learning Support

The Academic Learning Centre (ALC) offers services that may be helpful to you throughout your academic program. Through the ALC, you can meet with a learning specialist to discuss concerns

such as time management, learning strategies, and test-taking strategies. The ALC also offers peer supported study groups called Supplemental Instruction (SI) for certain courses that students have typically found difficult. In these study groups, students have opportunities to ask questions, compare notes, discuss content, solve practice problems, and develop new study strategies in a group-learning format.

You can also meet one-to-one with a writing tutor who can give you feedback at any stage of the writing process, whether you are just beginning to work on a written assignment or already have a draft. If you are interested in meeting with a writing tutor, reserve your appointment two to three days in advance of the time you would like to meet. Also, plan to meet with a writing tutor a few days before your paper is due so that you have time to work with the tutor's feedback.

These Academic Learning Centre services are free for U of M students. For more information, please visit the Academic Learning Centre website at: <u>http://umanitoba.ca/student/academiclearning/</u>

You can also contact the Academic Learning Centre by calling 204-480-1481 or by visiting 201 Tier Building.

University of Manitoba Libraries (UML)

As the primary contact for all research needs, your liaison librarian can play a vital role when completing academic papers and assignments. Liaisons can answer questions about managing citations, or locating appropriate resources, and will address any other concerns you may have, regarding the research process. Liaisons can be contacted by email or phone, and are also available to meet with you in-person. A complete list of liaison librarians can be found by subject: <u>http://bit.ly/WcEbA1</u> or name: <u>http://bit.ly/1tJ0bB4</u>. In addition, general library assistance is provided in person at 19 University Libraries, located on both the Fort Garry and Bannatyne campuses, as well as in many Winnipeg hospitals. For a listing of all libraries, please consult the following: <u>http://bit.ly/1sXe6RA</u>. When working remotely, students can also receive help online, via the Ask-a-Librarian chat found on the Libraries' homepage: www.umanitoba.ca/libraries.

Section (b) sample: re: A statement regarding mental health that includes referral information.

For 24/7 mental health support, contact the Mobile Crisis Service at 204-940-1781.

Student Counselling Centre

Contact SCC if you are concerned about any aspect of your mental health, including anxiety, stress, or depression, or for help with relationships or other life concerns. SCC offers crisis services as well as individual, couple, and group counselling. *Student Counselling Centre:* http://umanitoba.ca/student/counselling/index.html

474 University Centre or S207 Medical Services

(204) 474-8592

Student Support Case Management

Contact the Student Support Case Management team if you are concerned about yourself or another student and don't know where to turn. SSCM helps connect students with on and off campus resources, provides safety planning, and offers other supports, including consultation, educational workshops, and referral to the STATIS threat assessment team.

Student Support Intake Assistant http://umanitoba.ca/student/case-manager/index.html

520 University Centre

(204) 474-7423

University Health Service

Contact UHS for any medical concerns, including mental health problems. UHS offers a full range of medical services to students, including psychiatric consultation.

University Health Service http://umanitoba.ca/student/health/

104 University Centre, Fort Garry Campus

(204) 474-8411 (Business hours or after hours/urgent calls)

Health and Wellness

Contact our Health and Wellness Educator if you are interested in information on a broad range of health topics, including physical and mental health concerns, alcohol and substance use harms, and sexual assault.

Health and Wellness Educator http://umanitoba.ca/student/health-wellness/welcome.html

Katie.Kutryk@umanitoba.ca

469 University Centre

(204) 295-9032

Live Well @ UofM

For comprehensive information about the full range of health and wellness resources available on campus, visit the Live Well @ UofM site:

http://umanitoba.ca/student/livewell/index.html

Section (c) sample: re: A notice with respect to copyright:

All students are required to respect copyright as per Canada's *Copyright Act*. Staff and students play a key role in the University's copyright compliance as we balance user rights for educational purposes with the rights of content creators from around the world. The Copyright Office provides copyright resources and support for all members of the University of Manitoba community.

Visit <u>http://umanitoba.ca/copyright</u> for more information.

Section (d) sample: re: A statement directing the student to University and Unit policies, procedures, and supplemental information available on-line:

Your rights and responsibilities

As a student of the University of Manitoba you have rights and responsibilities. It is important for you to know what you can expect from the University as a student and to understand what the University expects from you. Become familiar with the policies and procedures of the University and the regulations that are specific to your faculty, college or school.

The <u>Academic Calendar http://umanitoba.ca/student/records/academiccalendar.html</u> is one important source of information. View the sections *University Policies and Procedures* and *General Academic Regulations*.

While all of the information contained in these two sections is important, the following information is highlighted.

- If you have questions about your grades, talk to your instructor. There is a process for term work and final **grade appeals**. Note that you have the right to access your final examination scripts. See the Registrar's Office website for more information including appeal deadline dates and the appeal form http://umanitoba.ca/registrar/
- You are expected to view the General Academic Regulation section within the Academic Calendar and specifically read the Academic Integrity regulation. Consult the course syllabus or ask your instructor for additional information about demonstrating academic integrity in your academic work. Visit the Academic Integrity Site for tools and support http://umanitoba.ca/academicintegrity/ View the Student Academic Misconduct procedure for more information.
- The University is committed to a respectful work and learning environment. You have the right to be treated with respect and you are expected conduct yourself in an appropriate respectful manner. Policies governing behavior include the:

Respectful Work and Learning Environment

http://umanitoba.ca/admin/governance/governing_documents/community/230.html

Student Discipline

http://umanitoba.ca/admin/governance/governing_documents/students/student_discipline.ht ml and,

Violent or Threatening Behaviour

http://umanitoba.ca/admin/governance/governing_documents/community/669.html

- If you experience Sexual Assault or know a member of the University community who has, it is important to know there is a policy that provides information about the supports available to those who disclose and outlines a process for reporting. The Sexual Assault policy may be found at: http://umanitoba.ca/admin/governance/governing_documents/community/230.html More information and resources can be found by reviewing the Sexual Assault site http://umanitoba.ca/student/sexual-assault/
- For information about rights and responsibilities regarding **Intellectual Property** view the policy <u>http://umanitoba.ca/admin/governance/media/Intellectual_Property_Policy_</u>-

<u>_2013_10_01.pdf</u>

For information on regulations that are specific to your academic program, read the section in the Academic Calendar and on the respective faculty/college/school web site http://umanitoba.ca/faculties/

Contact an **Academic Advisor** within our faculty/college or school for questions about your academic program and regulations <u>http://umanitoba.ca/academic-advisors/</u>

Student Advocacy

Contact Student Advocacy if you want to know more about your rights and responsibilities as a student, have questions about policies and procedures, and/or want support in dealing with academic or discipline concerns.

http://umanitoba.ca/student/advocacy/

520 University Centre

204 474 7423

student advocacy@umanitoba.ca