

Syllabus

FOOD 4500: Food Safety: Laws and regulations

(Winter 2024)

*Territory Acknowledgement: “The University of Manitoba campuses are located on original lands of Anishinaabeg, Cree, Oji-Cree, Dakota and Dene peoples, and on the homeland of the Métis Nation. We respect the Treaties that were made on these territories, we acknowledge the harms and mistakes of the past, and we dedicate ourselves to move forward in partnership with Indigenous communities in a spirit of reconciliation and collaboration.” UM*

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## Course Details

### **Course Title Food Safety: Laws and Regulations**

### **Course Number FOOD 4500, A01**

### **Term Winter 2023**

### **Credit Hours 3.0**

### **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). Please see Aurora.**

### **Class Times & days:**

### **Lectures: T/H 1:00-2:15 PM**

### **Class location**

### **343 Agriculture Building**

## Instructor Contact Information

### **Name**

Snehil Dua, PhD.

Please address me as Snehil or Dr. Dua or anything polite.

Pronouns: She/her

Here’s a welcome video. I am looking forward to meeting you in the class.

### **Email**

Snehil.Dua@Umanitoba.ca (the best way to get in touch with me).

In today’s time, it is becoming difficult to maintain a balance between work and personal life. To create this balance, I will promise to respond to your emails between 8:30 am and 5 pm on weekdays. I may respond at other times, but I do not promise to do so.

### **Office location 408- Human Ecology Building**

### **Office Phone**

204.474.6505 (Not the best was to get in touch with me. Do not leave a message at this number. I will not get the message. Email me instead)

### **Office/Student/Learner Hours**

Drop-in office hours on Fridays between 10-11 AM

## Traditional Territory/Land Acknowledgment

I share the University of Manitoba’s acknowledgement,

*The University of Manitoba campuses are located on original lands of Anishinaabeg, Cree, Oji-Cree, Dakota and Dene peoples, and on the homeland of the Métis Nation. We respect the Treaties that were made on these territories, we acknowledge the harms and mistakes of the past, and we dedicate ourselves to move forward in partnership with Indigenous communities in a spirit of reconciliation and collaboration.*

I am an immigrant to Canada and am mindful of the fact that the land I have chosen to be my new home is the land of the Indigenous people of Canada. As a naturalized citizen of this beautiful country, I believe that it is my duty to respect the Treaties that were made on these territories.

I am aware of and will continue to learn of the injustices and traumas experienced by the Indigenous peoples, but also the richness and diversity of Indigenous cultures and knowledge, and their resilience. Too much destruction has been brought to this land, and I am committed to doing everything in my power to restore our connection to this land. Personally, I enjoy my meals the most when I have grown some of the ingredients in my garden. I truly believe that if we grow and cook our food, we are more appreciative of the food, enjoy it more, and tend to waste less. My mantra is, “Grow your own food; if you can’t grow, at least cook your own food; and if not that, then at least look at your food”. We need to build a connection with everything we consume, for our own health and wellbeing.

I am thankful for the clean water supply I often took for granted. Only recently I have learned that the water that I drink and use in Winnipeg that is sourced from Shoal Lake 40 First Nation has caused forced relocation and destress to the original inhabitants of this beautiful land.

In my classroom, I will remain open minded to all ideas and thoughts because such open-mindedness will benefit us all as a society.

## Equity And Inclusion Commitment

Fairness and respectfulness are my most important values that I would never compromise on. I assure you that if you feel that I have treated any student unfairly in any way, I would like to know it so that I can reflect and correct. Being a cis-gender female, I will encourage you to bring to my attention anything I do or say that is perceived as my insensitivity to your identity. I honor your identity and will do my best to remove any hurdles in my class that prevent you from expressing yourself freely.

I recognize that we all have travelled different journeys which have shaped our personalities. Some of us have had more privileges than the others. Some of us had to endure more hardships than others. Recognizing this, I have designed this course with care.

You will notice that your ideas will carry more weight than how you express those ideas, in my course. Though I want you to develop professional communication skills, but I recognize that we may express ourselves differently owing to our journey thus far. Some of us have had more experience with expressing ourselves succinctly in the English language while other might have more proficiency in other languages. Thus, I have designed the grading rubrics that encourage you to write professionally with clarity but will give more weight to your ideas and hard work.

Recognizing that you may have different responsibilities in your personal lives, whenever possible, I will give you some flexibility in when you complete the assessments for this course.

## Course Description

### **U of M Course Calendar 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 Description**

## A knowledge of food microbiology is essential. Through this course you will learn about the laws and regulations that exist in Canada that help keep the food supply safe in Canada. You will also get an opportunity to compare Canadian laws with the food safety laws in the US and European Union (EU). The goal of this course is for the students to recognize how these laws are made and implemented, and how they are effective in keeping domestically and internationally produced food safe in Canada. The course has a work-integrated-learning (WIL) component which will give you opportunities to help a food business to comply with these regulations.

## Course Learning Outcomes

The broad goal of this course is to enable you to develop an understanding of the principles of food safety assessment. Upon completion of this course, you should have theoretical knowledge of the characteristics of a variety of hazard and should be able to take appropriate precautions to minimize their risk.

Course Learning Objectives

1. Identify the potential hazards in the food supply system

2. Discuss how these hazards can be mitigated.

3. Explain the concept of risk.

4. Critically analyze the surveillance/inspection programs in protecting the food supply.

5. Explain the roles of government agencies, industry, and consumers in assuring safe food supply.

6. Explain with an example, the risk analysis process.

7. Use and access publicly available sources of Canadian legislation and regulation on food safety.

8. Implement one aspect of food safety regulations in a local food business.

## Course Materials

### **Required Materials**

Food and Drugs Act, Canada <https://laws-lois.justice.gc.ca/eng/acts/f-27/> (Publicly accessible document).

Food and Drugs Regulations, Canada [https://laws-lois.justice.gc.ca/eng/Regulations/c.r.c.,\_c.\_870/index.html](https://laws-lois.justice.gc.ca/eng/Regulations/c.r.c.%2C_c._870/index.html) (Publicly accessible document).

Safe Food for Canadians Act <https://laws-lois.justice.gc.ca/eng/acts/s-1.1/index.html> (Publicly accessible document).

Safe Food for Canadians Regulations <https://laws-lois.justice.gc.ca/eng/regulations/SOR-2018-108/index.html> (Publicly accessible document).

**Suggested readings:**

1. Wallace, Sperber, W. H., & Mortimore, S. (2018). Food safety for the 21st century. Wiley.
2. Jacob, Casey & Powell, Douglas. (2009). Where Does Foodborne Illness Happen—in the Home, at Foodservice, or Elsewhere—and Does It Matter?. Foodborne pathogens and disease. 6. 1121-3. 10.1089/fpd.2008.0256.
3. World Health Organization (WHO). (2006). Food Safety Risk Analysis: A Guide for National Food Safety Authorities . Rome : FAO ,. - Available at: <https://www.fao.org/3/a0822e/a0822e.pdf>
4. Health Canada. (2011). Policy on Listeria monocytogenes in Ready-to-Eat Foods. Available at: <https://www.canada.ca/en/health-canada/services/food-nutrition/legislation-guidelines/policies/policy-listeria-monocytogenes-ready-eat-foods-2011.html>

#### **Supplies**

N/A

#### **Technology**

* You must bring a computer and have access to UMLearn to be able to attempt the tests
* Access to UMLearn will be required to access course material and to complete course assessments.

## Course 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 ROASS](http://umanitoba.ca/admin/governance/governing_documents/students/278.html) (<https://umanitoba.ca/governance/governing-documents-academic#responsibilities-of-academic-staff-with-regard-to-students>).

**Voluntary Withdrawal date: 20th March, 2024. If you stay registered in this course after March 2023, you will receive a grade for this course. If you withdraw before March 20, it will be noted in your transcript.**

|  |  |  |  |
| --- | --- | --- | --- |
| Date | Class Content & Teaching Strategies  | Required Readings or any Pre-class Preparation | Evaluation |
| **Type of Assessment** | **Due Date** | **Value of Final Grade** |
| January 9 | Before we begin – An introduction to the course.L 01: What are policies, laws and regulations? |  |  |  |  |
| January 11 | L 02 The stakeholders of Food safety in Canada |  |  | iclicker |  |
| January 16 | L 03 Foodborne illness |  |  | iclicker |  |
| January 18 | LO 4 Safe Food for Canadians Act and Regulations  |  |  | iclicker |  |
| January 23 | L 04 Safe Food for Canadians: regulations- PCP/HACCP | [WHO HACCP Guidelines](https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/haccp-principles-application-guidelines)[PCP Guidelines Canada](https://inspection.canada.ca/preventive-controls/preventive-control-plans/guide/eng/1427746591578/1427746679297) |  | iclicker |  |
| January 25 | **PCP activity** |  | **CCP identification activity** | **In class** | **2.5%** |
| January 30 | L 05 Food and Drugs Act and regulations |  | Enrol in a group on UMLearn for your final project by January 31, 11:30 PM | iclicker |  |
| February 01 | L 06 Food labelling regulations  |  |  |  |  |
| February 6 | Term test 1 | L 01-05 | MCQs, fill-in-the-blanks, and short answer question. 60 min(35%) | iclicker |  |
| February 8 | L 06 Food labelling regulations Dietary claims |  |  | iclicker |  |
| February 13 | Codex Alimentarius |  |  | iclicker |  |
| February 15 | L 07 Organic produce regulations, Genetically Engineered food regulations, and irradiated food regulations |  |  | iclicker |  |
| February 19-23 | Midterm break (no classes) |  |  |  |  |
| February 27 | L 08 Risk analysis |  |  | iclicker |  |
| February 29 | L 08 Risk analysis  |  |  | iclicker |  |
| March 5 | L 09 Canada’s Listeria policy | A comparison of US and Canada’s Listeria policy will be discussed. |  | iclicker |  |
| March 7 | Lecture 09 Ethics in Food safety |  | In class discussion | **In-class** | **2.5%** |
| March 12 | L 10 Food safety and international trade |  |  | iclicker |  |
| March 14 | L11 Comparison with food safety regulations in other countries |  |  | iclicker |  |
| March 19 | Midterm exam II  |  (L06 – L11)  | MCQs, fill-in-the-blanks, and short answer question. 60 min(35%) |  |  |
| March 21 | Drop-in to discuss your project | during the class time via cisco webex |  |  |  |
| March 26 | Drop-in to discuss your project | during the class time via cisco webex |  |  |  |
| March 28 | Project update | Please meet as a group with your instructor during the class time via cisco webex |  |  |  |
| April 2 | Drop-in to discuss your project | during the class time via cisco webex |  |  |  |
| April 4 | Presentations | Rubric available on UMLearn | 20% |  |  |
| April 9 | Presentations and wrap-up |  |  |  |  |
| Various | Iclicker questions |  | 5% |  |  |

## Course Evaluation/Assessments

### Summary

### Assessment Descriptions

WIL project and presentation: 20%

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 my collaboration with The Momentum Centre Inc.

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 student will be expected to contribute a minimum of 25h of your time to work on the project**. These projects must be completed in groups of three students.

**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.

• Give a presentation in the class to apprise the instructor, fellow students, and the business about the task you completed as a team.

• Depending on the project, you will be asked to complete appropriate consent forms.

• Depending on the project, you may have to visit the business cite (in or around Winnipeg).

• Completion of a survey at the end of the term.

Term tests:

Format: Short answer, multiple choices, fill the blank, true/false and/or matching.

Midterm I Syllabus: L01 to L05 (35%; Feb 7).

Midterm II: Syllabus: L06 to L11 (35%; March 19).

Class participation: 5% +5%

Class participation will be assessed based on specific discussion topics in the class, in-class activities (5%), and iclicker questions (5%). You must participate in the class discussions. You must get at least 80% score on iclicker to get full 5%. For each iclicker question, you will get 1 mark, and for each incorrect response you will score 0.5 marks. For no response, you will score 0. Iclicker questions will be presented as necessary.

**Time: To be scheduled by the Registrar’s office. TBD. (Exam period April 12-26)**

### Assignment Feedback

I will make every effort to provide feedback on your assignments and discussions within 10 business days after the deadline. Any assignment/discussion post submitted via email will be disregarded.

If you wish to review your test attempt, you must drop in during my office hours within 14 days of the test date. Online review will not be available.

## Labs/Tutorials

### Expectations

You may have to visit the business you have been assigned a project with. Momentum Center Inc. will likely give a stipend to cover some of your expenses incurred due to these visits (tentative).

**Grading**

Please do not request me to give you opportunities for extra credits.

I will follow the following grade scheme. For example, it you score 79.96, your score will be rounded up to 80. If you score 79.6, your score will not be rounded up to 80.

|  |  |  |
| --- | --- | --- |
| Letter Grade | Percentage out of 100 | Final Grade Point |
| A+ | 90-100 | 4.5 |
| A | 80-89.9 | 4.0 |
| B+ | 76-79.9 | 3.5 |
| B | 70-74.9 | 3.0 |
| C+ | 65-69.9 | 2.5 |
| C | 60-64.9 | 2.0 |
| D | 50-59.9 | 1.0 |
| F | Less than 50 | 0 |

## Expectations

Please refer to the [Respectful Work and Learning Environment Policy](http://umanitoba.ca/admin/governance/governing_documents/community/230.html) (<https://bit.ly/3aMl7nE>) of our university.

* I expect you to take notes in the class. The slides provide only the main points for each lecture. Additional information will be provided during the lecture. Please add such information to your slides.
* In the class, please pay attention to the lecture and ask me to repeat/clarify anything that is not clear. Please avoid asking your classmates to clarify during a lecture.
* If you have questions during the class, please ensure that those questions are directly related to what is being discussed at that time.
* Please ask questions related to assignments/tests/labs etc. either at the start of the class or at the end. Refrain from asking about these during a lecture.
* I expect that you join the class in time and not leave until the class is over. If you must arrive late or leave early, please do so without disturbing others.
* Where group work is assigned, I expect that you work as a team, with each member contributing equitably. Being able to work collaboratively is an important skill. In this course you will get opportunities to develop this skill.
* Please be respectful to one another. It is acceptable to disagree with one another, but it is unacceptable to be disrespectful.
* Demonstrate independence, accountability, and professionalism.

## Course Policies

### Academic Integrity

* The University of Manitoba’s policy for academic integrity is located within the Student Discipline Bylaw and Student Academic Misconduct Procedure.Please refer to the policy and procedures as listed in the UM Policies section below.
* You are expected to compete your coursework and programs of study with integrity by making a commitment to the six fundamental values of honesty, trust, fairness, respect, responsibility, and courage.
* If a test/assignment is individually assigned, you must not work collaboratively.
* Academic integrity looks like referencing the work of others that you have used and completing your assignments independently unless otherwise specified. **Copying and pasting from other sources will be considered plagiarism.** Please paraphrase and provide references. Be very judicious in the use of quotations. Quotations are used only when something has been written very artistically or technically such that paraphrasing it may lead to the loss of its meaning. Another reason to use quotations would be when you are stating something an author has said but you don’t quite agree with the statement. Or when you want your point of view to be validated by an authority, you may use quotations. In all other cases, paraphrase.
* Group members must ensure that a group project adheres to the principles of academic integrity. This means that all students are required to check that all sourced material has been cited and referenced.
* Do not share course materials (e.g., notes, exam questions, assignment instructions, article) that have been created by the instructor or were authored by another person. Unpermitted sharing of such materials with your peers or with note-sharing companies, such as One Class, Course Hero, or Chegg (or other similar websites), is a violation of Copyright Law.
* Do not submit lab reports or other types of assignments already graded in another course.
* Plagiarism, duplicate submission, cheating on quizzes, tests, and exams, inappropriate collaboration, academic fraud, and personation are violations of the Student Discipline Bylaw and will lead to the serious disciplinary action. Visit the Academic Calendar, Student Advocacy, and Academic Integrity web pages for more information and support.

### Covid-19 policy (https://umanitoba.ca/covid-19)

* Indoors on the University of Manitoba campuses, you must wear either a KN95 or 2-ply or 3-ply mask. Fabric masks are not sufficient.
* You must not eat in the classroom or the lab.
* If you test positive for Covid-19, please do not come to the University.
* Your instructor and TAs will teach remotely via Cisco WebEx if they test positive but are feeling well enough to teach. If they are unable to, they my find a substitute to teach. If a substitute can not be found, we may assign online activities for you to complete to make up for the clss/lab.

### Assignment Extension and Late Submission Policy

### Term tests (1-2): Please complete the self-declaration form provided on UMLearn and submit it on UMLearn>Assignments> self declaration form with 48 hours of the scheduled date for the test. Your exam will be re-scheduled as below:

### Deferred term test 1: February 16 at 1:00 PM Human Ecology Building Room 200 C

### Deferred term test 2: March 24 (Friday) at 1:00 PM Human Ecology Building Room 200 C

### Accessibility

The University of Manitoba is committed to providing an accessible academic community. [Students Accessibility Services (SAS)](https://umanitoba.ca/student-supports/accessibility) (<https://umanitoba.ca/student-supports/accessibility>) offers 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.

520 University Centre

(204) 474-7423

Student\_accessibility@umanitoba.ca

### Attendance

I will strongly advise that you attend all classes, but I do recognize that circumstances may arise due to which you may have to miss a class. When you attend a class, you will have the opportunity to take notes, and get clarifications. If you must miss a class, please request your classmates to help you complete your notes. After studying the notes of a missed lecture, if something is unclear, please visit me during my office hours to seek clarifications. Please do not expect me to repeat the entire lecture for you. You must first study the notes yourself before you seek clarifications.

### Recording Class Lectures

My notes and lectures are my copyright material. 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 me (Snehil Du).  Course materials (both paper and digital) are for your private study and research.

### Class Communication

You are required to obtain and use your University of Manitoba email account for all communication between yourself and the university. All communication must comply with the Electronic Communication with Student Policy: <http://umanitoba.ca/admin/governance/governing_documents/community/electronic_communication_with_students_policy.html>.

When you email me, please indicate the course number in your email. I teach multiple courses and will not be able to respond to your email if you do not mention the course number.

Please check the syllabus and UMLearn announcements to see if your question has been answered there. If not, please email me. I will try my best to respond within 24h on weekdays.

### Referencing Style

Please use any standard format wherever applicable. Please be consistent.

### Technology Use

Please read [Respectful Work and Learning Environment policy (RWLE)](http://umanitoba.ca/admin/governance/governing_documents/community/230.html) (<https://bit.ly/3OxGtnd>) It is the general University of Manitoba policy that all technology resources are to be used in a responsible, efficient, ethical, and legal manner.

In my class, you may use computers, tablets etc. for note taking. Please use technology only for course related activities during the class.

You must bring a computer a tablet to attempt your tests and exams. You will not be allowed to attempt tests on cellphones.

### 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 (e.g., Course Hero, Chegg, etc.), unless an exception to the Copyright Act applies or written permission has been confirmed. For more information, see the [University’s Copyright Office website](http://umanitoba.ca/copyright/) (<http://umanitoba.ca/copyright/>) or contact um\_copyright@umanitoba.ca.

## UM Policies

* [Schedule A (PDF)](https://bit.ly/3NVSToL) (<https://bit.ly/3NVSToL>)

## UM Learner Supports

* [Schedule A (PDF)](https://bit.ly/3NVSToL) (<https://bit.ly/3NVSToL>)