

# SYLLABUS

Code-Course	<b>052212 - Food Safety and Legislation</b>		
Thematic Area	Nutrition and health	Year	Second
Course Type	Mandatory	Credits	3 cr. ECTS
In-class Hours	30 hours	Hours of Individual Work	45 hours

## BRIEF COURSE DESCRIPTION

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This course is divided in 3 blocks where students will learn the most relevant aspects of food legislation and food safety. This course will allow students to know and implement appropriate criteria to meet the standards in the field of food safety. The main objectives of this course are that students acquire a practical vision of the food legislation, know the basis of food safety and its main concepts (safety, toxicity, etc) and understand the importance of hygiene in food safety. Finally, students will learn about the design and implementation of a HACCP plan and a prerequisite program.

## GENERAL SKILLS

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GS4 – Implement, manage and evaluate quality and risk prevention environmental management systems.

## SPECIFIC SKILLS

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SS11 – Interpret and apply the food safety regulations in the culinary field.

## LEARNING OBJECTIVES

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- Understand the requirements of the hazard analysis and critical control point (HACCP) standard and its exact relationship with industrial hygiene or food safety.
- Know the foundations of food security. Assess in each case the concept of safety, toxicity, safety, risk and danger.
- Know the mechanisms of evaluation, management and control of food safety associated with culinary and gastronomic activity.

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- Know the etiologic agents responsible for foodborne microbial diseases. Prevention and control measures.
- Interpret information regarding the assessment of toxicity and food poisoning.
- Know the concepts of quality and quality management systems and food safety.
- Address the population at risk with food intolerances and allergies, in the catering sector.
- Know the national, European and extra-community legislation on food, food supplements and functional foods, as well as the usual culinary activity and culinary innovation.

## THEMATIC CONTENTS

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1. Applied food legislation.
2. Hygiene and HACCP.
3. Food safety.

## LEARNING METHODOLOGY

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This course combines lectures than ensure students acquire theoretical knowledge and seminars, workshops and oral practical activities such as a practical seminar on HACCP and hygiene principles.

## ASSESSMENT SYSTEM

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The assessment system assesses the student's achievement of learning outcomes regarding the subject's own competences.

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

**Continuous assessment:** the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course.

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**Final examination:** it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.

Assessment systems	Continuous	Final
Student assignments	40 %	-
Final written exam	60%	Test 40% Reasoning test 60%

## Review and Reassessment of the Course

The student has the right to review all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the reassessment of the course and submit a new reassessment task, it will be mandatory to fulfil one of these conditions:

A) Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.

B) Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

## **BIBLIOGRAPHY**

Armendáriz Sans JL. Seguridad e higiene en la manipulación de alimentos. Madrid : Paraninfo Cengage Learning ; cop. 2008.

HACCP: manual del auditor de calidad. Zaragoza : Acribia; cop. 2002.

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Buncic S. Seguridad alimentaria integrada y salud pública veterinaria. Zaragoza : Acribia; 2009.

Bello Gutiérrez L, García-Jalón de la Lama MI, López de Cerain Salsamendi A. Fundamentos de seguridad alimentaria. Eunate; 2000

Francisco Polledo JJ. Gestión de la seguridad alimentaria: análisis de su aplicación efectiva. Madrid: A. Madrid Vicente, Mundi-Prensa; 2002

Davrowski WM, Sikorski ZE, ed. Toxins in food. Boca Raton : CRC Press; 2005

European Food Safety Authority (EFSA): Disponible a: <http://www.efsa.europa.eu>

Ministerio de Agricultura, Alimentación y Medio Ambiente (MAGRAMA): Disponible a <http://www.magrama.gob.es/es/alimentacion/legislacion/Default.aspx>

Agencia Española de Consumo, Seguridad Alimentaria y Nutrición (AECOSAN). Disponible a: <http://www.aecosan.mssi.gob.es>

Agència Catalana de Seguretat Alimentària (ACSA). Disponible a: [www.gencat.cat/salut/acsa/](http://www.gencat.cat/salut/acsa/)

Food and Drug Administration (FDA). Disponible a: [www.fda.gov](http://www.fda.gov)

Codex Alimentarius. Disponible a: [www.codexalimentarius.org/](http://www.codexalimentarius.org/)

Food and Agriculture Organization of the United Nations (FAO). Disponible a: [www.fao.org/](http://www.fao.org/)