63020 - New tools in food safety

Syllabus Information

Academic Year: 2020/21
Subject: 63020 - New tools in food safety
Faculty / School: 105 - Facultad de Veterinaria
Degree: 566 - Master's in Food Quality, Safety and Technology
ECTS: 3.0
Year: 1
Semester: Second semester
Subject Type: Optional
Module: ---

1.General information

1.1.Aims of the course

1.2.Context and importance of this course in the degree

1.3.Recommendations to take this course

2.Learning goals

2.1.Competences

2.2.Learning goals

2.3.Importance of learning goals

3.Assessment (1st and 2nd call)

3.1.Assessment tasks (description of tasks, marking system and assessment criteria)

4.Methodology, learning tasks, syllabus and resources

4.1.Methodological overview

1. The methodology followed in this course is oriented towards the achievement of the learning objectives. A wide range of teaching and learning tasks are implemented, such as follows:Lectures in which the teacher presents the progress on strategies to ensure food safety, databases and information sources for the development of models applied to the food sector.
2. Practical sessions in which students carry out the analysis and solving cases applying the reviewed tools in the subject.
3. Discussion work in which the student, individually or in pairs, prepares an assignment on specific issues related to the subject.
4. Seminars, where each student prepares and presents the development of a specific model focused on decision-making in the management of food safety. In this activity, the student participation will be encouraged, promoting a critical interpretation of every presentation.

4.2.Learning tasks

The course is offered to help students achieving expected results andincludes the following learning tasks:

16 hours of **attendance-based lectures** (2-hour sessions).5 hours of **attendance-based practical sessions.**

Discussion work. 4 hours of mentoring. Individual preparation or in pairs of an application model for food safety tools under

the supervision of the teacher and preparation of the public presentation of the work

Seminars. 5 hours.

1. Each student presents their work assignment, individually or in groups, for a maximum of 20 minutes.
2. Follow-up analysis and group discussion with other students and teachers of the results and conclusions corresponding to every work.

SUMMARY OF ACTIVITIES

ATTENDANCE- BASED ACTIVITIES	
Lectures	16 hours
Practical sessions	5 hours
Seminars	5 hours
Mentoring of works	4 hours
Total	30 hours
NO ATTENDANCE-BASED ACTIVITIES	
Individual student work	45 hours
TOTAL HOURS OF THE SUBJECT	75 hours

4.3.Syllabus

1. **Lectures**

Brief description of contents.

Lesson 1. Advances in the system of Hazard Analysis and Critical Control Points.

Lesson 2. Validation and Verification tools for a HACCP system.

Lesson 3. Food Safety Objectives (FSO) and Performance criteria.

Lesson 4. Microbiological assessment Plan.

Lesson 5. Shelf life studies in Food Safety.

Lesson 6. Hazard Analysis and Risk-based Preventive Controls (HARPC).

Lesson 7. Food Defense. Threat Assessment and Critical Control Points (TACCP).

Lesson 8. Food Fraud. Vulnerability Assessment and Critical Control Points (VACCP).

Lesson 9. Risk Communication Tools.

1. **Practical sessions**

Practical session 1. Validation exercises of the HACCP system.

Practical session 2. Integration of FSO in the HACCP system.

Practical session 3. Shelf Life Application in the Food Safety Management.

1. **Discussion work**

Development of an application model for food safety tools,

1. **Seminars.**

Presentation of the work (Individual or in groups).

Follow-up analysis and group discussion with other students and teachers of the results and conclusions corresponding to every work.

4.4.Course planning and calendar

Further information concerning the timetable and lectures and practical sessions of the subject will be provided throughout September at the Faculty of Veterinary website:

http://veterinaria.unizar.es/

4.5.Bibliography and recommended resources

Updated bibliographic information and recommended resources will be available in the ADD and also in the web of the "Biblioteca" (search in "bibliografía recomendada" in biblioteca.unizar.es).

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