

30828 - Applied Food Hygiene

Información del Plan Docente

Academic Year	2017/18
Faculty / School	105 - Facultad de Veterinaria
Degree	568 - Degree in Food Science and Technology
ECTS	6.0
Year	3
Semester	Second semester
Subject Type	Compulsory
Module	---

1.General information

1.1.Introduction

1.2.Recommendations to take this course

1.3.Context and importance of this course in the degree

1.4.Activities and key dates

2.Learning goals

2.1.Learning goals

2.2.Importance of learning goals

3.Aims of the course and competences

3.1.Aims of the course

3.2.Competences

4.Assessment (1st and 2nd call)

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

5.Methodology, learning tasks, syllabus and resources

5.1.Methodological overview

The methodology that has been designed for this course is based on lectures, practical sessions intended to the resolution of case studies, visits to food industries as well as orientation and follow-up tutorials.

For all these activities, on the classroom materials will be available via Moodle.. It is also recommended to complete their notes, through the consultation of bibliographic sources. These sources as well as the recommended bibliography, tables, graphs and documents used, are regularly in English. Therefore, students should have a suitable knowledge of this

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language.

The group work will be guided by the teachers. in order to encourage the capability of the student to work, to synthesize and to investigate.

5.2.Learning tasks

The learning tasks include 39 hours of participatory lectures, 15 hours of practical activities, 3 hours of visits to food industries and 3 h of integration of hygiene, legal and technological issues.

The lectures that will take place in the classroom will be participative. In these sessions, the theoretical contents listed in the syllabus will be showcased in a reasoned way.

Practical activities will be held in five sessions of 3 hour each and will focus on a specific issue chosen from the program depicted below. It will be assigned to every former group by the teacher at the first session. The group will be personally overseen by the teacher in order to guide it in searching bibliography and doing a critical analysis of the data found in the different sources. The practical session dedicated to the group work, is devoted to the exhibition and discussion of the work done by the students.

The guided work developed in groups will take place in coordination with the subjects of "Food law" and "Food technology II). The students into groups, will assess since a legal, hygienic and technological point of view, the process in which a food product is manufactured.

This work will be presented and discuss at a joint meeting of the three courses previously mentioned,Prior to the exhibition, the main topics of the work to be discuss, must be given to the teachers in a writing script.

The formation of the student will be complemented through the programming of a visit to centers, institutions, laboratories or food companies to learn on-site about the practical application of the knowledge acquired

5.3.Syllabus

The program that is offered to the students in order to get the expected results contains the activities that are depicted below:

1:Master classes

Part I: Good hygienic practices in the food industry

Good hygiene practices in primary production. Equipment suitability and maintenance. Handling, storage and transport. Water control. Cleaning and disinfection. Pest control. Personal hygiene and employee facilities. Product rework procedures: good manufacturing practices. Waste disposal.

Part II: Hygiene in the production, distribution and commercialization in the different food industries.

Food hygiene applied to foodstuffs of animal origin: meat and meat products, milk and dairy products, fish and products thereof, egg and egg products. Food hygiene applied to foodstuffs of plant origin. Food hygiene in catering.

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2: Practical sessions.

Development of programs of good hygiene practices in the different food industries.

Practice 1 to 5: design of programs of good hygiene practices applied to a model of food processing, thought to be made in the pilot plant of science and technology.

Practice 6: exposure and public discussion of the design of the Good Hygiene Practices developed by each group and integration of it with technological and legal aspects.

3: Visit to a food industry

Practical application of the good hygiene practices in food companies.

5.4. Course planning and calendar

Schedule sessions and presentation of works

For further details concerning the timetable, classroom and further information regarding this course please refer to the website of the Faculty of Veterinary Medicine: <https://veterinaria.unizar.es/academico/plan-estudios-grado-cta>. This link will be updated at the beginning of each academic year.

5.5. Bibliography and recommended resources

The updated bibliography is incorporated through the Library Center and can be accessed by the web.