

63020 - New tools in food safety

Información del Plan Docente

Academic Year	2017/18
Faculty / School	105 - Facultad de Veterinaria
Degree	566 - Master's in Food Quality, Safety and Technology
ECTS	3.0
Year	1
Semester	First semester
Subject Type	Optional
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 followed in this course is oriented towards achievement of the learning objectives. A wide range of teaching and learning tasks are implemented, such as

- Lectures in which the teacher presents the progress on strategies to ensure food safety, and databases and information sources for the development of models applied to the food sector.
- Practice sessions in which students carry out the analysis and solving of cases applying the reviewed tools in the

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field.

- Discussion work in which the student, individually or in pairs, prepares an assignment on specific issues addressed in the field.
- Seminars, where each student presents the development of a specific model focused on decision-making in the management of food security. In this activity, the student participation will be encouraged, promoting a critical interpretation of each of the presentations.

5.2.Learning tasks

The course includes the following learning tasks:

- Lectures. 10 hours (2-hour sessions).
- Practice sessions. 4 hours (session 2 or 4 hour)
- Assignment. Preparation, individually or in pairs, a model application of food safety tools.
- Seminars. 5 hours (session 2 or 4 hours). Each student presents their assignment, individually or in groups, for a maximum time of 30 minutes. Follow-up analysis and group discussion with other students and teachers.
- Individual or group tutorials. Solving doubts under the supervision of the teacher. Preparation and development of the oral presentation.

5.3.Syllabus

The course includes the following learning tasks:

Lectures (brief description of contents)

- Advances in the hazard analysis and critical control points.
- Concept ALOP, FSO, PO.
- Shelf life studies on food safety.
- Information systems and traceability.
- Food Defense.
- Risk communication.

Practice sessions

- HACCP validation exercises.
- FSO integration into the system of self-control.
- Application of life in managing food safety.
- Case studies of traceability.
- Case Studies of food crises.

5.4.Course planning and calendar

Further information concerning the timetable, classroom, assessment dates and other details regarding this course, will be provided on the first day of class or please refer to the Faculty of Veterinary website <http://veterinaria.unizar.es/>

5.5.Bibliography and recommended resources