

63022 - Emerging risks in the food chain

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 concepts of emergency food safety, practical applications for risk assessment and study of biological or chemical hazards, and databases and resources for the development of emergency assessment models.

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- Practice sessions in which students work with actual models of health and food emergency in order to meet the systems applied to each situation.
- Presentation and discussion sessions, where each student presents the development of a specific emergency assessment model applied to a particular food hazard in different real scenarios to facilitate decision-making in the management of food safety. In these sessions the participation of students will be encouraged, promoting a critical interpretation of the presentations.

5.2.Learning tasks

The course includes the following learning tasks:

- Lectures. 10 hours (2-hour sessions).
- Practice sessions. 20 hours (session of 2 or 4 hours)
- Presentation and discussion seminars. 5 hours. Presentation of students' assessment models.

5.3.Syllabus

The course includes the following learning tasks:

Lectures. 10 hours (Brief description of contents)

- Concept of emergency, main sources and contributions to the study of food security emergency.
- Major emerging hazards identified at present

Practice sessions. 20 hours (session of 2 or 4 hours)

- Theoretical and practical presentation of an evaluation model emergency in biotic and abiotic hazards.
- Exercises of identification and characterization of emerging risks.
- Exercises of estimation of exposure to hazards in food.
- Sessions dedicated to the preparation of an assessment exercise that will consist of emergency food preparation, individualized evaluation of a model of a food characterized as an emerging risk.
- Sessions dedicated to the solving of questions under the supervision of the teacher.
- Preparation of the oral presentation.

Presentation and discussion seminars. 5 hours.

- Each student presents individually their assessment exercise in a maximum time of 30 minutes.
- Follow-up analysis and group discussion with other students and teachers.

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