

63020 - New tools in food safety

Información del Plan Docente

Academic Year	2018/19
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

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:

1. 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

63020 - New tools in food safety

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 and includes the following learning tasks:

10 hours of **attendance-based lectures** (2-hour sessions).

5 hours of **attendance-based practical** .

. 10 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.

4.3.Syllabus

1. Lectures

Brief description of contents. Advances in the hazard analysis and critical control points. Concepts of Food Safety Objectives. Microbiological assessment plan. Shelf life studies on food safety. Hazard analysis and Preventive Control based on the Risks. Information systems and traceability Food Defense. Risk communication.

2. Practical sessions

HACCP validation exercises. FSO integration into the system of management tool. Application of shelf-life in food safety management.

- Case Studies of food crises.
3. Discussion work

Development of an application model for food safety tools,

4. 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:

63020 - New tools in food safety

<http://veterinaria.unizar.es/>

4.5. Bibliography and recommended resources

Bibliography of the academic year is updated and looked up by the Library webpage. Recommended bibliography at:
<https://biblioteca.unizar.es/>