

63022 - Emerging risks in the food chain

Syllabus Information

Academic Year: 2020/21

Subject: 63022 - Emerging risks in the food chain

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: Lectures in which the teacher presents the concepts of food safety emergency, practical applications for risk assessment and the study of biological or chemical hazards, databases and information resources for the development of emergency assessment models. Practical sessions in which students work with actual models of health and food emergency in order to meet the systems applied to each situation. Finally, presentation and discussion sessions are achieved, where each student presents the development of a specific emergency assessment model applied to a particular food hazard in different real scenarios to facilitate the decision-making process in the food safety management. In these sessions the participation of students will be encouraged, promoting a critical interpretation of the presentations.

4.2.Learning tasks

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

1. Lectures. 12 hours of attendance- based lectures (2-hour sessions).
2. Combined theoretical and practical sessions (9 hours)
3. Presentation and discussion seminars related to the presentation of students' assessment models (9 hours).

4.3.Syllabus

The course is offered to help students achieving expected results and includes the following learning [tasks](#):

1. Lectures. Brief description of the contents. Concept of emergency, main sources and contributions to the study of food safety emergency. Major emerging hazards identified at present.
2. Combined theoretical and [practical sessions](#). Theoretical and practical presentation of an emergency evaluation model in biotic and abiotic hazards. Exercises of identification and characterization of emerging risks. Sessions dedicated to the preparation of an assessment exercise that will consist of emergency food preparation, related to the characterization of an emerging risk in food. Sessions dedicated to the solving of questions under the supervision of the teacher. Preparation of the oral presentation corresponding to the work.
3. Presentation and discussion seminars Each student presents individually their assessment exercise for a maximum of 20 minutes. Follow-up analysis and group discussion with other students and teachers related to their 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 by the Faculty of Veterinary and will follow this temporal sequence:

1. Lectures in classrooms.
2. Practical sessions in a computer classroom (Zootecnia building).
3. Practical sessions devoted to the preparation and development of the exercises in a computer classroom (Zootecnia building). The exercise is based on the practical sessions and the student will decide its presentation (at the end of the quarter).
4. Presentation and discussion seminars to present the excercises and discuss the results in class.

Office hours will be in the mornings (11- 13 hours a.m.) and will be agreed with the teacher responsables for the subject.

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).