

30834 - Management of Food Safety

Syllabus Information

Academic year: 2024/25

Subject: 30834 - Management of Food Safety

Faculty / School: 105 - Facultad de Veterinaria

Degree: 568 - Degree in Food Science and Technology

ECTS: 6.0

Year: 4

Semester: First semester

Subject type: Compulsory

Module:

1. General information

The subject Food Safety Management is part of the subject of Microbiology and Food Hygiene. The objective is for students to acquire skills and abilities that will allow them to program and execute self-control in the food company through the use of food safety and security management tools. Also, to know and know how to apply food safety management standards, the food chain control system and food alert and crisis management models.

2. Learning results

1. Knows the national, European and international policy on food safety management.
2. Knows and is able to apply the basic tools of food safety management in the industry.
3. Is able to elaborate, apply, maintain and verify the self-control tool based on Hazard Analysis and Critical Control Points (HACCP) in the food industry environment.
4. Is capable of applying the risk assessment process to food safety management in industry.
5. Is able to establish and interpret the internal audit process applied to food safety management.
6. Is able to interpret, apply, maintain and verify the traceability tool in relation to the food safety management process.
7. Knows and is able to apply the shelf life assurance tool in the food safety management process.
8. Interprets and knows how to apply the precautionary principle in the food safety management process.
9. Is capable of coordinating and carrying out relevant actions in food crisis communication and management.
10. Knows and handles essential documentation in food safety management.
11. Is capable of assisting in the integration of the food safety management system into the quality management system in the food industry.
12. Knows the official food control system and its relationship with the improvement and guarantee of food safety in the industry.
13. Knows how to apply national and international food safety norms and standards.

3. Syllabus

Topic 1. The food safety management system.

Topic 2. Hazard Analysis and Critical Control Point Plan.

Topic 3. Safety through labelling and shelf life.

Topic 4. Traceability as a food safety assurance tool.

Topic 5. Food alert and crisis management.

Topic 6. Audits of food safety management systems.

Topic 7. National and international food safety accreditation norms and standards.

Topic 8. Application of risk analysis in food safety management.

Topic 9. Food safety objectives.

Topic 10. Official control system of the food chain.

4. Academic activities

- **Participative master class.** 36 hours. Presentation and discussion of the thematic block in the classroom.
- **Problem solving and case studies.** 9 hours. Practical problems of traceability and auditing of food safety management systems with guided classroom discussion and debate.

- **Computerized practices.** 3 hours. Practical application of shelf-life studies in food safety using scientific literature search and predictive microbiology tools.
- **Laboratory practices.** 12 hours. Practical application of the HACCP self-control system in a pilot plant of Food Science and Technology and presentation and discussion of teaching work in the classroom.
- **Teaching assignments.** Elaboration and design of specific self-monitoring plans for the management of food safety in different food sectors.
- **Personal study.** 86 hours.
- **Evaluation.** 4 hours.
- **Individual/group tutoring.** Face-to-face or virtual sessions to resolve doubts.

5. Assessment system

GLOBAL ASSESSMENT

In order to obtain a final grade equal to or higher than 5.0 (pass) it is mandatory to obtain the minimum grade required in each of the evaluation tests, otherwise the final grade will correspond to the minimum of those obtained. The global evaluation of the subject consists of two parts:

Part 1. Evaluation of the content of the syllabus (60% of the final grade)

Individual written test: short questions and developmental questions. It will be compulsory for all students and will be held during the ordinary and extraordinary exam period. Assessment criteria: knowledge, written expression and writing, critical and applicative capacity. Minimum grade required: 5/10 (valid within the same academic year).

Part 2. Evaluation of the teaching work (40% of the final grade)

It will be mandatory for all students by means of a teaching work produced as a group or individually executed.

Option for the evaluation of the teaching work performed in groups

Unexcused absence from the scheduled academic activities implies the waiver of this type of evaluation.

The grade for the teaching work will be obtained from the weighted average of the presentation, oral discussion and correction of the work (50%) and the individual written test (50%) and a minimum weighted average of 5/10 (valid within the same academic year) will be required to pass it.

- **Preparation, presentation and oral discussion of group work.** The teaching work will be done in group, must be delivered within the deadline set by the teacher stating the name and surname of the authors of the same. The test consisting of the preparation, oral presentation and discussion of the work with students and teachers will be developed during the teaching period as a learning activity. Assessment criteria: critical thinking skills, information search, analysis and processing, and critical thinking. The correction of the group work and its delivery within one week of its oral presentation will be considered in the grade. The grade obtained on a scale of 10 will be valid for two academic years.
- **Individual written test** of short questions on the work done in group. It will take place during the period of ordinary and extraordinary exams according to the centre's calendar, coinciding with the evaluation of the content of the syllabus. Assessment criteria: written expression and writing, critical and applicative capacity. Minimum grade required: 4/10 (valid within the same academic year).

Note: Students who wish to improve their grade obtained in the preparation, presentation, and oral discussion of the group work, instead of taking the individual written test, will take a comprehensive oral evaluation test about their teaching work (40% of the final grade).

Option for evaluation of individual teaching work

The student who has not done the group teaching work, should contact the teachers sufficiently in advance in order to agree on the subject and content of the individual work to be carried out.

The test consists of the delivery and oral presentation of the work of individual performance and subsequent discussion with the teachers. It will be held during the ordinary or extraordinary exam period on a date agreed upon with the teachers.

Assessment criteria: oral expression, terminology used, ability to solve problems, search, analysis and processing of information and critical reasoning. Minimum grade required: 5/10 (valid within the same academic year). The grade obtained will account for 100% of the grade of the teaching work. The test not passed in the ordinary call is recoverable through the correction and delivery of the work on the date of the extraordinary call of the same academic year.

6. Sustainable Development Goals

3 - Good Health & Well-Being
 6 - Clean Water and Sanitation
 12 - Responsible Production and Consumption