

26227 - Applied Food Hygiene

Información del Plan Docente

Academic Year	2016/17
Academic center	105 - Facultad de Veterinaria
Degree	294 - Degree in Food Science and Technology
ECTS	6.0
Course	3
Period	Second semester
Subject Type	Compulsory
Module	---

1.Basic info

1.1.Recommendations to take this course

1.2.Activities and key dates for the course

2.Initiation

2.1.Learning outcomes that define the subject

2.2.Introduction

3.Context and competences

3.1.Goals

3.2.Context and meaning of the subject in the degree

3.3.Competences

3.4.Importance of learning outcomes

4.Evaluation

5.Activities and resources

5.1.General methodological presentation

The learning process that has been designed for this subject is based on master class sessions, practical sessions intended to the resolution of case studies, visits to food industries as well as individual mentoring meetings with the teachers.

For all these activities, the student will have the necessary teaching material through individual access to the subject on the digital platform of the University. Students are encouraged to review this material in advance. It is also recommended

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to complete their notes, through the consultation of bibliographic sources. These sources as well as the recommended bibliography, tables, graphs and documents used, are regularly in English. Therefore, students should have a suitable knowledge of this language.

Regarding the general approach of the joint work, this will be under direct supervision of the teacher so to encourage the capability of the student to work, to synthesize and to investigate.

5.2.Learning activities

The learning activities scheduled include 39 hours of participatory lectures, 15 hours of practical activities, 3 hours of visits to food industries and 3 h of integration of hygiene, legal and technological issues.

The lectures that will take place in the classroom will be participative. In these sessions, the theoretical contents listed in the program will be showcased in a reasoned way.

Practical activities will be held in five sessions of 3 hour each and will focus on a specific issue chosen from the program depicted below. It will be assigned to every former group by the teacher at the first session. The group will be personally overseen by the teacher in order to guide it in searching bibliography and doing a critical analysis of the data found in the different sources. The practical session dedicated to the joint work, is devoted to the exhibition and discussion of the work done by the students.

The joint mentoring work will take place in coordination with the subjects of "Food law" and "Food technology II). The students into groups of 3 to 5 people, will assess since a legal, hygienic and technological point of view, the process in which a food product is manufactured.

This work will be exhibited at joint meeting of the three subjects previously mentioned, so to generate a discussion afterwards. Prior to the exhibition, the main topics of the work to be discuss, must be given to the teachers in a writing script.

In addition, every student will have two hours a week of tutorials, in order to resolve doubts or issues that arise them regarding these tasks. The web platform for virtual tutoring may also be used.

The formation of the student will be complemented through the programming of a visit to centers, institutions, laboratories or food companies to learn on-site about the practical application of the knowledge acquired

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5.3.Program

The program that is offered to the students in order to get the expected results contains the activities that are depicted below:

1:

Master classes

Part I: Good hygienic practices in the food industry

Good hygiene practices in primary production. Equipment suitability and maintenance. Handling, storage and transport. Water control. Cleaning and disinfection. Pest control. Personal hygiene and employee facilities. Product rework procedures: good manufacturing practices. Waste disposal.

Part II: Hygiene in the production, distribution and commercialization in the different food industries.

Hygiene in food production: water, additives, heat treatment, cooling, other treatments, packaging, product information. Hygiene in the distribution and marketing of food. Food hygiene applied to foodstuffs of animal origin: meat and meat products, milk and dairy products, fish and products thereof, egg and egg products, bee products. Food hygiene applied to foodstuffs of plant origin. Food hygiene in catering.

2:

Practical sessions.

Development of programs of good hygiene practices in the different food industries.

Practice 1 to 5 : design of programs of good hygiene practices applied to a model of food processing, thought to be made in the pilot plant of science and technology.

Practice 6 : exposure and public discussion of the design of the Good Hygiene Practices developed by each group and integration of it with technological and legal aspects.

3:

Visit to a food industry

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Practical application of the good hygiene practices in food companies.

5.4.Planning and scheduling

Dates sessions will be described in detail together with those of other tasks and subjects, along with the rest of subjects of third course in the Degree of Food Science and Tecnology on the website of the Faculty of Veterinary Medicine: <http://veerinaria.unizar.es/gradocta/> . This link will be updated at he beginnig of each academic year.

5.5.Bibliography and recomended resources

The updated bibliography is incorporated through the Library Center and can be accessed by the web.

<http://psfunizar7.unizar.es/br13/egAsignaturas.php?codigo=26227&Identificador=12146>