

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 theoretical classes, practical activities, and works carried out individually or in a group.

In relation to theoretical classes, it is planned to deliver the documentation for each lesson in advance, in order to promote more participatory classes.

Practices will be performed in computer classroom sessions (2 - 4 hours). These activities will begin once taught the

general concepts of law and in accordance with the schedule established by the Centre. Students will be provided in advance with the information necessary for the practice.

The works will consist in the search and processing of legal information to answer, individually, to certain issues raised throughout the course, as well as in the compilation of the legislative aspects related to a food or process. This last work will be done in coordination with the subjects of "Food technology II" and "Applied food hygiene", in groups of 5-6 people, who will have to assess from a legal, hygienic and technological point of view, the processing of a food. This work will be exhibited at joint session in order to generate further discussion, that constitutes an additional practice session. Students will give the written presentation to the teachers in advance.

Teaching material related to theoretical and practical sessions will be available to students at the Digital Teaching Platform.

5.2.Learning activities

The educational program includes 37 hours of lectures, 23 hours of practical classes, and the realization of works, individually or in group.

5.3.Program

Theoretical program (37 hours):

First section. General concepts of legislation

General concepts of legislation. Legal system. Spanish and European laws.

Second section. General concepts of food legislation

General principles of food legislation. The *Codex Alimentarius*. Evolution of Spanish and Community law. Competences of public administration in food.

Third section. Applied food legislation

Laws related with:

- Health and safety
- Protection of consumers
- Hygiene of foodstuffs
- Microbiological criteria for foodstuffs
- Residues and contaminants in food

- Official control
- Registration of food industries
- Food handlers
- Food additives
- Labelling and provision of food information to consumers
- Food contact materials
- Food of animal origin: meat and meat derivatives, eggs and egg products, milk and dairy products, fish products, bivalve molluscs, honey, others.
- Food of vegetal origin: fruits, vegetables and derivatives, edible fats, flours and derivatives, sugars and derivatives, condiments and spices, canned foods, others.
- Prepared meals and ready to eat foods
- Water and beverages
- Novel foods
- Dietary supplements and foods intended for a particular nutrition
- Food preservation technologies: irradiation
- Quality schemes for agricultural products and foodstuffs
- Technological surveillance and patents

Practical program (23 hours) :

Activities aimed to the acquisition of skills through the study and analysis of legal texts, practical cases, and legal aspects of a specific topic. Problem-based learning.

- Knowledge and use of informatics tools for obtaining information on the Spanish and European legislation. Structure of legal norms (4 hours).
- Use of informatics tools to address issues that may arise in the professional field: answer to different kind of questions and practical cases (two sessions of 4 hours each).
- Search for legal information on a specific topic and creation of a legislation database. Supervision by the teacher in

order to guide the students (two sessions of 4 hours each).

- Exposure and oral discussion of the group work on legislation related with a food process, integrated with the subjects of "Food technology II" and "Applied Food Hygiene" (3 hours).

Summary of teaching and learning activities (6 ECTS)

Face classes (60 h)

- Theoretical classes: 37 h

- Practical classes: 23 h

Non-contact hours (90 h)

- Study of theoretical contents: 50 h

- Study of practical contents: 15 h

- Works: 25 h

Tutoring is accounted within these non-contact hours.

5.4. Planning and scheduling

Dates and key milestones of the subject are described in detail on the website of the Veterinary Medicine Faculty (<http://veterinaria.unizar.es/gradocta/>). This link will be updated at the beginning of each academic year.

5.5. Bibliography and recommended resources

Ayuso, M., Cancela C., Carmona, E., Díaz J., López L. F., López A. X., Lorenzo M., Nuñez C., Pereira, A. C. Manual de Derecho Constitucional (I). Ed. Colex, Madrid, 1997.

Bellido, M. la Directiva Comunitaria. Ed. Dykinson, S.L., 2003.

Código alimentario español y disposiciones complementarias. Edición preparada por Paloma Deleuze Isasi. 7^a ed. Madrid. Tecnos. Colección Textos Legales, 2006.

Qué es el *Codex Alimentarius*. Ed. Secretaría del Programa Conjunto FAO/OMS sobre Normas Alimentarias, Roma. 3^a ed., 2006.

Codex Alimentarius. 14 volúmenes. FAO/OMS. Ed. Secretaría del Programa Conjunto FAO/OMS sobre Normas Alimentarias, Roma. 2^a ed., 1995.

Gómez, Y. Introducción al régimen constitucional español. 3^a ed. Madrid Sanz y Torres, 2003.

Giménez, R. Manual de procedimiento de la Unión Europea. Ed. Ministerio de Agricultura, Pesca y Alimentación, Madrid. 4^a ed. 2005.

Linde, E. y Mellado, P. Iniciación al derecho de la Unión Europea. Colex. Editorial Constitución y Leyes, S.A., Madrid, 5^a ed. 2010.

Mellado, P. Instituciones del derecho comunitario. Colex. Editorial Constitución y Leyes, S.A., Madrid, 2009.

Recuerda Girela, Miguel Angel. Tratado de Derecho Alimentario. Editorial Aranzadi - Thomson Company, 2011.

Recuerda Girela, Miguel Angel. Código de Derecho Alimentario. Editorial Aranzadi, 2011.

UE: Sociología y Derecho Alimentarios. Estudios Jurídicos en honor de Luís González Vaqué. Editorial Aranzadi, 2013.

Páginas web:

Unión Europea (UE)

http://europa.eu/index_es.htm

http://ec.europa.eu/dgs/health_food-safety/index_en.htm

http://ec.europa.eu/dgs/environment/index_en.htm

http://ec.europa.eu/dgs/agriculture/index_en.htm

Búsqueda de legislación de la UE (Eur-lex, DOUE, etc)

http://www.boe.es/legislacion/enlaces/union_europea.php

Libro Verde sobre los principios generales de la legislación alimentaria de la Unión Europea

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=COM:1997:0176:FIN:ES:PDF>

Libro Blanco sobre seguridad alimentaria

http://ec.europa.eu/dgs/health_consumer/library/pub/pub06_es.pdf

Autoridad Europea de Seguridad Alimentaria (European Food Safety Authority EFSA)

<http://www.efsa.europa.eu>

Rapid Alert System for Food and Feed (RASFF). Red de Alerta Rápida

http://ec.europa.eu/food/food/rapidalert/index_en.htm

Agencia Española de Consumo, Seguridad Alimentaria y Nutrición (AESAN)

<http://www.aecosan.msssi.gob.es/>

Codex Alimentarius

<http://www.codexalimentarius.org/>

FAO

<http://www.fao.org/nutrition/en/>

OMS

<http://www.who.int/foodsafety/en/>

Ministerio de Agricultura, Alimentación y Medio Ambiente

<http://www.magrama.gob.es/es/>

Ministerio de Sanidad, Servicios Sociales e Igualdad

<http://www.msssi.gob.es/>

Boletín Oficial del Estado (BOE)

26229 - Food Legislation

<http://www.boe.es/>

Boletines Oficiales Autonómicos

http://www.boe.es/legislacion/enlaces/boletines_autonomicos.php

Boletín Oficial de Aragón (B.O.A.)

<http://www.boa.aragon.es/>

Revistas especializadas

<http://socdercon.blogspot.com.es/>

Otras Direcciones de interés

<http://www.consumer.es/seguridad-alimentaria/normativa-legal/>

<http://www.agrodigital.com/>