28440 - Food Hygiene, Inspection and Control

Información del Plan Docente

Academic Year	2016/17
Academic center	105 - Facultad de Veterinaria
Degree	451 - Degree in Veterinary Science
ECTS	14.0
Course	5
Period	Annual
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 of the course is based on theoretical exposition activities by the teacher, joint development of models of self-control and HACCP and laboratory practices to be done in discussion seminars or sessions. Specific practicum of the subject will be in food businesses with a focus on practical sessions stays related to hygiene, antemortem and postmortem inspection in slaughterhouses and cutting plants. Sessions related to the objectives of the pilot course in an integrated manner with the teaching practices of food technology plant is also developed.

5.2.Learning activities

28440 - Food Hygiene, Inspection and Control

A total of 90 hours of participatory lectures (9 ECTS) are scheduled.

A total of 30 hours of practice to be coordinated with the specific contents of the course syllabus and related to hygiene, inspection and food control are scheduled by the Centre.

Laboratory practices and seminars consist of ten sessions of 3 hours each, in the labs of Nutrition and Food Science Department of Animal Science and Production Food (Building of Animal Husbandry, street level) and Pilot Plant Science and Food Technology and in computer classrooms and other educational facilities of the Centre. These sessions include: Laboratory practices, seminars, case studies, cooperative work and work presentations.

The Practicum of Hygiene and Food Control Inspection has a content of 2 ECTS with a presentiality 60%, which implies a total of 30 hours of practice teaching. Learning activities include seminars, external practices in slaughterhouses, practices in the Pilot Plant Science and Food Technology and drafting reports.

Likewise, Two hours per week are available for every student to develop an indivual mentoring with the teachers to solve doubts and questions along the learning process. Moreover all related to the add system would be used for virtual mentoring

5.3.Program

The program that the student is offered to help you achieve the expected results includes the following aspects:

1: Development of lectures

The exhibition part will be developed in a total of 32 lessons divided into two blocks according to the following schedule:

1 st Part .- the general concepts of the subject and its objectives are defined and the basics of prevention and control of food safety, food control and food inspection. This part is constituted by a total of 11 lessons:

Lesson 1.- Concept and content of Hygiene, Inspection and Food Control.

Lesson 2.- Concept and current status of Food Safety

Lesson 3ª.- Food legislation

Lesson 4ª.- Sampling, food inspection and official food control procedures

Lesson 5ª.- General Aspects of food contamination

Lesson 6ª.- Food hazard of biological origin.

28440 - Food Hygiene, Inspection and Control

Lesson 7ª.- Food hazard of abiotic risk

Lesson 8.- The Hygiene in the Food Industry: Code of good hygiene practice

Lesson 9.- Tools for evaluation, control and management of food hygiene and safety: prerequisites hygiene, traceability and HACCP.

Lesson 10.- The risk analysis of food hazards: assessment, management and communication

Lesson 11.- Other management tools safety and food hygiene: the precautionary principle, alert management and food crises; food safety objectives, shelf-life.

2 nd part .- It consists of specific modules dedicated to Hygiene, Inspection and Food Control of those foods direct responsibility in the veterinary profession. The block is divided into modules related to each type of food:

1 st Module.- Hygiene, Inspection and Control of Meat and meat products

Lesson 12.- Performance criteria for meat consumption

Lesson 13.- Hygiene in the meat production

Lesson 14.- Food Safety management tools and autocontrol in meat production

Lesson 15.- Veterinary Inspection and Official Control in meat production

Lesson 16ª.- Hygiene, Inspection and Control in the meat processing chain

2 nd Module.- Hygiene, Inspection and Control Milk and Dairy Products

Lesson 17. Performance criteria for drinking milk

Lesson 18. Hygiene in the fresh milk production

Lesson 19.- Food Safety management tools and autocontrol in milk production

Lesson 20.- Inspection and Official Control in the milk production and processing

Lesson 21.- Hygiene, Inspection and Control in the dairy products processing chain

3rd Module.- Hygiene, Inspection and Control of fish and fishery products. Idem of Shellfis

Lesson 22. Performance criteria for seafood consumption

28440 - Food Hygiene, Inspection and Control

Lesson 23ª.- Hygiene in the seafood production

Lesson 24ª.- Food safety management tools and control in seafoods products

Lesson 25ª.- Official Inspection and Control of fresh and frozen seafoods

Lesson 26ª.- Hygiene, Inspection and Official Control of processed seafoods

Lesson 27ª.- Hygiene, Inspection and Official Control of shellfish

4th Module.- Hygiene, Inspection and Control of eggs and eggs products

Lesson 28ª.- Performance criteria of table eggs

Lesson 29ª.- Hygiene, Inspection and Official Control of consumption eggs

Lesson 30ª.- Hygiene, Inspection and Control Officer of egg products.

5th Module.- Hygiene, Inspection and Control in the RTE. Processing industries prepared foods. Retailers of foods

Lesson 31.- Hygiene, Inspection and Control Officer and /or RTE. Food retail outlets. Inspection and Official Control.

6th Module.- Hygiene, Inspection and Control of other foods Veterinary inspection

Lesson 32.- Hygiene, Inspection and Control Officer of honey; Hygiene, Inspection and Control Officer of edible mushrooms. Hygiene, Inspection and Control of preserves and canned foods.

2: Development of practical classes

Practice No. 1 (**Seminar**).- Rules governing the exercise of hygiene, inspection and food control: Search legislation. Labelling inspection. Official sampling. Rising inspection reports.

Practice No. 2 (Laboratory).- Control of hygiene in the food industry: surface analysis in the industry. Water control in the food industry.

Practice No. 3 and 4 (Laboratory).- Food microbiological analysis: process hygiene criteria and food safety criteria.
Practice No. 5 (Cases study) Studies of food shelf life. Study of outbreaks of food poisoning and infections

Practice No. 6 and 7 (Laboratory). - Identification of fish species and assessing the degree of freshness. Fish

inspection. Identification of species of mollusks and crustaceans. Inspection of milk. Identification and Inspection mushrooms

Practice No. 8 and 9 (Seminars).- Methodology for the development of a self-management plan (HACCP) in the food industry. Self-development model. Exhibition, discussion and evaluation of the model.

Practice No. 10. (Work presentation).- Presentation, discussion and evaluation. Implementation of HACCP model in the food industry.

3.-Practicum of the course (2 ECTS)

Slaughterhouse seminars (3 seminars of 3 hours each)

Seminar S1.- Organization official inspection and control system of meat)

Seminar S2.- Hygiene and certification slaughterhouse

Seminar S3.- Official audits slaughterhouse

Slaughterhouse practices (5 practices to develop in the slaughterhouse Mercazaragoza)

Practice MP1.- slaughterhouse. Hygienic control. Afternoon (3 hours)

Practice MP2.- slaughterhouse. HACCP slaughterhouse. Afternoon (3 hours)

Practice MP3.- veterinarian practice on animal protection in the slaughterhouse. Afternoon (3 hours)

Practice MP4.- slaughterhouse. official inspection. Mornings (2.5 hours)

Practice MP5.- practice slaughterhouse practices. official inspection. Afternoon (3.5 hours)

Practicum in the Pilot Plant Science and Food Technology (2 practices of 3 hours each)

PPT6 practice and PPT7 .- (6 hours) Activities related to this practices will be made in full at the Pilot Plant CT. Design, implementation and maintenance of good hygiene practice and HACCP system in the process of preparing food. Considering the facilities that are available in the pilot plant food with which it intends to work are: Yogurt, fresh cheese, sausage type Frankfurt, fresh sausages, burger meat, sausage, sausage, ham, Canned green beans, canned tomato, macaroni dish prepared with meat, and fresh vegetables.

5.4.Planning and scheduling

Dates classroom sessions will be described in detail together with those of other subjects, along with the rest of subjects fifth year in the Degree of Veterinary Medicine, on the website of the Faculty of Veterinary Medicine (

http://veterinaria.unizar.es/gradoveterinaria/).This link will be updated at the beginning of each academic year.

Moreover, all ads related to the subject will be introduced in the add system in which the subject is developed.

5.5.Bibliography and recomended resources

http://psfunizar7.unizar.es/br13/eBuscar.php?tipo=a