

60560 - Food quality and safety

Información del Plan Docente

Academic Year	2016/17
Academic center	201 - Escuela Politécnica Superior
Degree	546 - Master in Agricultural Engineering
ECTS	4.5
Course	1
Period	First 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

Theoretical lectures (23 hours), cases and problems (12 hours), industrial visit (9 hours)

5.2. Learning activities

Theoretical lectures : 23 hours

The material provided by the teacher will be available in the reprographic service and in the Digital Teaching Ring- *ADD*, *University of Zaragoza* (<http://add.unizar.es>). Students should complete the material by means of recommended resources or taking notes.

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Cases and problems: 12 hours

Assigned cases will be prepared by students under the direction of the teacher. A part of the student's evaluation will rest with classroom participation in case discussions.

Industrial visit: 9 hours

Industrial visit will provide students a practical perspective on the world of work. This visit will give them the opportunity to interact with industries and know more about the current work practices in food control.

5.3.Program

Lectures:

Topic 1. Food Law Regulations

Topic 2. Food Traceability

Topic 3. A gri-food Laboratory .

Topic 4. ISO 17025. Application to an agri-food laboratory

Topic 5. ISO 22000

Topic 6. IFS Food Standard

Topic 7. BRC Global Standard for Food Safety

Topic 8. Food certifications . Figures and quality brands in the European Union

Case studies:

- Food safety regulations . Search and synthesis of information about food safety.

- Labeling and traceability of food . How to read food labels .

- Implementation of food safety regulations to a specific case .

5.4.Planning and scheduling

Week	lectures	problems and cases	visits
	1 3 hours		
	2 3 hours		
	3 3 hours		
	4 3 hours		
	5 3 hours		
	6 3 hours		
	7 3 hours		
	8 3 hours		

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	9		3 hours	
	10		3 hours	
	11		3 hours	
	12		3 hours	
	13			3 hours
	14			3 hours
	15			3 hours
TOTAL		23		12
				9

5.5. Bibliography and recommended resources

BASIC:

- La gestión de la seguridad alimentaria / Samuel Losada Manosalvas. Barcelona : Ariel : Escola de Prevenció i Seguretat Integral, UAB, 2001.
- Sistemas de gestión de la calidad en la industria alimentaria : guía para ISO 9001/2 / Andrew Bolton ; traducido por Luis M. Cintas Izarra. Zaragoza, Acribia, 2000
- Gestión de la calidad : conceptos, enfoques, modelos y sistemas / César Camisón, Sonia Cruz, Tomas González. Madrid : Pearson Educación, D.L. 2011

COMPLEMENTARY:

- La seguridad alimentaria del productor al consumidor / Foro Agrario. Mundi-Prensa, 2003
- Cómo implantar y gestionar la calidad total / [José Francisco Vilar Barrio ; en colaboración con Fermín Gómez Fraile, Miguel Tejero Monzón]. Madrid : Fundación Confemetal, D.L. 1997
- Evaluar la gestión y la calidad : herramientas para la gestión de la calidad y los recursos humanos/ Andrés Senlle. Barcelona : Gestión 2000, D.L. 2003
- Calidad y seguridad en el sector agroalimentario / J. A. Serra Belenguer, I. Fernández Segovia. València : Universitat Politècnica de València, 2010