

## 63020 - New tools in food safety

### Información del Plan Docente

<b>Academic Year</b>	2016/17
<b>Academic center</b>	105 - Facultad de Veterinaria
<b>Degree</b>	566 - Master's in Food Quality, Safety and Technology
<b>ECTS</b>	3.0
<b>Course</b>	1
<b>Period</b>	First semester
<b>Subject Type</b>	Optional
<b>Module</b>	---

### **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 is designed for this subject is based on the following:

- Theoretical classes in which the student presents the progress on strategies to ensure food safety and databases and information sources for the development of models applied to the food sector.
- Practical classes in which carried out the analysis and resolution of cases involving the application of treated tools in the field.
- Discussion work in which the student, individually or in groups, prepares a work on specific issues addressed in the field.
- Seminars, where each student presents the development of a specific model focused on decision making in the management of food security. In this activity the student participation will be promoted, urging them to make a critical interpretation of the conclusions of each year.

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### 5.2.Learning activities

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

1: Theoretical classes. 10 hours (2-hour sessions).

2: Practical classes. 4 hours (session 2 or 4 hour)

3: Discussion work. Preparation, individually or in groups of two students, a model application of food safety tools.

4: Seminars. 5 hours (session 2 or 4 hours)

- Each student presents the exercise performed individually or in groups for a maximum time of 30 minutes.
- Analysis and group discussion with other students and teachers, the results and conclusions of each year

5: individual or group tutorial. Resolution of doubts under the supervision of the teacher. Preparation and development of the public presentation of teaching.

### 5.3.Program

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

1: Theoretical classes. 10 hours (2-hour sessions).

Brief description of contents: Advances in the hazard analysis and critical control points. Concept ALOP, FSO, PO. Shelf life studies on food safety. Information systems and traceability. Food Defense. Risk communication.

2: Practical classes. 4 hours (session 2 or 4 hour)

HACCP validation exercises. FSO integration into the system of self-control. Application of life in managing food safety. case studies of traceability. Case Studies of food crises.

### 5.4.Planning and scheduling

### 5.5.Bibliography and recommended resources