

## 63022 - Emerging risks in the food chain

### Información del Plan Docente

Academic Year	2016/17
Academic center	105 - Facultad de Veterinaria
Degree	566 - Master's in Food Quality, Safety and Technology
ECTS	3.0
Course	1
Period	First semester
Subject Type	Optional
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 is designed for this subject is based on the following:

- Theoretical sessions in which the student presents the concepts of emergency food safety and practical applications for risk assessment and study of biological or chemical hazards. Also databases and sources of information for the development of emergency assessment models are studied.
- Along with this practical sessions in which actual models of health and food emergency in order to meet the application systems are studied process are performed.
- Finally, in the presentation and discussion sessions, each student presents the development of a specific emergency assessment model applied to a particular food hazard in different real scenarios to facilitate decision-making in the management of food safety. In these sessions the participation of students will be

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promoted, urging them to make a critical interpretation of the conclusions of each year.

### 5.2.Learning activities

It includes the following activities:

- 1: Theoretical sessions. 10 hours (2-hour sessions).
2. Theoretical and Practical sessions. 20 hours (session 2 or 4 hours)
3. Sessions of presentation and discussion of results. 5 contact hours

### 5.3.Program

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

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

- Brief description of contents: Concept of emergency; main sources and contributions to the study of food security emergency. Major emerging hazards identified at present

2. Theoretical and Practical sessions. 20 hours (session 2 or 4 hours)

- Theoretical and practical presentation of an evaluation model emergency in biotic and abiotic hazards. Exercises identification and characterization of emerging risks. Exercises estimation of exposure to hazards in food.

- Sessions of preparing an assessment exercise will consist of emergency food preparation, individualized evaluation of a model of a food characterized as an emerging risk. Sessions dedicated to the resolution of questions under the supervision of the teacher. Preparation and Development of the public presentation.

3. Sessions of presentation and discussion of results. 5 contact hours

- Each student presents the exercise performed individually for a maximum time of 30 minutes.

- Analysis and group discussion with other students and teachers, the results and conclusions of each year.

### 5.4.Planning and scheduling

### 5.5.Bibliography and recommended resources