

60560 - Food quality and safety

Syllabus Information

Academic Year: 2019/20

Subject: 60560 - Food quality and safety

Faculty / School: 201 - Escuela Politécnica Superior

Degree: 546 - Master in Agricultural Engineering

ECTS: 4.5

Year: 1

Semester: First semester

Subject Type: Compulsory

Module: ---

1.General information

1.1.Aims of the course

1.2.Context and importance of this course in the degree

1.3.Recommendations to take this course

2.Learning goals

2.1.Competences

2.2.Learning goals

2.3.Importance of learning goals

3.Assessment (1st and 2nd call)

3.1.Assessment tasks (description of tasks, marking system and assessment criteria)

4.Methodology, learning tasks, syllabus and resources

4.1.Methodological overview

The methodology followed in this course is oriented towards achievement of the learning objectives. A wide range of teaching and learning tasks are implemented, such as lectures (23 hours), cases and problems (12 hours), and visits to agri-food facilities (9 hours).

4.2.Learning tasks

The course includes the following learning tasks:

- **Lectures 2,3 ECTS** (23 hours). The material provided by the teacher will be available at the reprographic service and the virtual platform ADD (<http://add.unizar.es>). Students should complement the material by means of recommended resources or note-taking.
- **Cases and problems 1,2 ECTS** (12 hours). Assigned cases will be prepared by students under the supervision of the teacher. A part of the student's evaluation will include classroom participation in case discussions.
- **Visits 1 ECTS** (10 hours). Visits to agro-food industries or similar activities.

4.3.Syllabus

The course will address the following topics:

Lectures:

Topic 1. Food Law Regulations
 Topic 2. Food Traceability
 Topic 3. Agri-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

4.4.Course planning and calendar

Provisional course planning

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		
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

4.5.Bibliography and recommended resources

BB Bolton, Andrew. Sistemas de gestión de la calidad en la industria alimentaria : guía para ISO 9001/2 / Andrew Bolton ; traducido por Luis M. Cintas Izarra . Zaragoza : Acirbia, 2000

BB Camisón Zornoza, César. Gestión de la calidad : conceptos, enfoques, modelos y sistemas / César Camisón, Sonia Cruz, Tomas González . [reimp.] Madrid : Pearson Educación, D.L. 2011

BB Losada Manosalvas, Samuel. La gestión de la seguridad alimentaria / Samuel Losada Manosalvas . [1ª ed.] Barcelona : Ariel : Escola de Prevenció i Seguretat Integral, UAB, 2001

BC La seguridad alimentaria del productor al consumidor / Foro Agrario . Madrid [etc.]: Mundi-Prensa, 2003

BC Senlle, Andrés. 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

BC Serra Belenguer, Juan Antonio. Calidad y seguridad en el sector agroalimentario / J. A. Serra Belenguer, I.

Fernández Segovia . València : Universitat Politècnica de València, 2010

BC Vilar Barrio, José Francisco. 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

The updated recommended bibliography can be consulted in:

<http://psfunizar7.unizar.es/br13/egAsignaturas.php?codigo=60560&Identificador=C70020>