

28440 - Food Hygiene, Inspection and Control

Información del Plan Docente

Academic Year	2018/19
Subject	28440 - Food Hygiene, Inspection and Control
Faculty / School	105 - Facultad de Veterinaria
Degree	451 - Degree in Veterinary Science
ECTS	14.0
Year	5
Semester	Annual
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 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. The specific practicum of the course is carried out in practical sessions related to the hygiene and the antemortem and postmortem inspection in slaughterhouses and cutting plants. Also, practical sessions related to the objectives of the course in pilot plant will be developed.

4.2.Learning tasks

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

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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 individual 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

4.3.Syllabus

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:

1st 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 3.- Food legislation

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

Lesson 5.- General Aspects of food contamination

Lesson 6.- Food hazard of biological origin.

Lesson 7.- Food hazard of abiotic risk

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

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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.

2nd 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:

1st 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 16^a.- Hygiene, Inspection and Control in the meat processing chain

2nd 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

Lesson 23.- Hygiene in the seafood production

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

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

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

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

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

Lesson 28.- Performance criteria of table eggs

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

Lesson 30.- 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 PL-1 (Cases study).- Search for food legislation.

Practice PL-2 (Cases study).- Rules governing the exercise of food hygiene, inspection and control: Labelling inspection. Official sampling.

Practice PL-3 (Laboratory).- Control of hygiene in the food industry: surface analysis in the industry. Water control in the food industry.

Practice PL-4 and PL-5 (Laboratory).- Food microbiological analysis: process hygiene criteria and food safety criteria.

Practice PL-6 (Cases study).- Studies of food shelf life. Study of food-borne outbreaks

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Practice PL-7 (Laboratory). - Identification of fish species and fish freshness assessment. Fish inspection. Identification of species of mollusks and crustaceans.

Practice PL-8 and PL-9 (Cases study).- Methodology for the development of a self-control plan (HACCP) in the food industry. Self-control development model. Exhibition, discussion and evaluation of the model.

Practice PL-10 (Work presentation).- Presentation, defense and discussion of a HACCP model in the food industry.

3.-Practicum of the course (2 ECTS)

Slaughterhouse seminars (3 seminars of 3 hours each)

Seminar S1.- Official control on fresh meat in the slaughterhouse

Seminar S2.- Hygiene and certification in the slaughterhouse

Seminar S3.- Official audits in the slaughterhouse

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

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

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

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

Practice MP4.- Official inspection. Mornings (2.5 hours)

Practice MP5.- Official inspection. Afternoon (3.5 hours)

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

Practices PP1 and PP2.- (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, different food processes related to the main food sectors will be proposed.

4.4.Course planning and calendar

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

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(<https://veterinaria.unizar.es/academico/plan-estudios-grado-veterinaria>). 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.

4.5. Bibliography and recommended resources