

60560 - Food quality and safety

Información del Plan Docente

Academic Year	2018/19
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

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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

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- 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 : Acribia, 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?id=9690>