

Academic Year/course: 2021/22

30828 - Applied Food Hygiene

Syllabus Information

Academic Year: 2021/22

Subject: 30828 - Applied Food Hygiene

Faculty / School: 105 - Facultad de Veterinaria

Degree: 568 - Degree in Food Science and Technology

ECTS: 6.0

Year: 3

Semester: Second semester

Subject Type: Compulsory

Module:

1. General information

2. Learning goals

3. Assessment (1st and 2nd call)

4. Methodology, learning tasks, syllabus and resources

4.1. Methodological overview

The methodology that has been designed for this course is based on lectures, practice sessions intended to the resolution of case studies, visits to food industries as well as orientation and follow-up tutorials.

For all these activities, on the classroom materials will be available via Moodle. It is also recommended to complete their notes, through the consultation of bibliographic sources. These sources as well as the recommended bibliography, tables, graphs and documents used, are regularly in English. Therefore, students should have a suitable knowledge of this language.

The group work will be guided by the teachers in order to encourage the capability of the student to work, to synthesize and to investigate.

Students must follow the regulations described in:

- Prevention: A guide for students at the University of Zaragoza:
https://uprl.unizar.es/sites/uprl.unizar.es/files/archivos/Procedimientos/guia_preventiva_para_estudiantes.pdf
- Manual de seguridad en los laboratorios de la Universidad de Zaragoza y normas marcadas por la Unidad de Prevención de Riesgos Laborales:

<https://uprl.unizar.es/inicio/manual-de-procedimientos>

https://uprl.unizar.es/sites/uprl.unizar.es/files/archivos/Procedimientos/manual_de_seguridad_en_los_laboratorios_de_la

In addition, students will follow as well any instructions related to biosecurity given by the professor

4.2. Learning tasks

The course includes the following learning tasks:

- The lectures (39 hours). They will take place in the classroom will be participative. In these sessions, the theoretical

contents listed in the syllabus will be showcased in a reasoned way.

- Practice sessions (18 hours). They will be held in six sessions of 3 hour each and will focus on a specific issue chosen from the program depicted below. It will be assigned to every former group by the teacher at the first session. The group will be personally overseen by the teacher in order to guide it in searching bibliography and doing a critical analysis of the data found in the different sources. The practical session dedicated to the group work, is devoted to the exhibition and discussion of the work done by the students.
- The guided work developed in groups will take place in coordination with the subjects of ?Food law? and ?Food technology II). The students into groups, will assess since a legal, hygienic and technological point of view, the process in which a food product is manufactured. This work will be presented and discuss at a joint meeting of the three courses previously mentioned, Prior to the exhibition, the main topics of the work to be discuss, must be given to the teachers in a writing script.
- The formation of the student will be complemented through the programming of a visit to centers, institutions, laboratories or food companies to learn on-site about the practical application of the knowledge acquired. 3 hours of visits to food industries and 3 h of integration of hygiene, legal and technological issues.

4.3. Syllabus

The course will address the following topics:

Lectures

- Topic I: Good hygienic practices in the food industry. Good hygiene practices in primary production. Equipment suitability and maintenance. Handling, storage and transport. Water control. Cleaning and disinfection. Pest control. Personal hygiene and employee facilities. Product rework procedures: good manufacturing practices. Waste disposal.
- Topic II: Hygiene in the production, distribution and commercialization in the different food industries. Food hygiene applied to foodstuffs of animal origin: meat and meat products, milk and dairy products, fish and products thereof, egg and egg products. Food hygiene applied to foodstuffs of plant origin. Food hygiene in catering.

Practice sessions. Development of programs of good hygiene practices in the different food industries.

- Practice 1 to 5: design of programs of good hygiene practices applied to a model of food processing, thought to be made in the pilot plant of science and technology.
- Practice 6: exposure and public discussion of the design of the Good Hygiene Practices developed by each group and integration of it with technological and legal aspects.

Visit to a food industry. Practical application of the good hygiene practices in food companies.

4.4. Course planning and calendar

For further details concerning the timetable, classroom and further information regarding this course please refer to the website of the Faculty of Veterinary Medicine: <https://veterinaria.unizar.es/academico/plan-estudios-grado-cta>. This link will be updated at the beginning of each academic year.

4.5. Bibliography and recommended resources

The updated bibliography is incorporated through the Library Center and can be accessed by the web.