

Academic Year/course: 2021/22

## 68769 - New tools in food safety

### Syllabus Information

**Academic Year:** 2021/22

**Subject:** 68769 - New tools in food safety

**Faculty / School:** 105 - Facultad de Veterinaria

**Degree:** 631 -

**ECTS:** 3.0

**Year:** 1

**Semester:** Second semester

**Subject Type:** Optional

**Module:**

## 1. General information

## 2. Learning goals

## 3. Assessment (1st and 2nd call)

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

**The student will prove that he/she has achieved the expected learning results by means of the following assessment tasks:**

**Continuous assessment:** it will be carried out on the basis of a work developed in connection with one of the teachers of the subject throughout the four-month period in which it is taught. This evaluation will include the following activities:

1.1- Oral presentation of a scientific development work applying the tools explained in the previous lessons. The student must submit a written summary of the work, with a maximum length of 5 pages that will complement the grade of the course. This activity will be led by the professors who teach the subject. The overall grade of the exercise will be from 0 to 10 points and will represent 75 % of the final grade of the subject. Evaluation criteria: content, originality and scientific depth of the work done, its presentation, the written summary as well as the active participation of the student in the tutorial process in the elaboration of the work.

1.2- Group discussion of the work conclusions presented by each student. The grade of each student will depend on their answers in the group discussion and will be from 0 to 10 points and will represent 25 % of the final grade of the course. Evaluation criteria: critical capacity and interpretation of the results and conclusions obtained.

It is necessary to obtain a minimum final score of 5 points to pass the subject. The continuous assessment will only be taken into account if 80 % of the proposed activities have been carried out.

**Global assessment:** The students who have not chosen continuous assessment may be evaluated by means of a comprehensive test consisting of the written development of a model for the application of food security tools. The student will have one week to carry out the exercise and will have access to the sources of information.

The work delivered will be evaluated by the subject teachers and will have a score between 0 and 10 points and it is necessary to obtain a minimum final score of 5 points. Evaluation criteria: content, originality and scientific depth of the work done.

## 4. Methodology, learning tasks, syllabus and resources

### 4.1. Methodological overview

The methodology followed in this course is oriented towards the achievement of the learning objectives. A wide range of teaching learning tasks are implemented, such as follows:

1. Lectures in which the teacher presents the progress on strategies to ensure food safety, data bases and information sources for the development of models applied to the food sector.
2. Practical sessions in which students carry out the analysis and solving cases applying the reviewed tools in the subject
3. Discussion work in which the student, individually or in pairs, prepares an assignment on specific issues related to the :
4. Seminars, where each student prepares and presents the development of a specific model focused on decision-making presentation.

## 4.2. Learning tasks

The course is offered to help students achieving expected results and includes the following learning tasks:

16 hours of **attendance-based lectures** (2-hour sessions).

5 hours of **attendance-based practical sessions**.

### Discussion work.

4 hours of mentoring. Individual preparation or in pairs of an application model for food safety tools under the supervision of the teacher and preparation of the public presentation of the work.

**Seminars.** 5 hours.

1. Each student presents their work assignment, individually or in groups, for a maximum of 20 minutes.
2. Follow-up analysis and group discussion with other students and teachers of the results and conclusions corresponding every work.

## SUMMARY OF ACTIVITIES

<b>ATTENDANCE- BASED ACTIVITIES</b>	
Lectures	16 hours
Practical sessions	5 hours
Seminars	5 hours
Mentoring of works	4 hours
Total	30 hours
<b>NO ATTENDANCE-BASED ACTIVITIES</b>	
Individual student work	45 hours
<b>TOTAL HOURS OF THE SUBJECT</b>	<b>75 hours</b>

## 4.3. Syllabus

### 1. Lectures

Brief description of contents.

Lesson 1. Advances in the system of Hazard Analysis and Critical Control Points.

Lesson 2. Validation and Verification tools for a HACCP system.

Lesson 3. Food Safety Objectives (FSO) and Performance criteria.

Lesson 4. Microbiological assessment Plan.

Lesson 5. Shelf life studies in Food Safety.

Lesson 6. Food Defense. Threat Assessment and Critical Control Points (TACCP).

Lesson 7. Food Fraud. Vulnerability Assessment and Critical Control Points (VACCP).

Lesson 8. Risk Communication Tools.

### 2. Practical sessions

Practical session 1. Validation exercises of the HACCP system.

Practical session 2. Integration of FSO in the HACCP system.

Practical session 3. Shelf Life Application in the Food Safety Management.

### 3. Discussion work

Development of an application model for food safety tools.

#### **4. Seminars.**

Presentation of the work (Individual or in groups).

Follow-up analysis and group discussion with other students and teachers of the results and conclusions corresponding to ever

#### **4.4. Course planning and calendar**

Further information concerning the timetable and lectures and practical sessions of the subject will be provided throughout Sepi

<http://veterinaria.unizar.es/>

#### **4.5. Bibliography and recommended resources**

Updated bibliographic information and recommended resources will be available in the ADD and also in the web of the "Biblioteca" (search in "bibliografía recomendada" in [biblioteca.unizar.es](http://biblioteca.unizar.es)).