

30828 - Applied Food Hygiene

Syllabus Information

Academic year: 2023/24
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

This subject is framed within the specific objective of the degree to train professionals in Food Hygiene and Safety, although the competences acquired are the basis of the professional practice of all the professional opportunities of the degree.

Its general objectives are the acquisition of knowledge, skills and abilities that will enable students to:

- a. establish General Hygiene Plans in the food industry
- b. identify, prevent and control hazards in different food sectors through the application of good hygienic practices

Its approaches and objectives are aligned with the following Sustainable Development Goals (SDGs) of the Agenda 2030 of the United Nations (<https://www.un.org/sustainabledevelopment/es/>):

Goal 3: Health and wellness.

Goal 4: Quality Education.

Goal 6: Clean water and sanitation.

Goal 12: Responsible Production and Consumption

2. Learning results

1. Recognize the basic procedures underpinning codes of good practice in food production.
2. Elaborate, apply and maintain good hygienic practices at any stage of the food chain, applying current legislation in force.
3. Coordinate and carry out continuous training on food hygiene issues, especially in relation to food handlers.
4. Identify the main factors that cause foodborne diseases in the different sectors of the food industry.
5. Detect hygienic-sanitary problems in the different sectors of the food industry.
6. Establish General Hygiene Plans (GHPs) as basic hygienic prerequisites in food establishments of the different agri-food sectors.
7. Identify and verify the correct criteria for the development of GHPs in the different agri-food sectors.
8. Know and handle the basic sources of information related to Food Hygiene and especially to good hygienic practice guidelines as a tool to ensure the correct handling of food and to establish the relevant actions after the application of the corresponding legislation.
9. To produce, as a team, a project coordinated with other subjects in which the hygienic aspects related to the manufacturing process of a prototype food are detailed and deepened.

3. Syllabus

Theoretical program:

- Block I: General Hygiene Plans (GHP) in the food industry
 1. Introduction to general hygiene plans
 2. General hygiene plans in the food industry

- Block II: Hygiene in production, distribution and marketing applied to food sectors

Food hygiene measures applied to the technological processes of the food industry and to the different food sectors: meat and meat products, milk and dairy products, fishery products, eggs and egg products, fruit and vegetables.

Practical program:

- Creation of General Hygiene Plans

- Production of an integration work (with the subjects of Food Legislation and Food Technology II) - Visits to companies to learn about the implementation on site of the knowledge acquired

4. Academic activities

Master classes (35 h). They will be participative, and the contents detailed in the theoretical program of the subject will be presented in a reasoned way..

Problem solving and case studies (9 h): 3 sessions of 3 h each in which the students will create, in groups, different general hygiene plans applied to a food product processing model.

Laboratory practices in Pilot Plant (13 h): 5 sessions (2-3 h/session) in which the process of elaboration of a product will be analysed from a hygienic point of view taking as a reference the food industry, the facilities, equipment and utensils of the Food Science and Technology Pilot Plant. The work carried out in these sessions is part of the teaching work (Integration Work) done in coordination with the subjects of Food Legislation and Food Technology II.

Special practices (3 h): Visits to food facilities.

Personal study (60 h).

Teaching work (27 h).

Assessment (3 h).

Individual/group tutoring: Face-to-face or virtual sessions to resolve doubts.

5. Assessment system

Global assessment:

It consists of several evaluation tests. In order to pass the subject, the weighted average of the grades obtained in the different evaluation tests must be equal to or higher than 5 points out of 10. If this is not the case, the subject will be considered failed and the final grade will be the lowest grade of those obtained.

Test I: Evaluation of the General Hygiene Plans (30%). Written examination of short and/or essay questions.

Minimum grade: 5 points out of 10, valid in the same academic year

Test I may also be taken during the class period by completing the following two activities:

- Activity I (10%): Presentation and group defence of a Hygiene Plan applied to a food industry model, that will have been developed in the practical sessions of problems and cases, and

- Activity II (20%): Written exam of short questions and/or developmental questions, to be taken during the class period once the teaching of these contents has been completed. Minimum grade to average with the group grade of Activity I: 4 points out of 10.

Test II: Evaluation of the contents of Block II of the theoretical program (45%). Written exam of short questions and/or development. Minimum grade: 5 points out of 10, valid in the same academic year.

Assessment criteria (Tests I and II): the degree of knowledge of the subject, the capacity for precision and critical reasoning, as well as written expression will be assessed.

Test III: Evaluation of the Integration Work (25%). It will consist of a group exposition and defence (75%) of the work, as well as individual answers (25%) to questions posed by the teacher. It will be held to coincide with the last scheduled practical session. The grade obtained will be valid for the academic years 2023-2024 and 2024- 2025.

Students who have not done the group work or wish to improve the group grade obtained, should contact the teacher to be assigned a topic to work on individually. The student will have to take an oral test in which they will present and defend the assigned work and answer the questions posed by the teacher. This test will be held during the examination period organized by the centre.

Assessment criteria (Test III): the ability to apply and relate the acquired knowledge, communication of ideas and oral expression will be assessed, as well as the reasoning capacity of the answers to the questions posed.