

66856 - Methodology for the risk assessment in foodstuffs

Syllabus Information

Academic year: 2023/24

Subject: 66856 - Methodology for the risk assessment in foodstuffs

Faculty / School: 105 - Facultad de Veterinaria

Degree: 617 - Master's in Global Health: Integration of Environmental, Human and Animal Health

ECTS: 3.0

Year: 1

Semester: Second semester

Subject type: Optional

Module:

1. General information

This elective subject belongs to the specialization module in public health of the Master's Degree in Global Health: Integration of Environmental, Human and Animal Health and is eminently practical in nature. The objective is to provide the student with a systematic and rigorous knowledge of the procedure of chemical and biological food risk assessment. They will also learn to interpret the information and communicate the conclusions of the scientific works on risk assessment, as well as to apply the acquired knowledge to a research objective in the field of food safety.

These approaches and objectives are aligned with the following Sustainable Development Goals (SDGs) of the United Nations Agenda 2030 (<https://www.un.org/sustainabledevelopment/es/>), so that the acquisition of the learning results of the subject provides training and competence to contribute to some extent to the achievement of Objective 3.3 and 3.9 of Goal 3 and Objective 12.5 of Goal 12.

A basic knowledge of food microbiology, toxicology and hygiene and other subjects related to food safety is recommended.

2. Learning results

- To understand and interpret information derived from the risk assessment work of food safety agencies.
- To plan and apply the risk assessment methodology of biotic and abiotic threats in the diet in real scenarios.
- To apply the scientific fundamentals and procedures of risk assessment to food safety research models.

3. Syllabus

Topic 1. General principles of food risk analysis. Risk assessment, management and communication.

Topic 2. Methodologies for the assessment of food hazards of chemical origin. Practical application.

Topic 3. Methodologies for the assessment of food hazards of biological origin. Practical application.

4. Academic activities

Master Class. 4 hours

Presentation of the theoretical principles of food risk assessment and guidance on how to search for information.

Problems and cases. 26 hours

Study of a biological and chemical food risk assessment model in real situations. Solving of practical cases of food risk assessment raised by the teacher including debate and guided discussion in the classroom. Preparation of teaching assignments supervised by the teacher. Presentation and discussion of the group work.

Teaching assignments. 13.5 hours

Individual/group work (analysis of a scientific article preferably written in English) and individual report on the practical activities (solving of two case studies).

Personal study. 30 hours

Assessment tests. 1.5 hours

Individual and/or group tutoring, face-to-face or virtual doubt solving.

5. Assessment system

CONTINUOUS ASSESSMENT (during the teaching period)

In order to be eligible for this assessment system, attendance to 80% of the scheduled academic activities is mandatory. In order to pass the subject it is necessary to obtain a minimum grade of 5/10 points in each of the assessment tests. The grades obtained in the tests passed will be saved during the same academic year.

a) Individual case study report (40% of the final grade)

Submission of a written report of two case studies (chemical risk and biological risk) based on the application of the concepts to the food risk assessment process. Assessment criteria: ability to apply knowledge to practice, use of information sources, clarity and written expression, interpretation and critical capacity of the conclusions obtained. The test can be written in the ordinary and extraordinary call if the student does not pass it in the first call.

b) Drawing up, presentation and oral discussion of the group work (60% of the final grade).

The work will be based on the analysis of a scientific article on a food risk assessment model applied to real scenarios as a basis for decision making in food risk management. The test will consist of the preparation and delivery of the work including slides, oral presentation and discussion with the class as a whole. Assessment criteria: ability to analyse and summarise, clarity of exposition, scientific rigour, critical and self-critical ability, active participation of the student in the tutorial process during the production of the work. If the Individual/group work is not successfully assessed in the first call, it can be corrected and submitted again in the ordinary and extraordinary calls.

Note: students who have passed the subject according to the continuous assessment and wish to improve the grade obtained, will take a global final exam in the ordinary call, consisting of an oral test of questions related to the work that the student has done in group during the teaching period.

FINAL OVERALL TEST (ordinary and extraordinary calls)

In order to pass the subject it is necessary to obtain a minimum grade of 5/10 points in each of the assessment tests. The grades obtained in the tests passed will be saved during the same academic year.

a) Individual case study report (40% of the final grade)

It is the same test as the one for the continuous assessment system.

b) Preparation, presentation and oral discussion of the work done individually (60% of the final grade).

It is the same test as the one for the continuous assessment system. The preparation of the work will be individual including oral presentation and discussion with the teachers of the subject.