

68771 - Emerging risks in the food chain

Syllabus Information

Academic year: 2023/24

Subject: 68771 - Emerging risks in the food chain

Faculty / School: 105 - Facultad de Veterinaria

Degree: 631 - Master's Degree in Food Quality, Safety and Technology

ECTS: 3.0

Year: 1

Semester: Second semester

Subject type: Optional

Module:

1. General information

This elective subject belongs to the specialization itinerary module of the Master's Degree in Food Quality, Safety and Technology and is eminently practical in nature. Its main objective is to provide the student with a systematic and rigorous knowledge of the process of identifying emerging threats to food safety, the ability to develop skills in searching for scientific information related to the identification of food emergencies. It also teaches the student how to integrate and apply food safety knowledge in new environments involving emergency situations.

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 targets 3.3 and 3.9 of Goal 3.

It is recommended that the student has advanced knowledge of microbiology, toxicology and food hygiene, as well as other subjects related to food safety.

2. Learning results

1. To know the tools for the identification of emerging food hazards.
2. To identify the real threat of the different agents that can cause emergencies in the food chain.
3. To produce a scientific risk assessment of an emerging agent in a food.
4. To provide guidelines for the control of emerging risks in foodstuffs.

3. Syllabus

Block 1. Emerging food threats: concepts, identification methodology, management and emergency networks.

Block 2. Analysis, monitoring and assessment of various emerging food risks.

4. Academic activities

Master class. 12 hours. Presentation of the fundamentals of the concept of emergency in the context of food safety and the methodological bases for the identification, characterisation, assessment and management of emerging high-risk threats.

Problems and cases. 18 hours. Assessment and study of real models of emergency caused by food hazards of biological or chemical nature in order to know the application systems of the process. Preparation of the teaching work supervised by the teacher. Presentation and discussion of the group work.

Teaching work. 13.5 hours. Individual/group work on characterization and assessment of an emerging risk.

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 evaluation 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 the weighted average of the following

tests:

a) Preparation, presentation and oral discussion of group work (75% of the final grade).

The work will be based on the development of a specific emergency assessment model applied to a food hazard in real scenarios as a basis for decision making in food safety management. The test will consist of the preparation and delivery of the work with slides, oral presentation and discussion with the whole class. A minimum grade of 5/10 will be necessary to add the grade corresponding to the participation in debates. 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.

b) Participation in discussions(25% of the final grade)

Group discussion of the conclusions of the assessment work presented by each group and of the preventive strategies of the emerging threat studied. Assessment criteria: active participation of the student in the process of discussion of the work, ability to apply the knowledge to practice.

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 kept during the same academic year.

a) Preparation, presentation and oral discussion of work done individually(75% of the final grade).

It consist of the same test indicated in the continuous assessment system. The preparation of the work will be individual including oral presentation and discussion with the teachers of the subject.

b) Additional written exercise (25% of the final grade)

It will consist of a questionnaire with short-answer questions on the content of the subject. Assessment criteria: mastery of the content, use of terminology, written expression, accuracy of answers.