

Información del Plan Docente

Academic Year	2017/18
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**1.1.Introduction****1.2.Recommendations to take this course****1.3.Context and importance of this course in the degree****1.4.Activities and key dates****2.Learning goals****2.1.Learning goals****2.2.Importance of learning goals****3.Aims of the course and competences****3.1.Aims of the course****3.2.Competences****4.Assessment (1st and 2nd call)****4.1.Assessment tasks (description of tasks, marking system and assessment criteria)****5.Methodology, learning tasks, syllabus and resources****5.1.Methodological overview**

The methodology that has been designed for this course is based on lectures, practical sessions, and the development of a coordinated group work.

For all these activities, the classroom materials will be available via virtual platform ADD (Moodle). It is also recommended to the students to complete their notes, through the consultation of bibliographic recommended sources. The active participation of students will be encouraged through the use of Information and Communication Technologies

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(ICTs) during the course.

The coordinated group work will be guided by the teacher in its legal applications in order to encourage the capability of the student to work.

Each student will also have individual or group tutorials with the teacher to solve the doubts or questions that could arise during the course.

5.2.Learning tasks

The learning tasks include 37 hours of participatory lectures, 23 hours of practical activities, and the development of a coordinated group work.

The lectures that 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. In addition, with the objective to encourage motivation and the active participation of the students in the classroom, self-evaluation exercises online will be done during the course (app Socrative). The participation of the students in these activities will be positively valued and they will be able to check their progress immediately.

Practical activities will be held in sessions of 2 to 4 hours each in a computer room, with activities to the acquisition of competences through the study and analysis of legal texts, practical cases, and legal aspects of a specific topic, with learning based on problem solving. These activities will begin once taught the general concepts of law and in accordance with the schedule established by the Centre.

The guided work developed in groups will be done in coordination with the subjects of "Food Technology II" and "Applied Food Hygiene". The students will assess from a legal, hygienic and technological point of view, the process in which a food product is manufactured. This work will be exhibited at joint session in order to generate further discussion that constitutes an additional practice session. Prior to the exhibition, the main topics of the work to be discussed must be given to the teachers in a writing script.

5.3.Syllabus

The program that is offered to the students in order to get the expected results contains the activities that are depicted below:

Master classes (37 hours)

- **First section. General concepts of legislation**

General concepts of legislation. Legal system. Spanish and European laws.

- **Second section. General concepts of food legislation**

General principles of food legislation. The Codex Alimentarius. Evolution of Spanish and Community law. Competences of public administration in food.

- **Third section. Applied food legislation**

Laws related with:

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- Health and safety
- Protection of consumers
- Hygiene of foodstuffs
- Microbiological criteria for foodstuffs
- Residues and contaminants in food
- Official control
- Registration of food industries
- Food handlers
- Food additives
- Labelling and provision of food information to consumers
- Food contact materials
- Food of animal origin: meat and meat derivatives, eggs and egg products, milk and dairy products, fish products, bivalve molluscs, honey, others.
- Food of vegetal origin: fruits, vegetables and derivatives, edible fats, flours and derivatives, sugars and derivatives, condiments and spices, canned foods, others.
- Prepared meals and ready to eat foods
- Water and beverages
- Food preservation technologies: irradiation
- Quality schemes for agricultural products and foodstuffs
- Dietary supplements and foods intended for a particular nutrition
- Novel foods
- Technological surveillance and patents

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Practical sessions (23 hours)

- Knowledge and use of computational tools to obtain information on the Spanish and European legislation. Structure of legal norms (4 hours).
- Use of computational tools to address issues that may arise in the professional field: answer to different kind of questions and practical cases (10 hours).
- Search for legal information on a specific topic and creation of a legislation database. Supervision by the teacher in order to guide the students (6 hours).
- Exposure and oral discussion of the group work on legislation related with a food process, integrated with the subjects of "Applied Food Hygiene" and "Food technology II" (3 hours).

5.4.Course planning and calendar

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

5.5.Bibliography and recommended resources