

Course Unit	Option II - Food Safety Management and Public Health		Field of study	Food Industry	
Master in	Technology and Animal Science		School	School of Agriculture	
Academic Year	2021/2022	Year of study	1	Level	2-1
Type	Semestral	Semester	2	Code	5026-453-1205-02-21
Workload (hours)	162	Contact hours	T 30	TP -	PL 26
			TC -	S 4	E -
			OT 20	O -	

T - Lectures; TP - Lectures and problem-solving; PL - Problem-solving, project or laboratory; TC - Fieldwork; S - Seminar; E - Placement; OT - Tutorial; O - Other

Name(s) of lecturer(s) Maria da Conceição Constantino Fernandes

Learning outcomes and competences

At the end of the course unit the learner is expected to be able to:

1. It is intended that the students acquired knowledge and abilities in the area of alimentary security for analysis, evaluation, management and communication of risk;
2. To know and make use risk management methodologies;
3. To know the processes of control in the alimentary sector;
4. Acquire skills and competence to implement and maintain certification in the food industry, according to the main standards for certification
5. Apply knowledge to practical issues

Prerequisites

Before the course unit the learner is expected to be able to:

1. The students must have previous knowledge in the areas of general and alimentary microbiology,
2. chemistry and toxicology of food,
3. packing, storage and transportation of food.

Course contents

1. Epidemiological surveillance. 2. Food security and Control 3. Sampling 4. Standards .

Course contents (extended version)

1. Epidemiological surveillance, Concept, Areas, Notification disease, Research methods
2. White Paper on Food Safety, Risk management, Principles of Codex Alimentarius, ASAE.
3. Sampling standards, microorganisms/toxins/metabolites, plan, limits, frequencias, preparation.
4. ISO 9001, ISO 22000, HACCP, Code of hygienic practice, 4C's, IFS and BRC.

Recommended reading

1. NP EN ISO 9001: 2015 e NP EN ISO 22000: 2018-en
2. Livro Branco sobre Segurança Alimentar. 2000. Comissão Europeia.
3. Fernandes et al. . 2012. Sistemas de Gestão da Segurança Alimentar-Guia para a sua implementação em unidades de restauração. ISBN 978-972-618-667-0
4. Site European Food Safety Authority: <http://www.efsa.europa.eu>, Site British Food Standard Agency: <http://www.food.gov.uk/>
5. http://www.codexalimentarius.net/web/index_en.jsp;

Teaching and learning methods

Training visit to a unit with Quality Management Systems implemented. Bibliographic research concerning a problem, potentially real, for discussion, analyses and consider solutions. Resources: Specific references, legislation and standatds of the sector. Datashow, TIC s, E-learning, Intranet and Internet.

Assessment methods

1. Alternative 1 - Intermediate written tests - (Regular, Student Worker) (Final)
2. Alternative 2 - Final written exam - (Regular, Student Worker) (Supplementary, Special)

Language of instruction

Portuguese

Electronic validation

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25-11-2021	25-11-2021	29-11-2021	03-12-2021