

Course Unit: 935034 - Food quality and safety

Year 3 Semester 6 ISCED Code: 721 ECTS: 5

Type of Course Unit: Compulsory **Delivery Mode:** Face-to-face **Language of Instruction:** Portuguese

COURSE COORDINATOR: Anabela Reis Pacheco de Amaral

HOURS OF WORK

TOTAL HOURS	Contact Hours								Hours in autonomous work
	Theory	Theory and practice	Practical and laboratory work	Field work	Seminar	Internship	Tutorial guidance	Other	
125		56							69

Prerequisites (if applicable): Not applicable.

LEARNING OUTCOMES (knowledge, skills and competence)

After this course students will be able to:

- Implement, manage and control the systems that ensure the quality and food safety in the food chain of several organizations according with the requirements of current legislation;
- Implement a voluntary system of food safety management organizations in the food chain according to ISO 22000;
- Participate in the implementation of quality management systems in the food chain organizations in accordance with ISO 9001;
- Implement and manage the systems for certification of food products.

CONTENTS

Control of food safety and quality: standards and regulations. Obligations regarding food hygiene and safety that must obey all actors in the food chain

HACCP: fundamentals, principles and application

Systems of food safety management: ISO 22000:2005

Systems of quality management standards ISO 9000 Application to food industries

Certification of food products: certification and quality recognition systems (designation of origin)

DEMONSTRATION OF THE CONTENTS COHERENCE WITH THE COURSE UNIT'S LEARNING OUTCOMES

It is presented, discussed and interpreted the most current legislation with regard to the production of safe food to prepare students for the creation, management and control systems to ensure food security at the level of the various actors in the food chain

To prepare the students to implement or participate in implementing voluntary systems that allow to demonstrate the ability of organizations to:

- Produce safe products - systems of food safety management;
- Produce with quality - quality management systems;
- Meet certain requirements for the products they produce - product certification systems

Are presented and interpreted the relevant standards that are the basis of each of these systems.

TEACHING METHODOLOGIES

In theoretical practical lessons of this course unit are presented issues to be discussed using reading and discussing articles of journals. Oriented Search online

Available online, in the platform of moodle Polytechnic Institute of Beja high a set of manuals and guides for guiding the students in preparing papers.

DEMONSTRATION OF THE COHERENCE BETWEEN THE TEACHING METHODOLOGIES AND THE LEARNING OUTCOMES

Despite the themes of this course unit are based primarily on legislation existed to make a lot the concern applied by considering what is the best way to acquire knowledge in these areas

The practicality is achieved in the form of evaluation that consists essentially in applying, where possible to actual cases, legislation or regulatory frameworks

It also provided students with a wide range of information in a variety of areas to enable them later in professional life the support to face new situations

EVALUATION METHODS

The assessment consists of two team work, a test and an individual work

The first work , consists of applying to a real establishment the a checklist of conditions of hygiene according with the legislation .

The second work, also a team work, is the development of a food safety system HACCP to an establishment to choose

The test focuses on systems based on ISO 22000 and 9001.

The last work, individual, consists in drawing up a work plan for the certification of a food product.

MAIN BIBLIOGRAPHY

LEGISLAÇÃO NACIONAL (em vigor na data em que for leccionada a unidade curricular)

MORTIMORE, S. AND WALLACE, C. (1994) HACCP – A practical approach, Chapman & Hall, London.

Norma NP EN ISO 22000:2005 (Ed. 1) - Sistemas de gestão da segurança alimentar. Requisitos para qualquer organização que opere na cadeia alimentar (ISO 22000:2005). IPQ – Instituto Português da Qualidade, Caparica.

NORMAS: NP EN ISO 9000:2005; – Sistemas de Gestão da qualidade. Fundamentos e Vocabulário e NP EN ISO

9001:2008 – Sistemas de Gestão da qualidade. Requisitos IPQ – Instituto Português da Qualidade, Caparica.

SITE: <http://europa.eu.int/comm/agriculture/foodqual>

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