

Course Unit	Good Practices in Food Industry	Field of study	Food industries
Master in	Food Quality and Safety	School	School of Agriculture
Academic Year	2023/2024	Year of study	1
Type	Semestral	Semester	2
Level	2-1	ECTS credits	6.0
Code	6369-785-1103-00-23		
Workload (hours)	162	Contact hours	T - TP - PL - TC - S - E - OT - 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) Elsa Cristina Dantas Ramalhosa, Vitor Manuel Ramalheira Martins

#### Learning outcomes and competences

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

1. To know the national and European legislation related to issues of food safety and hygiene;
2. To establish and monitor the compliance of the Prerequisite Programs in its various forms, as well as the associated records;
3. To know the main active compounds used in cleaning and disinfection activities in the Agrifood sector;
4. To choose the cleaning and disinfection agents appropriate to specific situations;
5. To understand the importance of Good Practices in the Agrifood Sector and to know Good Practices of Hygiene and Manufacturing at catering and food businesses.

#### Prerequisites

Before the course unit the learner is expected to be able to:  
Knowledge on food chemistry and toxicology, as well as on microbiology.

#### Course contents

- Importance and implementation of Prerequisites programs; - Importance and establishment of Good Practices Codes of Personal Hygiene and Manufacturing; - Cleaning and disinfection (main active principles of cleaning and disinfection; action mode of several detergents and disinfectants).

#### Course contents (extended version)

1. National and European legislation related to food safety and hygiene issues;
2. To establish and verify the compliance of Prerequisite Programs
  - Construction and location of the facilities. Principles of hygienic design;
  - Ventilation and lighting;
  - Maintenance Plans - Corrective and preventive actions; Equipment;
  - Traceability systems, reporting and collection;
  - Waste management;
  - Pest control;
  - Training plans;
  - Water quality control and analytical control.
3. Cleaning and disinfection
  - Cleaning;
  - Detergents: action mechanisms, constituents of the detergents e detergent formulation /choice;
  - Disinfection: types of disinfectants, action mechanisms and physico-chemical data;
  - Combination of cleaning and disinfection. Cleaning and hygiene plans.
4. Good Practices Codes of Personal Hygiene;
5. Good Practices of Manufacturing at the level of catering and food businesses
  - Food production, reception, storage, processing and distribution;
6. 4C's methodology to be applied to micro and small enterprises.

#### Recommended reading

1. Legislação Nacional e Europeia (Pacote Higiene) associada à Higiene e Segurança Alimentar;
2. Códigos de Boas Práticas publicados por associações do setor agroalimentar;
3. Marriot N. G. (2003). Principios de higiene alimentaria, Editorial Acribia, Zaragoza;
4. Lelieveld H. L. M. , Mostert M. A. , White B. and Holah B. (2003). Hygiene in Food Processing: Principles and Practices. Woodhead Pub. Inc. Abington, Cambridge, U. K. ;
5. Leveau, J. Y. and Bouix M. (1999). Nettoyage, désinfection et hygiène dans les bio-industries. Collection Sciences & Techniques Agroalimentaires. Editions TEC.

#### Teaching and learning methods

Theoretical and theoretical-practical lessons: based primarily on expository and active methods, but also occasionally using the interrogative method. Theoretical-practical lessons: group activities and study visit to a food processing company (if possible taking, into account the health situation of the country).

#### Assessment methods

1. Evaluation I - (Regular, Student Worker) (Final, Supplementary)
  - Final Written Exam - 80% (Final exam on the subjects taught.)
  - Practical Work - 20% (Written works and presentations made by the students.)
2. Evaluation II - (Student Worker) (Final, Supplementary)
  - Final Written Exam - 100% (Final exam on the subjects taught.)

#### Language of instruction

Portuguese

## Electronic validation

Elsa Cristina Dantas Ramalhosa, Vitor Manuel Ramalheira Martins	Maria Fátima Alves Pinto Lopes da Silva	Maria Letícia Miranda Fernandes Estevinho	José Carlos Batista Couto Barbosa
16-01-2024	17-01-2024	17-01-2024	17-01-2024