

| | | | | | |
|------------------|---|---------------|----------------|-----------------------|---------------------|
| Course Unit | Traceability, Certification and Legislation | | Field of study | Food Industries | |
| Bachelor in | Oenology | | School | School of Agriculture | |
| Academic Year | 2023/2024 | Year of study | 3 | Level | 1-3 |
| Type | Semestral | Semester | 2 | Code | 9998-705-3202-00-23 |
| Workload (hours) | 162 | Contact hours | T 30 | TP - | PL 30 |
| | | | TC - | S - | E - |
| | | | OT 4 | 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 Eugénia Madureira Gouveia

Learning outcomes and competences

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

1. Know the main hazards associated with products of plant origin.
2. Obtain Knowledge about traceability of products of plant origin
3. Know and identify key issues of authentication of food products
4. Know the methods and tools for Risk Assessment of pesticides and other regulated substances in EU.
5. Know certification systems related with agricultural production
6. Understand European legislation related to food safety

Prerequisites

Before the course unit the learner is expected to be able to:
Not apply

Course contents

Traceability fundamentals and Cost-benefits of traceability. Traceability Schemes in the food products of plant origin. Some examples: wine, fruits. Risk Assessment: methods and steps on risk assessment. Pesticides peer review of active substances. Regulated and safety subjects; LMRs and ULs. Certification schemes of agricultural production. The authenticity of food products. Legal aspects of authenticity. Understand the European and national regulations related to food quality and safety.

Course contents (extended version)

1. Traceability fundamentals
 - Cost-benefits of traceability
 - Techniques for traceability and traceability examples: wine, fruits
2. Risk Assessment and food safety
 - Methods and steps on Risk Assessment
 - Pesticide risk assessment - Review of current Maximum Residue Level (LMRs)
 - Pesticides authorization in EU
3. Certification schemes of vegetal and agricultural products
4. Introduction to the authenticity of food products - Definitions
 - Legal aspects of authenticity: national and international laws and standards
5. National and EU legislation

Recommended reading

1. George Bennet, 2010 Food Identity Preservation and traceability; Safer Grains. Taylor& Francis, CRC
2. Maria Vulton
3. EFSA Journal and on line "Scientific Opinion", "Reasoned Opinions" and "Scientific and Technical Reports" published by EFSA.
4. Food authenticity and traceability, 2004. Ed by Michele Lees, CRC press.
5. Agencia Espanhola de Seguridad Alimentaria, 2004. Guia de Trazabilidad.
6. Ian Smith and Anthony Furness, 2006. Improving Traceability in Food Processing and Distribution

Teaching and learning methods

Audiovisual and multimedia tools utilised for lectures. Individual and group bibliography search and document analysis. Study visits at different stages of the application of traceability techniques in different food products of plant or animal origin are also methods that promote the interdisciplinary application and improve communications skills.

Assessment methods

1. Alternative 1 - (Regular, Student Worker) (Final)
 - Intermediate Written Test - 50%
 - Final Written Exam - 50%
2. Type 2 - (Regular, Student Worker) (Supplementary, Special)
 - Final Written Exam - 100%

Language of instruction

Portuguese

Electronic validation

| | | | |
|---------------------------------|--|------------------------|-----------------------------------|
| Maria Eugénia Madureira Gouveia | Maria da Conceição Constantino Fernandes | António Castro Ribeiro | José Carlos Batista Couto Barbosa |
| 16-01-2024 | 16-01-2024 | 27-01-2024 | 28-01-2024 |