

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	2022/2023	Year of study	1	Level	2-1
Type	Semestral	Semester	2	ECTS credits	6.0
Code	5026-453-1205-02-22				
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, frequencies, 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](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 standards 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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05-12-2022	06-12-2022	12-12-2022	12-12-2022