Module title:	Management of food and feed safety	**ECTS**	**1**
Polish translation:	Systemy zarządzania bezpieczeństwem żywności i pasz		
Course:	**Veterinary Medicine**		

Module language: English			Stage: JM	
Form of studies: ■ intramural ☐ extramural	Type of module: ☐ basic ■ directional ☐ accessory ☐ rotation ☐ summer practice ☐ mandatory ■ elective		Semester: 10	☐ winter semester ■ summer semester
Academic year:	**2023/2024**	Catalogue number:	**FVM-V-JMSS-10S-E42_23**	

Module coordinator:	**dr Agnieszka Jackowska-Tracz**		
Teachers responsible for the module:	**dr Agnieszka Jackowska-Tracz, dr Michał Tracz**		
Unit responsible for the module:	**Department of Food Hygiene and Public Health Protection**		
Faculty in charge:	**Faculty of Veterinary Medicine**		
Objectives of the module:	The aim of the course is to gain knowledge about food safety and quality management, and to gain the skills of implementing and assessing the correctness of implemented safety and quality management systems in the food industry.		
Teaching forms, number of hours:	a) Lectures; hours 15; b) ……; hours .....; c) ……; hours .....;		
Teaching methods:	PowerPoint presentations, videos, case studies		
Formal prerequisites and initial requirements:	Veterinary microbiology modules 1 & 2, General toxicology, Meat hygiene modules 1 & 2, Hygiene of food of animal origin module 1 & 2		
Learning outcomes:	Knowledge: Student knows how to describe, interpret and evaluate conditions of hygiene and technology of production, food safety, also uses appropriate law regulations of the veterinary supervision. Student knows how to describe and implement HACCP (Hazard Analysis and Critical Control Points) procedures.	Skills: Student effectively communicates with clients, veterinary surgeons and employees of the state sanitary control, state and local administration; knows how to listen and explain in the language that is understandable and appropriate for the situation. Student understands the need of the best possible utilisation of professional skills in order to enhance the quality of veterinary care, animal welfare and public health.	Competences: Student can critically evaluate personal actions and actions of others to improve proposed actions. Student can organise the work of a team and cooperate with specialists of other professions for the protection of public health.
Assessment methods:	Test, attendance register		
Formal documentation of learning outcomes:	Records in attendance register, signed test papers, Grade in the eHMS		
Elements impelling final grade:	**Prerequisite requirement:** • **Students must have at least 80% presence at lecture.** **Final Grade** • **Student must receive at least 60% of points from exam covering material from lectures** **Final scale** **Below 59% 2 (failed)** **60 – 67% 3 (sufficient)** **68 – 75% 3+ (sufficient +)** **76 – 83% 4 (good)** **84 – 91% 4+ (very good)** **92 – 100% 5 (excellent)**		

Teaching base:	Classrooms and lecture hall of the Faculty
Mandatory and supportive materials : 1. Nollet, Leo M. L.. (2012). Handbook of Meat, Poultry and Seafood Quality (2nd Edition). (pp. 257). John Wiley & Sons. Retrieved from https://app.knovel.com/hotlink/toc/id:kpHMPSQE02/handbook-meat-poultry/handbook-meat-poultry 2. Downey, Gerard. (2016). Advances in Food Authenticity Testing . Elsevier. Retrieved from https://app.knovel.com/hotlink/pdf/id:kt0112WFOR/advances-in-food-authenticity/seafood 3. Sun, Da-Wen. (2008). Modern Techniques for Food Authentication - 12.5.4 Seafood. Elsevier. Retrieved from https://app.knovel.com/hotlink/pdf/id:kt0097LOY2/modern-techniques-food/seafood 4. Motarjemi, Yasmine Lelieveld, Huub. (2014). Food Safety Management - A Practical Guide for the Food Industry -. Elsevier. Retrieved from https://app.knovel.com/hotlink/pdf/id:kt00C6I315/food-safety-management/production-safe-seafood 5. Surak, John G. Wilson, Steven. (2007). Certified HACCP Auditor Handbook. American Society for Quality (ASQ). Retrieved from https://app.knovel.com/hotlink/pdf/id:kt00AS0DD2/certified-haccp-auditor/campylobacter-jejuni	
ANNOTATIONS	

Quantitative summary of the module:

Estimated number of work hours per student (contact and self-study) essential to achieve presumed learning outcomes of the module - base for quantifying ECTS:	**30 h**
Total ECTS points, accumulated by students during contact learning:	**1 ECTS**

Learning outcomes of the module relative to the learning outcomes of the subject:

Outcome category	Learning outcomes:	Learning outcomes relative to the course outcomes	Impact on the course outcomes*)
Knowledge -	Student knows how to describe, interpret and evaluate conditions of hygiene and technology of production, food safety, also uses appropriate law regulations of the veterinary supervision	W_HZ2	2
Knowledge -	Student knows how to describe and implement HACCP (Hazard Analysis and Critical Control Points) procedures	W_HZ4	2
Skills -	Student effectively communicates with clients, veterinary surgeons and employees of the state sanitary control, state and local administration; knows how to listen and explain in the language that is understandable and appropriate for the situation	U_OUZ1, U_OUZ2	2, 2
Skills -	Student understands the need of the best possible utilisation of professional skills in order to enhance the quality of veterinary care, animal welfare and public health	U_OUZ7	1
Competences -	Student can critically evaluate personal actions and actions of others to improve proposed actions	K_KP5	1
Competences -	Student can organise the work of a team and cooperate with specialists of other professions for the protection of public health	K_KP9, K_KP11	1, 1

*)

3 – Significant and detailed,

2 – Partial,

1 – Basic,

WNZ-ZT-1Z-08Z-03_19

Kod Wydziału-Kod kierunku-Kod poziomu i formy-numer semestru Z zimowy L letni-numer przedmiotu w planie semestru_rok akademicki, od którego obowiązuje opis / 2019-2020 →19/

WNZ – Wydział nauk o zwierzętach (kod HMS)

ROL	Rolnictwa i Biologii
WET	Medycyny Weterynaryjnej
LES	Leśny
OGR	Ogrodnictwa, Biotechnologii i Architektury Krajobrazu
BIS	Budownictwa i Inżynierii Środowiska
TDR	Technologii Drewna
WNZ	Nauk o Zwierzętach
EKR	Nauk Ekonomicznych
NoZ	Nauk o Żywności
ZCZ	Nauk o Żywieniu Człowieka i Konsumpcji
WIP	Inżynierii Produkcji
ZIM	Zastosowań Informatyki i Matematyki
WNH	Nauk Społecznych

ZT – zootechnika

A	architektura krajobrazu
B	biologia
BD	budownictwo
BT	biotechnologia
BW	bioinżynieria zwierząt
BZ	bezpieczeństwo żywnosci
D	dietetyka
E	ekonomia
ER	ekologiczne rolnictwo i produkcja żywności
F	finanse i rachunkowość
	weterynaria
GH	gastronomia i hotelarstwo
GP	gospodarka przestrzenna
H	hodowla i ochrona zwierząt towarzyszących i dzikich
IB	inżynieria systemów biotecchnicznych
IE	informatyka i ekonometria
IG	inżynieria i gospodarka wodna
IK	inżynieria ekologiczna
IN	informatyka
IS	inżynieria środowiska
L	logistyka
LS	leśnictwo
M	meblarstwo
O	ogrodnictwo
OR	ochrona zdrowia roślin
OS	ochrona środowiska
P	pedagogika
R	rolnictwo
S	socjologia
TD	technologia drewna
TE	technologie energii odnawialnej
TU	turystyka i rekreacja
TB	towaroznawstwo w biogospodarce
TZ	technologia zywnosci i zywienie człowieka
W	weterynaria
W-N	weterynaria
	weterynaria
Z	zarządzanie
ZC	żywienie człowieka i ocena żywnosci
ZP	zarządzanie i inżynieria produkcji
ZT	zootechnika

1Z – studia I stopnia niestacjonarne

1S – I st., stacjonarne;

2S – II st., stacjonarne;

2Z – II st., niestacjonarne