

## Syllabus

Module title:	Food safety management	ECTS	2
Polish translation:	Zarządzanie bezpieczeństwem żywności		
Course:	Veterinary Medicine		

Module language:	English	Stage: JM-FVM	
Form of studies:	<input checked="" type="checkbox"/> intramural <input type="checkbox"/> extramural	Type of module:	<input type="checkbox"/> basic <input type="checkbox"/> mandatory <input checked="" type="checkbox"/> directional <input checked="" type="checkbox"/> elective
		Semester: 8/10	<input type="checkbox"/> winter semester <input checked="" type="checkbox"/> summer semester
		Academic year: 2023/2024	Catalogue number: FVM-V-JMSS-10S-ED07_23

Module coordinator:	Dr hab. Agnieszka Jackowska-Tracz		
Teachers responsible for the module:	Dr hab. Agnieszka Jackowska-Tracz, dr Michał Tracz		
Unit responsible for the module:	IVM, Department of Food Hygiene and Public Health Protection		
Faculty in charge:	Faculty of Veterinary Medicine		
Objectives of the module:	<p>The aim of the course is to provide knowledge about complying with food hygiene and food standards.</p> <p><b>The content of the lectures (15 h):</b></p> <ul style="list-style-type: none"> <li>• The role of food hygiene training in the management of food safety (2h)</li> <li>• The role of Food Safety Management Systems in safe food production (2h)</li> <li>• Non-obligatory (private) Food Safety Management Systems (5h)</li> <li>• The Global Food Safety Initiative - achievement of a goal "once certified - accepted worldwide" (1h)</li> <li>• Practical aspects of veterinary supervision of catering production in international air and non-air traffic (3h)</li> <li>• Food authentication (2h)</li> </ul>		
Teaching forms, number of hours:	a) Lectures; hours 15; b) Field exercises 6 c) Project exercises 9		
Teaching methods:	LECTURES: conducted using audio-visual means (authorial multimedia presentations, video), case study, brain storm.  Consultation: 1h every other week.  Detailed schedule will be defined by the coordinator of the course at the beginning of semester. Detailed organization of consultations will be defined by the coordinator of the course at the beginning of semester.		
Formal prerequisites and initial requirements:	Safety of animal origin foods		
Learning outcomes:	<b>Knowledge:</b> K1 – knows and understands role of food hygiene training in the management of food safety K2 - knows and understands the FSMS's control strategies K3 – knows and understand methods of food authentication; knows its advantages and disadvantages K4 – knows and understand the relationship between public law and private FSMS	<b>Skills:</b> S1 – knows how to interpret the requirements of private FSMS S2 – knows how to determine whether the given potential hazard is significant and knows how to assess the relevance of the CCPs in catering production in international air and non-air traffic S3 – knows how to formulate and assess control strategies S4 – knows how to choose the food authentication methods	<b>Competences:</b> C1 – is prepared to communicate with FBO C2 – is prepared to deepen her/his knowledge and to analyse it critically C3 – shows responsibility for decisions taken
Assessment methods:	Learning outcomes (including theoretical content) are verified through a written test. The test includes single-choice questions as well as open questions. A total of 20 questions. For each question the student can receive a maximum of 1 point. <b>Grading scale:</b> % GRADE 92-100 very good 5.0 84-91 good+ 4.5 76-83 good 4.0 68-75 sufficient+ 3.5 60-67 sufficient 3.0 0-59 insufficient 2.0 No extra assessment methods are anticipated. In case of unforeseen, unusual circumstances mandatory remote teaching and remote assessment methods might be adopted.		

Formal documentation of learning outcomes:	eHMS entry. Records collected in the course portfolio i.e. presence lists, database of written questions, written assessments of the students.
Elements impelling final grade:	<b>Prerequisite requirement:</b> <ul style="list-style-type: none"> <li>80% attendance</li> </ul> <b>Final grade: 100% written test</b> <ul style="list-style-type: none"> <li>Student may obtain a <b>maximum of 20 points form the test</b></li> <li>Student must receive at least 60% of points from the test</li> </ul> In the event of an excused absence on the test, the form of the test does not change.
Teaching base:	Department of Food Hygiene and Public Health Protection; IVM lecture rooms;
Mandatory and supportive materials:	<ol style="list-style-type: none"> <li>Arvanityannis I.S. HACCP and ISO 22000 Applications to Foods of Animal Origin, Wiley-Blackwell 2009</li> <li>Nollet, Leo M. L.. (2012). Handbook of Meat, Poultry and Seafood Quality (2nd Edition). (pp. 257). John Wiley &amp; Sons. Retrieved from <a href="https://app.knovel.com/hotlink/toc/id:kpHMPSQE02/handbook-meat-poultry/handbook-meat-poultry">https://app.knovel.com/hotlink/toc/id:kpHMPSQE02/handbook-meat-poultry/handbook-meat-poultry</a></li> <li>Downey, Gerard. (2016). Advances in Food Authenticity Testing . Elsevier. Retrieved from <a href="https://app.knovel.com/hotlink/pdf/id:kt0112WFOR/advances-in-food-authenticity/seafood">https://app.knovel.com/hotlink/pdf/id:kt0112WFOR/advances-in-food-authenticity/seafood</a></li> <li>Sun, Da-Wen. (2008). Modern Techniques for Food Authentication - 12.5.4 Seafood. Elsevier. Retrieved from <a href="https://app.knovel.com/hotlink/pdf/id:kt0097LOY2/modern-techniques-food/seafood">https://app.knovel.com/hotlink/pdf/id:kt0097LOY2/modern-techniques-food/seafood</a></li> <li>Motarjemi, Yasmine Lelieveld, Huub. (2014). Food Safety Management - A Practical Guide for the Food Industry -. Elsevier. Retrieved from <a href="https://app.knovel.com/hotlink/pdf/id:kt00C6I315/food-safety-management/production-safe-seafood">https://app.knovel.com/hotlink/pdf/id:kt00C6I315/food-safety-management/production-safe-seafood</a></li> <li>Surak, John G. Wilson, Steven. (2007). Certified HACCP Auditor Handbook. American Society for Quality (ASQ). Retrieved from <a href="https://app.knovel.com/hotlink/pdf/id:kt00AS0DD2/certified-haccp-auditor">https://app.knovel.com/hotlink/pdf/id:kt00AS0DD2/certified-haccp-auditor</a></li> </ol>
Relevant scientific publications, including those of the module coordinator.	
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:	<b>25 h</b>
Total ECTS points, accumulated by students during contact learning:	<b>1 ECTS</b>

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 -	K1 – knows and understands role of food hygiene training in the management of food safety	B.W.17	3
Knowledge -	K2 - knows and understands the FSMS's control strategies	B.W.16	2
Knowledge -	K3 – knows and understand methods of food authentication; knows its advantages and disadvantages	B.W.6	2
Knowledge -	K4 – knows and understand the relationship between public law and private FSMS	B.W.7 B.W.16	2 2
Skills -	S1 – knows how to interpret the requirements of private FSMS	A.U.15 A.U.19	1 3
Skills -	S2 – knows how to determine whether the given potential hazard is significant and knows how to assess the relevance of the CCPs in catering production in international air and non-air traffic	B.W.15	2
Skills -	S3 – knows how to formulate and assess control strategies	A.U.12 C.U.4	3 3
Skills -	S4 – knows how to choose the food authentication methods	B.U.18	2
Competences -	C1 – is prepared to communicate with FBO	KS.9	3
Competences -	C2 – is prepared to deepen her/his knowledge and to analyse it critically	KS.4 KS.5	2 1
Competences -	C3 – shows responsibility for decisions taken	KS.1 KS.2	3 1