

Module title:	Audit of the HACCP system	ECTS	2
Polish translation:	Audyt systemu HACCP		
Course:	Veterinary Medicine		

Module language:	English (Joint course for FVM' and WMW' students)	Stage: JM-FVM, JM-WMW	
Form of studies:	<input checked="" type="checkbox"/> intramural <input type="checkbox"/> extramural	Type of module: <input type="checkbox"/> basic <input checked="" type="checkbox"/> directional <input type="checkbox"/> mandatory <input checked="" type="checkbox"/> elective	Semester: 11 <input checked="" type="checkbox"/> winter semester <input type="checkbox"/> summer semester
Academic year:		2020/2021	Catalogue number:

Module coordinator:	Dr hab. Agnieszka Jackowska-Tracz																
Teachers responsible for the module:	Dr hab. Agnieszka Jackowska-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 purpose of the course is to familiarize the student with auditing techniques and prepare him/her to independently conduct an official audit of the HACCP system in food processing plants supervised by Veterinary Inspection Service.</p> <p><b>The content (15 h):</b>          Creating of the HACCP checklist. How to write the audit's communication letter. Audit techniques. Verification of HACCP documentation. Validation, monitoring and verification. How to ask so that we are understood. Features of an auditor.</p>																
Teaching forms, number of hours:	a) Lectures; hours 15;																
Teaching methods:	<p><b>Conversational lecture, case study, brain storm, team work.</b></p> <p>Consultation: 1h every other week.</p> <p>Detailed schedule will be defined by the coordinator of the course at the beginning of semester.          Detailed organisation of consultations will be defined by the coordinator of the course at the beginning of semester.</p>																
Formal prerequisites and initial requirements:	Good knowledge of the HACCP system implementation steps outlined in the document "Commission Notice on the implementation of food safety management systems covering Good Hygiene Practices and procedures based on the HACCP principles, including the facilitation/flexibility of the implementation in certain food businesses 2022/C 355/01 (the current version applies).																
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 audit strategies K3 – knows and understand the relationship between public law and private FSMS	<b>Skills:</b> S1 – knows how to interpret the requirements of HACCP principles S2 – knows how to determine whether the given potential hazard is significant and knows how to assess the relevance of the CCPs S3 – knows how to formulate and assess audit strategies	<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:	<p>Learning outcomes (including theoretical content) are verified through a written test. The test includes a total of 10 questions.</p> <p><b>Grading scale:</b></p> <table> <tr> <td>%</td> <td>GRADE</td> </tr> <tr> <td>92-100</td> <td>very good 5.0</td> </tr> <tr> <td>84-91</td> <td>good+ 4.5</td> </tr> <tr> <td>76-83</td> <td>good 4.0</td> </tr> <tr> <td>68-75</td> <td>sufficient+ 3.5</td> </tr> <tr> <td>60-67</td> <td>sufficient 3.0</td> </tr> <tr> <td>0-59</td> <td>insufficient 2.0</td> </tr> </table> <p>No extra assessment methods are anticipated.          In case of unforeseen, unusual circumstances, mandatory remote teaching and remote assessment methods might be adopted.</p>			%	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
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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:	<p><b>Prerequisite requirement:</b></p> <ul style="list-style-type: none"> <li>80% attendance</li> <li>active participation in meetings</li> </ul> <p><b>Final grade: 100% written test</b></p> <ul style="list-style-type: none"> <li>Students may obtain a maximum of 10 points from the test</li> <li>Students must receive at least 60% to pass</li> </ul> <p>In the event of an excused absence on the test, the form of the test does not change.</p>
Teaching base:	Department of Food Hygiene and Public Health Protection; IVM lecture rooms;
Mandatory and supportive materials:	
<ol style="list-style-type: none"> <li>Commission Notice on the implementation of food safety management systems covering Good Hygiene Practices and procedures based on the HACCP principles, including the facilitation/flexibility of the implementation in certain food businesses 2022/C 355/01 (the current version applies) <a href="https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A52022XC0916%2801%29">https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A52022XC0916%2801%29</a></li> <li>Arvanitoyannis 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>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:kt00C6J315/food-safety-management/production-safe-seafood">https://app.knovel.com/hotlink/pdf/id:kt00C6J315/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> <p>Relevant scientific publications, including those of the module coordinator.</p>	
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>30 h</b>
Total ECTS points, accumulated by students during contact learning:	<b>2 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 the role of food hygiene training in the management of food safety	B.W.17	3
Knowledge -	K2 - knows and understands the FSMS's audit strategies	B.W.16	2
Knowledge -	K3 – knows and understands 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 HACCP principles	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	B.W.15	2
Skills -	S3 – knows how to formulate and assess audit strategies	A.U.12	3

		C.U.4	3
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