

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: 08	<input type="checkbox"/> winter semester <input checked="" type="checkbox"/> summer semester
		Academic year: 2022/2023	Catalogue number: FVW-JMSS-08S-ED07_20

Module coordinator:	<b>Dr hab. Agnieszka Jackowska-Tracz prof. SGGW</b>
Teachers responsible for the module:	<b>Academic teachers of the Institute of Veterinary Medicine, Department of Food Hygiene and Public Health Protection; PhD students in accordance with the internal legal acts; visiting professors; other specialists in the field of study</b>
Assumptions, Goals, and Course Description	<p>This course constitutes an extension and complementary component to the parallel course Safety of Food of Animal Origin (module 1), offering students the opportunity to deepen their understanding of food safety management systems and broaden their analytical perspective on hygiene standards and supervisory practices.</p> <p>The course provides advanced knowledge on compliance with food hygiene requirements and food safety standards within national and international food supply chains. It focuses on the role of food hygiene training, Food Safety Management Systems (FSMS), and the relationship between mandatory EU regulations and private certification schemes.</p> <p>Students analyse the Global Food Safety Initiative (GFSI) concept of “once certified – accepted worldwide”, the practical aspects of veterinary supervision in catering production (including international air and non-air traffic), and the principles of food authentication and the prevention of food fraud. The course prepares future veterinarians for professional responsibilities in food safety supervision and public health protection.</p> <p><b>The content:</b></p> <ul style="list-style-type: none"> <li>• The role of food hygiene training in the management of food safety</li> <li>• The role of Food Safety Management Systems in safe food production</li> <li>• Non-obligatory (private) Food Safety Management Systems</li> <li>• The Global Food Safety Initiative - achievement of a goal “once certified - accepted worldwide”</li> <li>• Practical aspects of veterinary supervision of catering production in international air and non-air traffic</li> <li>• Food authentication as an element of food fraud control</li> </ul>
Teaching forms, number of hours:	a) Lectures; hours 15; b) Laboratory classes; hours 9; c) Seminars; hours ...; d) Clinical laboratories; hours ...; e) Field exercises; hours 6;
Teaching methods:	<p>Lectures are delivered through multimedia presentations and structured discussion, enabling students to analyse regulatory frameworks, food safety standards, and supervisory practices in a systematic, problem-oriented manner.</p> <p>Laboratory classes are conducted in two-person teams. Students work on case-based assignments prepared by the instructor, developing structured worksheets that require interpretation of legal requirements, food safety standards, and certification schemes discussed during lectures. This approach supports the practical application of theoretical knowledge, critical analysis of guidelines, and understanding of real-life supervisory and compliance scenarios.</p> <p>A 6-hour field exercise is organised as a study visit to a food production or catering facility. The primary objective is to understand Food Safety Management Systems from a practical and operational perspective.</p> <p>During the visit, students engage in structured discussions with plant representatives responsible for quality assurance and food safety. They analyse the implementation of hygiene standards, certification schemes and internal control procedures in real production conditions. The exercise encourages critical questioning, observation-based analysis and reflection on the relationship between regulatory requirements and practical decision-making in food businesses.</p> <p>Consultation: 1h every other week.</p> <p>A detailed schedule will be defined by the coordinator of the course at the beginning of the semester. Detailed consultation organisation will be defined by the course coordinator at the beginning of the semester.</p>
Formal prerequisites and initial requirements:	<p>Before starting the course, the student should be familiar with the Commission's 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 (current legal version).</p> <p>Administrative requirements: Medical certificate for sanitary and epidemiological purposes.</p>

Learning effects		Course outcomes:	Learning outcomes relative to the course outcomes	Impact on the course outcomes*
Knowledge:	1	Student knows and understands the FSMS's control strategies; knows and understands the relationship between public and private law	B.W16, B.W18, B.W21	3
Skills:	1	Student can be competent to carry out an official audit	A.U15, A.U23, B.U22, B.U25	2
Competences:	1	Student is ready to communicate with FBOs and official control bodies in an open and solution-oriented manner, guided by the veterinarian's code of ethics	KS.1, KS.10, KS.11, KS.2, KS.3, KS.9	2
Objectives of the module required to obtain learning effects:		The objective of the module is to provide students with theoretical knowledge and practical skills related to food hygiene, food safety management, and veterinary supervision of food of animal origin. The module aims to develop understanding of food safety systems, hazard control, and official control procedures within the food chain.		
Assessment methods:		<p>Learning outcomes are verified through a written test (Max 20 points).</p> <p>Grading scale: % 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</p> <p>No extra assessment methods are anticipated. In case of unforeseen, unusual circumstances mandatory remote teaching and remote assessment methods might be adopted.</p>		
Detail description of assessment methods;		Single-choice test consisting of 20 questions.		
Formal documentation of learning outcome:		No extra assessment methods are anticipated.		
Elements impelling final grade:		<p>eHMS entry. Records collected in the course portfolio i.e. individual records of student results, presence lists, database of oral and written questions, written assessments of the students.</p> <p>Prerequisite requirement: • 80% attendance Final grade: 100% written test • Student may obtain a maximum of 20 points from the test • Student must receive at least 60% of points from the test 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;		
<p>Obligatory Literature:</p> <ol style="list-style-type: none"> <li>Jackowska-Tracz A. et al. Integrated approach across prerequisite programmes and procedures based on HACCP principles; April 2018 Medycyna Weterynaryjna 74(4):223-227; DOI: 10.21521/mw.6089</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>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 (current legal version) Relevant scientific publications including those of the module coordinator.</li> </ol> <p>Optional:</p> <ol style="list-style-type: none"> <li>Food Safety Management Systems: Achieving Active Managerial Control of Foodborne Illness Risk Factors in a Retail Food Service Business Autor: King Hal;</li> <li>HACCP : A Food Industry Briefing 2015; ISBN-13: 9781118427231 Sara E. Mortimore; Carol A. Wallace</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>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-audit">https://app.knovel.com/hotlink/pdf/id:kt00AS0DD2/certified-haccp-audit</a></li> </ol>				
ANNOTATIONS				

\* 3 – complete and detailed, 2 – moderate, 1 – basic.

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>50 h</b>
Total ECTS points, accumulated by students during contact learning:	<b>2 ECTS</b>