

MANAGEMENT OF FOOD SAFETY

STRUCTURE

Study program	VETERINARY MEDICINE
Year of study	V
Semester	II
Type of discipline	DOP-DS
Total number of hours / week	Course – 2 hours; PW/S/P- 1 hour
Total number of hours according to curriculum	Course – 28 hours; PW/S/P- 14hours
ECTS	2

DISCIPLINE OBJECTIVES

Formation of specific concepts and skills in the field of food safety and quality; Knowledge of specific concepts in the field of food safety, in order to obtain agri-food products of superior microbiological quality. Knowledge of food safety management systems, through the lens of already existing applications in the food industry, such as ISO 22000 and the HACCP plan. Identification of potential risks to consumer health and localization of their occurrence within the technological flow.

DISCIPLINE CONTENT

COURSE	Number of hours
Chapter I The importance of animal products in food. Legislative framework in force	2
Chapter II The evolution of the concept of food safety. History of food safety management systems. Integrated Food Safety System in the E.U.	4
Chapter III The risk management associated with food processing	4
Chapter IV Hygiene and training personal in food establishments	4
Chapter V Materials and methods for the determination of microbiological, physicochemical and toxicological parameters of drinking water, raw materials, auxiliary products and meat preparations	4
Chapter VI Implementation of food safety management systems	8
Chapter VII The necessity to implement a risk management system in food processing units	2
PRACTICAL WORK	Number of hours
The nutritional quality of animal products in food	2
The methodology to ensure compliance with the general requirements for food processing establishments in terms of food safety	2
Food safety control systems. Safety, security and quality of food products	1
Traceability of the food chain and systems for the recovery of products in circulation	1
Analytical methods applicable to food safety	2
Particular aspects regarding the application of the HACCP plan to food industry units	2
Methods of achieving control over the technological flow	2
Internal audit, implementation of preventive and corrective actions and data analysis	2

BIBLIOGRAPHY

1. Codex Alimentarius. CAC/RCP 1-1969. RECOMMENDED INTERNATIONAL CODE OF PRACTICE GENERAL PRINCIPLES OF FOOD HYGIENE.
2. *** REGULATION (EC) No 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004, on the hygiene of foodstuffs.;

EVALUATION

Type of activity	Evaluation criteria	Method of evaluation	Percentage of final grade %
Course	The acquisition and understanding of the information provided,	Written exam 30-question quiz	70%
PW/P/S	Ability to present in a logical, comparative, integrative and synthetic manner.	Fulfilment and presentations of evaluation sheet for food producing units	30%
Other activities			

Course/ Practical work teaching staff: Lecturer Eng Ghimpețeanu Mărgărita, PhD