UNIVERSITEIT GENT

Studiefiche

Academiejaar 2024-2025 t.e.m. 2025-2026

Food Regulation (I002721)

Cursusomvang *(nominale waarden; effectieve waarden kunnen verschillen per opleiding)*

Studiepunten 4.0 **Studietijd 120 u**

Aanbodsessies in academiejaar 2025-2026

Lesgevers in academiejaar 2025-2026

Aangeboden in onderstaande opleidingen in 2025-2026	stptn	aanbodsessie

Onderwijstalen

Engels

Trefwoorden

Food Legislation, European food legislation, Codex Alimentarius, risk management of food safety and quality

Situering

This course is explaining the concept of setting science based and/or evidence based
legislation as risk management strategy to govern food safety and food quality. Insight in European and national (Belgian) food legislation, framed in a broad international context will be provided. Multiple legal documents to manage food safety, hygiene, use of additives and nutritional composition of foods will be discussed.
Invited guest speakers are illustrating specific legislative subjects and are bringing in a multiacotr approach (e.g. risk managers, food industry, consumer organisations). Tools
and skills to find and interpret legislative documents are practiced through exercises.
A case study has to be worked out on a topic suggested by the students, in which students need to find the correct legal documents and be able to make the appropriate interpretation. In this case study, if possible, a collaboration is foreseen amongst students with different backgrounds and the multiactor approach (i.e. looking to the same topic from a different perspective) is included. The case study will be presented in front of the group and a discussion will be organised (microteaching).

Inhoud

1 European level
  1 History and EU institutions
  2 General Food Law
  3 The Food Hygiene Package and legislation related to (micro)biological hazards
  4 Legislation related to chemical hazards (e.g. residues and contaminants including food contact materials)
  5 Legislation related to Food Improvement Agents (e.g. additives, enzymes, flavourings)
  6 Legislation related to Food Information for Consumers (FIC)
  7 Legislation related to Health and Nutrition claims
  8 Legislation related to Novel foods, GMOs

9 Other documents (e.g. Guidance documents, Commission Notices) as “soft laws”

2 National level (Belgium)

1 Belgian Self-checking/autocontrol (principles, sector guides, checklists, quick start sheets…)

2 Recognitions, authorizations and registration of food business operators

3 Organisational framework (food safety agency and ministry of public health)

3 International context

1 Codex Alimentarius – horizontal and vertical standards

2 Setting risk-based and evidence based legal framework as risk management strategy

4 Case study : Students need to select a legal food related issue (e.g. in their home country) or select a particular food product and food business to discuss this towards presence/absence of legal documents, link towards international framework, critical view of effectiveness to govern the quality/safety/nutritional status of the food. In this case study, students should apply relevant legal documents by use of platforms, search engines and interpret these through knowledge gained during the lectures. This will be presented and discussed before the group.

Begincompetenties

Knowlegde on food microbiology, food chemistry, food technology and agro-food chain in general.

Eindcompetenties

1 Interpret the structure and general content of international, European and national (Belgian) food legislation

2 Analyse the concept of setting risk-based legislation as risk management tool

3 Being able to evaluate (i.e. to search, find, interpret and discuss) legislative documents related to food products on various related websites and search engines

4 Being able to critically think, write and present a legal issue in the frame of foods, food chain (critical communication)

Creditcontractvoorwaarde

Toelating tot dit opleidingsonderdeel via creditcontract is mogelijk na gunstige beoordeling van de competenties

Examencontractvoorwaarde

Dit opleidingsonderdeel kan niet via examencontract gevolgd worden

Didactische werkvormen

Groepswerk, Hoorcollege, Zelfstandig werk, Peer teaching

Toelichtingen bij de didactische werkvormen

Theory: lectures (including invited speakers)
Exercises : lecture, independent work, group work, peer teaching

Studiemateriaal

Type: Syllabus

Naam: Food regulation
Richtprijs: Gratis of betaald door opleiding
Optioneel: nee
Taal : Engels
Beschikbaar op Ufora : Ja

Type: Slides

Naam: Food regulation
Richtprijs: Gratis of betaald door opleiding
Optioneel: nee
Taal : Engels
Beschikbaar op Ufora : Ja

Type: Excursie

Naam: Visit to EU institutions in Brussels
Richtprijs: Gratis of betaald door opleiding
Optioneel: nee

Referenties

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Vakinhoudelijke studiebegeleiding

Students can have contact with the lecturer (oral or by e-mail).

Evaluatiemomenten

periodegebonden en niet-periodegebonden evaluatie

Evaluatievormen bij periodegebonden evaluatie in de eerste examenperiode

Mondelinge evaluatie

Evaluatievormen bij periodegebonden evaluatie in de tweede examenperiode

Mondelinge evaluatie

Evaluatievormen bij niet-periodegebonden evaluatie

Presentatie, Peer en/of self assessment, Werkstuk

Tweede examenkans in geval van niet-periodegebonden evaluatie

Niet van toepassing

Toelichtingen bij de evaluatievormen

PE1/PE2 : Theory : oral assessment.
NPE : assignment (with 2 students), presentation and peer assessment.

Eindscoreberekening

30% of the marks is appointed to the NPE
70% of the marks is appointed to the PE
The student needs to participate to all assignments and exams that are part of the evaluation (period aligned and non-period aligned). Students who eschew period aligned and/or non-period aligned evaluations for this course unit, or when one obtains a score lower than 8/20 (not rounded up) on one of both parts (period aligned or non-period aligned evaluation), they will fail for this course unit. In that case the end score is set to 9/20 even when the calculation indicates a score of 10/20 or more.