

## Food Regulation (1002721)

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

**Studiepunten 4.0** **Studietijd 120 u**

**Aanbodsessies en werkvormen in academiejaar 2024-2025**

A (semester 2)	Engels	Gent	hoorcollege groepswerk zelfstandig werk peer teaching
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**Lesgevers in academiejaar 2024-2025**

Jacxsens, Liesbeth	LA23	Verantwoordelijk lesgever
Hallaert, Johan	LA23	Medelesgever

**Aangeboden in onderstaande opleidingen in 2024-2025**

	stptn	aanbodsessie
<a href="#">Master of Science in de bio-ingenieurswetenschappen: levensmiddelenwetenschappen en voeding</a>	4	A
<a href="#">Master of Science in Food Technology</a>	4	A
<a href="#">Micro-credential Food Regulation</a>	4	A
<a href="#">Uitwisselingsprogramma bio-ingenieurswetenschappen: Food Science and Nutrition (niveau master-na-bachelor)</a>	4	A

### Onderwijsstalen

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 multiactor 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) (Goedgekeurd)

- 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**

Knowledge 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 mits 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.