

Basis of bioscience or animal science and environmental sciences.

Final competences

- 1 Know the foundations of seafood safety and authenticity.
- 2 Understand how diverse factors affect fish wellbeing and seafood safety/quality.
- 3 Know procedures to ensure seafood safety/quality and human health.
- 4 Be familiar with analytical methods to identify fraud and the relationship between fraud and seafood safety.

Conditions for credit contract

Access to this course unit via a credit contract is determined after successful competences assessment

Conditions for exam contract

This course unit cannot be taken via an exam contract

Teaching methods

Seminar, Lecture, Seminar: coached exercises

Extra information on the teaching methods

- Lectures 24
- Practicals 8
- Seminars 8

Learning materials and price

Delivered during the course (free)

References

to be provided during the course

Course content-related study coaching

Assessment moments

end-of-term assessment

Examination methods in case of periodic assessment during the first examination period

Report, Written examination, Oral examination

Examination methods in case of periodic assessment during the second examination period

Report, Written examination, Oral examination

Examination methods in case of permanent assessment

Possibilities of retake in case of permanent assessment

not applicable

Calculation of the examination mark

- written/oral examination (50%),
- oral report (50%)