

Food Regulation (1002721)

Course size *(nominal values; actual values may depend on programme)*

Credits 4.0

Study time 120 h

Course offerings and teaching methods in academic year 2024-2025

A (semester 2)

English

Gent

lecture

group work

independent work

peer teaching

Lecturers in academic year 2024-2025

Jacxsens, Liesbeth

LA23

lecturer-in-charge

Hallaert, Johan

LA23

co-lecturer

Offered in the following programmes in 2024-2025

[Master of Science in Bioscience Engineering: Food Science and Nutrition](#)

4

A

[Master of Science in Food Technology](#)

4

A

[Micro-credential Food Regulation](#)

4

A

[Exchange Programme in Bioscience Engineering: Food Science and Nutrition \(master's level\)](#)

4

A

Teaching languages

English

Keywords

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

Position of the course

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).

Contents

- 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.

Initial competences

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

Final competences

- 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)

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

Group work, Lecture, Independent work, Peer teaching

Extra information on the teaching methods

Theory: lectures (including invited speakers)

Exercises : lecture, independent work, group work, peer teaching

Study material

Type: Syllabus

Name: Food regulation

Indicative price: Free or paid by faculty

Optional: no

Language : English

Available on Ufora : Yes

Type: Slides

Name: Food regulation

Indicative price: Free or paid by faculty

Optional: no

Language : English

Available on Ufora : Yes

Type: Excursion

Name: Visit to EU institutions in Brussels

Indicative price: Free or paid by faculty

Optional: no

References

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Course content-related study coaching

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

Assessment moments

end-of-term and continuous assessment

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

Oral assessment

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

Oral assessment

Examination methods in case of permanent assessment

Presentation, Peer and/or self assessment, Assignment

Possibilities of retake in case of permanent assessment

not applicable

Extra information on the examination methods

PE1/PE2 : Theory : oral assessment.

NPE : assignment (with 2 students), presentation and peer assessment.

Calculation of the examination mark

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.