

Food Regulation (1002721)

Wegens Covid19 kan mogelijk afgeweken worden van de onderwijs- en evaluatievormen. Dergelijke afwijkingen zullen via Ufora worden gecommuniceerd.

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

Studiepunten 4.0 **Studietijd** 120 u **Contacturen** 40.0 u

Aanbodsessies en werkvormen in academiejaar 2021-2022

A (semester 2)	Engels	Gent	begeleide zelfstudie	2.5 u
			demonstratie	10.0 u
			hoorcollege	16.25 u
			hoorcollege: plenaire oefeningen	6.25 u
			groepswerk	2.5 u
			microteaching	2.5 u

Lesgevers in academiejaar 2021-2022

Jacxsens, Liesbeth	LA23	Verantwoordelijk lesgever
Hallaert, Johan	LA23	Medelesgever

Aangeboden in onderstaande opleidingen in 2021-2022

	stptn	aanbodssessie
Master of Science in de bio-ingenieurswetenschappen: levensmiddelenwetenschappen en voeding	4	A
Master of Science in Food Technology	4	A
Uitwisselingsprogramma bio-ingenieurswetenschappen: Food Science and Nutrition (niveau master-na-bachelor)	4	A

Onderwijstalen

Engels

Trefwoorden

Food Legislation, European food legislation, Codex Alimentarius, risk management

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, and nutritional composition of foods will be discussed. Invited guest speakers are illustrating specific legislative subjects. Tools and skills to find and interpret legislative documents are practiced through exercises. A case study has to be worked out, in which students need to find the correct legal documents and be able to make the appropriate interpretation for that specific case study. The case study will be presented in front of the group.

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

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

Eindcompetenties

- 1 Having insight in the structure and general content of international, European and national (Belgian) food legislation
 - 2 Having insight in the concept of setting risk-based legislation as risk management tool
 - 3 Being able 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.
- Klik om te editeren ---

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

Begeleide zelfstudie, demonstratie, groepswork, hoorcollege, microteaching, hoorcollege: plenaire oefeningen

Toelichtingen bij de didactische werkvormen

Theory: lectures + invite speakers

Exercises : guided exercises

In addition the students have to elaborate a food law issue (into a paper of approx. 8 pages)

Leermateriaal

Duplicated lecture notes of theoretical and practical part (slides and a number of law texts) are provided.

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

Mondeling examen

Evaluatievormen bij periodegebonden evaluatie in de tweede examenperiode

Mondeling examen

Evaluatievormen bij niet-periodegebonden evaluatie

Werkstuk

Tweede examenkans in geval van niet-periodegebonden evaluatie

Niet van toepassing

Toelichtingen bij de evaluatievormen

Theory: period aligned evaluation

Exercises: period aligned evaluation

In addition, the students have to present their case study to their colleagues

Students who eschew period aligned and/or non-period aligned evaluations for this course unit may be failed by the examiner.

Theory: oral examination (closed book)

Exercises: oral examination (closed book)

Eindscoreberekening

25% of the marks is appointed to the exercise

75% of the marks is appointed to the theory

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.