

Academic subject: FOOD HYGIENE AND SAFETY			
Degree Class: L-38		Degree Course: Animal Science	
		Academic Year: 2020/2021	
		Kind of class: Optional	
		Year: III	
		Period: II semester	
		ECTS: 3	
		divided into	
		ECTS lessons: 2	
		ECTS	
		exe/lab/tutor: 1	
Time management, hours, in-class study hours, out-of-class study hours			
lesson: 20 exe/lab/tutor: 25 in-class study: 0 out-of-class study: 30			
Language: Italian		Compulsory Attendance: Yes	
Subject Teacher: Anna Mottola		Tel: 080 5443878 e-mail: anna.mottola@uniba.it	
		Office: Department of Veterinary Medicine	
		Room Floor	
		Office days and hours: Monday: 11:00 am – 1.00pm Wednesday: 1:00 – 3:00pm	
Prerequisites: Hygiene and safety of primary production of animal origin Drug legislation, pharmacovigilance and toxicology			
Educational objectives: The aim of the course is to transfer scientific knowledge on the notion of food safety and food hygiene. Specifically, the course aims to: (i) define primary production risks; (ii) define the hygienic and sanitary quality of food; (iii) provide the principles of the development and application of the control systems in order to guarantee the hygiene and safety of primary productions.			
Expected learning outcomes (according to Dublin Descriptors)		<p>Knowledge and understanding: The student has to be able to identify the sources of contamination of primary production food, the main biotic and abiotic contamination sources, the connected risks and related prevention and related control strategies.</p> <p>Applying knowledge and understanding: The student has to be able to identify the hazards and the related risks in the primary production field. Moreover, he has to be able to apply specific measures aimed at the guaranteeing the hygiene and safety of primary production food.</p> <p>Making judgements: Evaluation and interpretation of data related with food safety and food hygiene. Ability to evaluate the effectiveness of corrective actions for food safety and quality.</p> <p>Communication: Ability to: (i) participate actively in discussions on food safety and relate to other professionals and users of the food of animal origin production; (ii) clearly discuss with appropriate language information and ideas (iii) solve problems through correct written and oral forms.</p> <p>Lifelong learning skills: Ability to consult with autonomy and mastery databases, publications, vigent legislation autonomously. Ability to activate a continuous program to update of individual knowledge.</p>	
Course program			
Definitions: food, feeding, production chains, food hygiene and food safety, hygienic and sanitary quality of food, biotic and abiotic contamination of food.			
Recall references to on the physical and chemical characteristics of food that allow the growth of microorganisms			

(water activity, pH, acidity, etc..).

Definitions of biological, chemical, and physical hazard.

Food contamination: primary contamination (water, soil, air and animals), secondary contamination (workplaces, food handler); tertiary contamination (food storage and selling).

Recalls of references to some of the main zoonoses in the primary food production and related current legislation.

Sanitary requirements in the primary production in accordance according with the current legislation.

Implementation of good practice program in the primary production.

Teaching methods:

- (i) Incoming anonymous evaluation entry tests.
- (ii) Use of PowerPoint presentations.
- (iii) Practical exercises.
- (iv) Site visits to primary production establishments plants.

Auxiliary teaching:

White coat or disposable coat, disposable gloves.

Assessment methods:

During the final exam of the course, it will be evaluated the level of critical and operative ability to apply good practice program in the primary production will be evaluated.. Moreover, students' expressive capacity will be evaluated.

Bibliography:

Colavita, Igiene e tecnologie degli alimenti di origine animale, Ed. Le point veterinarie.

Antonietta Galli Volonterio, Microbiologia degli Alimenti, Casa Editrice Ambrosiana.

lecture notes.