

General information	
Academic subject	FOOD HYGIENE AND SAFETY (integrated exam of HYGIENE AND SAFETY OF PRIMARY PRODUCTION)
Degree course	Animal Science
Academic Year	2022/2023 – III year
European Credit Transfer and Accumulation System (ECTS)	3
Language	Italian
Academic calendar (starting and ending date)	II Semester
Attendance	Mandatory

Professor/ Lecturer	
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Virtual headquarters	Microsoft Teams
Tutoring (time and day)	Tuesday 11.30 – 13.30; Wednesday 11:30-13:30 According to an appointment requested by e-mail. Tutoring can be done using e-learning platforms

Syllabus	
Learning Objectives	The course aims to provide knowledge related to food safety, in the context of controlling hazards or limiting risks associated with the consumption of food of animal origin. In addition, the course aims to provide the necessary skills to assess the hygienic and sanitary quality of food of animal origin, identify hazards associated with primary production and provide the application of control systems to ensure the hygiene and health of food of animal origin from primary production.
Course prerequisites	Basic knowledge of: - Hygiene and safety of primary production of animal origin - Drug legislation, pharmacovigilance and toxicology - Anatomy, physiology and microbiology
Contents	Definition of food, food hygiene and food safety; Objectives of food safety; food hygiene quality; food supply chains; Definition of biological, chemical, physical hazards Chemical, physical contamination of foods of animal origin Intrinsic, extrinsic and implicit factors in foods Role of microorganisms in foods of animal origin; Microbiological contamination of foods and microbiological criteria; Zoonosis-related references in primary food production and compliance with current regulations. Sanitation requirements of primary food production according to the regulatory basis of food hygiene; Introduction and scope of Regulation (EC) n. 2073/2005, Regulation (EC) n. 852/2004, Regulation (EC) n. 853/2004 and Regulation (EC) n. 178/2002 Implementation of self-control in primary production.
Books and bibliography	Antonietta Galli Volonterio - Microbiologia degli Alimenti, Publishing company Ambrosiana.

	James M. Jay, Martin J. Loessner, David A. Golden - Microbiologia degli alimenti. Publishing company Springer. Cenci Goga – Ispezione e controllo degli alimenti. Point Veterinaire Italie. Lecture notes
Additional materials	Books will be integrated with lecture notes.

Work schedule			
Total	Lectures	Hands on (Laboratory, working groups, seminars, field trips)	Out-of-class study hours/ Self-study hours
75	20	25	30
ECTS			
3	2	1	
Teaching strategy	Lessons are held in class, using multimedia devices such as a personal computer connected to the projector, internet connection in order to show, at the same time as the explanation, Power Point slides and explanatory videos/films. Practical activities include laboratory exercises at the facilities of the Food Safety section and educational visits to primary production companies operating in the sectors of interest.		
Expected learning outcomes			
Knowledge and understanding on:	<ul style="list-style-type: none"> ○ knowledge concerning the health and hygiene aspects of food and primary production ○ knowledge concerning the health hazards and risks associated with the intake of food of animal origin; ○ knowledge of EU legislation on food of animal origin; ○ knowledge aimed at the methods of prevention, management and control in primary production 		
Applying knowledge and understanding on:	<ul style="list-style-type: none"> ○ ability to assess hazards, risks and methods of prevention in relation to different types of primary foods; ○ ability to assess the quality of primary food products: ○ ability to draft and implement good hygiene practice manuals for primary production 		
Soft skills	<ul style="list-style-type: none"> • <i>Making informed judgments and choices</i> At the conclusion of the teaching, the student should be able to: <ul style="list-style-type: none"> ○ recognize health hazards within the primary productions of interest; ○ demonstrate autonomy of analysis and propose methodologies for prevention and management of identified hazards • <i>Communicating knowledge and understanding</i> At the conclusion of the teaching, the student should be able to: <ul style="list-style-type: none"> ○ demonstrate competence in the use of relevant scientific terminology ○ be able to explain clearly the topics acquired. • <i>Capacities to continue learning</i> <ul style="list-style-type: none"> ○ At the conclusion of the teaching, the student should be able to independently deepen his or her knowledge by consulting scientific publications and texts relevant to food safety. 		

Assessment and feedback	
Methods of assessment	Acquired skills will be assessed during the course through questions on topics related to the course. Upon completion of the course, the student should be able to:



<p>Evaluation criteria</p>	<ul style="list-style-type: none"> • <i>Knowledge and understanding</i> <ul style="list-style-type: none"> ○ Knowledge of the main the health hazards in primary production. • <i>Applying knowledge and understanding</i> <ul style="list-style-type: none"> ○ Make critical considerations on the hygienic and sanitary aspects of primary production. • <i>Autonomy of judgment</i> <ul style="list-style-type: none"> ○ Make critical considerations on the hygienic and sanitary aspects of primary production. • <i>Communicating knowledge and understanding</i> <ul style="list-style-type: none"> ○ Capacity to communicate with clear, effective and technically appropriate terminology • <i>Communication skills</i> <ul style="list-style-type: none"> ○ xxxxxxxxxxxxxxxx • <i>Capacities to continue learning</i> <ul style="list-style-type: none"> ○ Ability to answer the proposed questions correctly and accurate.
<p>Criteria for assessment and attribution of the final mark</p>	<p>The assessment of learning in order to ensure the acquired knowledge of the topics discussed in the course and the achievement of the teaching objectives consists of oral test. The interview on the topics in the program will be based on 2-3 questions, aimed at ascertaining the achievement of the teaching objectives. The grade is expressed in thirtieths. The minimum grade to pass the exam is 18/30. Higher marks will be awarded to students with good expository skills, high critical level and able to use appropriate scientific terminology.</p>
<p>Additional information</p>	