

Academic subject: Food Safety II			
Degree Class: LM86		Degree Course: Safety and Health of Food of Animal Origin	
		Academic Year: 2020/2021	
		Kind of class: mandatory	Year: II
			Period: II semester
			ECTS: 6 divided into ECTS lessons: 5 ECTS exe/lab/tutor: 1
Time management, hours, in-class study hours, out-of-class study hours lesson: 60 exe/lab/tutor: 25 in-class study: 0 out-of-class study: 65			
Language: Italian		Compulsory Attendance: no	
Subject Teacher: Edmondo Ceci		Tel: e-mail: edmondo.ceci@uniba.it	Office: Department of Veterinary Medicine Room 11 Floor 0
Office days and hours: Tuesday and Wednesday 14:30-16-30			
Prerequisites: The student must have acquired the basic principles of anatomy and microbiology.			
Educational objectives: The course aims to train a professional, able to carry out specific activities in the field of consultancy for the Food Sector Operator (FBO), with specific references to the fresh and processed meat sector and fresh and processed eggs.			
Expected learning outcomes (according to Dublin Descriptors)	Knowledge and understanding: The student must know the main requirements of food safety, for the management of the technologies of the meat and egg supply chain.		
	Applying knowledge and understanding: The student must know the national and European legislative provisions on food safety.		
	Making judgements: Students will learn the ability to critically interpret and process experimental data.		
	Communication: Students will develop the ability to write and present experimental results in a clear and concise way.		
Lifelong learning skills: The student must demonstrate autonomy in analyzing and solving hygienic and health problems of the supply chains dealt with, orienting himself within the main national and European legislative provisions on food safety.			
Course program: Topics: Fresh and chilled meats - Alterative phenomena of meat (alterations in aerobic and anaerobic environment). Fresh frozen meat - alterative phenomena. Frozen meats. Salted meats. Bagged meats. Canned meats. Meat derivatives and food fats of animal origin. Poultry, rabbit and game. Commercial and technological aspects of processed meats. Self-control in the production chain of transformed carnations. Nut supply chain - Manual of good operating practice. Eggs: Egg-products - Marketing and labeling. Honey and beehive products - Marketing and labeling. Regulatory references: EC Reg. 852/2004. EC Reg. 853/2004. EC Reg. 854/2004. EC Reg. 882/2004. EC Reg. 183/2005. EC Reg. 2073/2005. EC Reg. 1441/2007. EC Reg. 1069/09. EC Reg. 1169/11.			
Teaching methods: Incoming anonymous assessment test of course students. Slide show. Laboratory exercises. Field exercises. Critical reading of self-control manuals. Lessons in co-presence with supply chain consultants. Ongoing			

anonymous assessment test by students in order to assess the level of knowledge acquired by students and for the teacher's self-assessment.

Auxiliary teaching: Oral lessons with multimedia support

Assessment methods: During the examination, the following will be assessed: the acquisition of theoretical and practical skills for the management of self-control in the production chain of fresh and processed meat and minor supply chains. Knowledge of the main regulations relating to food of animal origin. Discussion of case studies. Therefore, the exam will be considered passed after demonstrating a good knowledge of the three parameters described above.

Bibliography: Scientific papers indicated by the teacher. Notes of the lessons.