

General information	
Academic subject	<b>Collective Catering and Food Law</b>
Degree course	Safety and Health of Food of Animal Origin
Academic Year	2020/2021
European Credit Transfer and Accumulation System (ECTS)	6
Language	Italian
Academic calendar (starting and ending date)	2nd semester
Attendance	Not mandatory

Professor/ Lecturer	
Name and Surname	Gaetano Vitale Celano
E-mail	gaetanovitale.celano@uniba.it
Telephone	0804679854
Department and address	Veterinary Medicine Campus – Valenzano (BA)
Virtual headquarters	
Tutoring (time and day)	Monday from 9.00 to 11.00 a.m.; Thursdays from 14.30 to 16.30
CO- Teacher	Nicoletta Cristiana Quaglia
E-mail	nicolettacristiana.quaglia@uniba.it
Department and address	Veterinary Medicine Campus – Valenzano (BA)
Virtual headquarters	
Tutoring (time and day)	Monday from 9.00 to 11.00 a.m

Syllabus	
<b>Learning Objectives</b>	The course aims to provide students with: theoretical knowledge and operational skills of the collective catering system and food technology processes, with particular regard to food of animal origin; knowledge of the main European standards of food law and their correct application in the different food chains, in compliance with good manufacturing practices and food safety
<b>Course prerequisites</b>	The student must have basic knowledge of microbiology, hygiene, safety and food technology
<b>Contents</b>	<p>Collective Catering. (30 hours- 2.5 CFU)</p> <p>-Introduction to the course. Formative objectives and professional opportunities, didactical methodologies, methods of verification of learning. Presentation of the program. 1 hour</p> <p>- The current and future system of collective catering. 1hour</p> <p>- General criteria for the design of meals and menus. 2 hours</p> <p>- Technological processes applied to catering .2 hours</p> <p>- Procurement, receipt and storage of raw materials. 2hours</p> <p>- Food processing, transformation and storage. 2hours</p>

- Packaging, transport and distribution of meals. 2 hours
- Hygiene and catering: the main food infections in collective catering. 2 hours
- Environment and food infesting organisms and control systems. 2 hours
- The tender specifications of the collective catering service and verification systems (audit). 2 hours
- The different types of service and commercial collective catering. 2hours
- Guidelines for healthy and proper nutrition. 2 hours
- Collective catering for school, university and companies. 2 hours
- Hospital catering, Catering in nursing homes for the elderly (RSA) in the prevention, care and control of the patient / user. 2 hours
- Control and self-control in different types of catering. 2 hours
- The training of workers and nutrition education in school catering: from nursery to university. 2 hours
- Training of workers. 1 hour
- Food education. 2 hours
- Systems for protecting the health and interests of the consumer from allergies, intolerances and ethical-religious choices in collective catering. 1 hour
- Consumer satisfaction survey. 1 hour

**Food law(30 hours- 2.5 CFU)**

- Principles and general requirements of food legislation in the community and national context 2 hours
- Community, national, regional and local regulations. 2 hours
- The main international organizations operating in the food sector: FAO, WHO, WTO, SPS agreement. 2 hours
- The Codex Alimentarius: Aims and purposes of the rules elaborated by the Codex Alimentarius Commission to protect consumers' health and to support international trade. 2 hours
- Function and Tasks of the Food and Drug Administration in the USA. 2 hours
- Function and Tasks of the European Food Safety Authority in the EU. 2 hours
- Purpose, Scope and Definitions of Regulation (EC) n.178/2002. 2 hours
- Purpose, scope and definitions of Regulation (EC) n.852 and s,m.i.on the hygiene of foodstuffs. 2 hours
- Purpose, field of application and definitions of Regulation (EC) n.853 and s,m.i.on the hygiene of foodstuffs of animal origin. 2 hours
- Purpose, scope and definitions of Regulation (EU) No 625/2017 on official controls and other official activities carried out to ensure enforcement of food and feed law, animal health and welfare rules, plant health rules and plant protection products and Executive Regulations. 4 hours
- Purpose, scope and definitions of Regulation (EC) n.2073/2005 and subsequent amendments and additions, on microbiological criteria for foodstuffs. 2 hours
- Purpose, scope and definitions of Regulation (EC) n.1333/2008 on food additives. 2 hours
- Purpose, scope and definitions of Regulation (EC) n.1069/2009 on health rules for by-products not intended for human consumption. 2 hours
- Applied procedures and reference regulations for the management of food waste .2 hours
- Food labelling and voluntary standards of quality certification: ISO 9001, ISO 19,000, ISO 22000, BRC, IFS. Branded products (DOP, IGP, STG, IG etc.) Organic products. 2 hours

**PRACTICAL EXERCISE (25 hours 1 CFU)**

- Introduction on the main hygienic and sanitary problems related to collective

	<p>catering. Focus on food microbiology laboratory management. 2 hours</p> <ul style="list-style-type: none"> <li>- Preparation of the microbiology laboratory, glassware and culture media. Analysis of samples taken from meat-based food preparations administered in mass catering: isolation and identification of the main pathogenic bacteria. Critical interpretation of results. 5 hours</li> <li>- Preparation of the microbiology laboratory, glassware and culture media. Analysis of samples obtained from seafood-based products (fish and bivalve molluscs) used in public catering: isolation and identification of the main pathogenic bacteria and parasites. Critical interpretation of results. 5 hours</li> <li>- Evaluation of sanitation protocols through microbiological investigations of surface samples. Critical interpretation of the results. 4 hours</li> <li>- Guided tour of a cooking center for social catering: management and control of production processes in a cooking center for social catering. Collection of samples for laboratory tests. Management of leftovers/scrap deriving from the activities of a collective catering. 5 hours</li> <li>- Guided tour of a commercial catering business: management and control of production processes in commercial catering. Collection of samples for laboratory tests. Management of leftovers/scrap deriving from the activity of collective catering. 4 hours</li> </ul>
<b>Books and bibliography</b>	<p>S. Ciappellano: Manuale della ristorazione, Casa Editrice Ambrosiana, 2009</p> <p>G. Tiecco: Igiene e tecnologia alimentare, Il sole 24 Ore Edagricole, Bologna, 2001</p> <p>G. Colavita: Igiene e tecnologie degli alimenti di origine animale, Ed. Le Point Veterinarie, 2008 Regione Puglia: Linee di indirizzo per la ristorazione collettiva scolastica ed aziendale, 2018 Siti Web CDC (inglese)  <a href="http://www.cdc.gov/diseasesconditions/">http://www.cdc.gov/diseasesconditions/</a>  <a href="http://www.epicentro.iss.it/alimentazione/sicurezza">http://www.epicentro.iss.it/alimentazione/sicurezza</a></p>
<b>Additional materials</b>	<p><a href="https://eurlex.euro">https://eurlex.euro</a>  <a href="http://www.salute.it">http://www.salute.it</a>          Lessons Notes</p>

<b>Work schedule</b>			
Total	Lectures	Hands on (Laboratory, working groups, seminars, field trips)	Out-of-class study hours/ Self-study hours
<b>Hours</b>			
150	60	25	65
<b>ECTS</b>			
6	5	1	
<b>Teaching strategy</b>			
<p>The theoretical section of the course will be carried out through in-person lectures in the classroom with the help of multimedia devices such as PC, projector, internet connection that allow the viewing of PowerPoint files and educational video clips. The PowerPoint slides will be available to students in pdf format.</p> <p>The practical lessons will be held in the laboratories of the food safety section. The student will perform techniques of aliquot sampling of food matrices in the laboratory to make microbiological and/or chemical/physical determinations for the evaluation of process hygiene and food safety. In addition, visit will be carried out at cooking center of a social catering and at a cooking center of commercial catering.</p>			

<b>Expected learning outcomes</b>	
<b>Knowledge and understanding on:</b>	At the end of the course, the student must have acquired: Technical terminology and theoretical-operational skills with regard to standard operating procedures (SOP) and good working practices (GLP) hygiene and critical control points in the different chains of food production processes and in collective and commercial catering; Knowledge of the technological process, procurement of raw materials and semi-finished products, storage, processing, preparation, packaging, transport, distribution, administration of food and beverages in collective and commercial catering; Knowledge of the basic principles of food legislation; Knowledge of the main hygienic and sanitary problems in collective and commercial catering; Systems and procedures for verification and control to maintain the hygienic, sanitary and nutritional quality of foods; Knowledge of mandatory and voluntary certification systems for food products.
<b>Applying knowledge and understanding on:</b>	At the end of the course, the student must have acquired: Systems and procedures for verification and control to maintain the hygiene and nutritional quality of food.
<b>Soft skills</b>	<ul style="list-style-type: none"> <li>• Making informed judgments and choices</li> </ul> <p>At the end of the course, students will be able to independently evaluate the intrinsic and extrinsic factors that affect food hygiene and safety in the different stages of production processes to protect the health and interests of the consumer.</p> <ul style="list-style-type: none"> <li>• Communicating knowledge and understanding</li> </ul> <p>At the end of the course, the student must have sufficient operational skills and problem solving abilities in the control and management of food hygiene and safety in the foodservice industry and food law.</p> <ul style="list-style-type: none"> <li>• Capacities to continue learning</li> </ul> <p>At the end of the course the student will be able to independently consult European regulations on food safety.</p>

<b>Assessment and feedback</b>	
<b>Methods of assessment</b>	Oral exam. The oral exam consists is based on a discussion about the topics of collective catering and food law. The candidate is also presented with case studies to comment. The ongoing assessments take place through presentations about topics agreed during the course
<b>Evaluation criteria</b>	<ul style="list-style-type: none"> <li>○ Knowledge and understanding:</li> <li>○ Knowledge and understanding of collective catering and food law issues</li> <li>○ Applying knowledge and understanding:</li> <li>○ Knowledge and understanding of the procedures and systems applied in collective catering and of the main rules of food law</li> <li>○ Autonomy of judgment:</li> <li>○ Autonomy of judgment in the correct management and application of the principles of hygiene, safety and quality in the various types of collective catering. Verification of the correct application of food law rules.</li> <li>○ Communicating knowledge and understanding : knowledge and comprehension of topics / themes of collective catering and food law</li> <li>○ Communication skills : communication skills with language properties on the presentation of topics / themes of collective catering and food law</li> <li>○ Capacities to continue learning : ability to learn the main themes and problems of collective catering and food law</li> </ul>



Criteria for assessment and attribution of the final mark	Evaluation out of thirty with a minimum mark of 18/30 for passing the exam and a maximum of 30/30 cum laude.
<b>Additional information</b>	