

General information	
Academic subject	<b>FOOD TRACEABILITY AND CERTIFICATION</b>
Degree course	Safety and Health of Food of Animal Origin
Academic Year	2021/2022
European Credit Transfer and Accumulation System (ECTS)	CFU 6
Language	Italian
Academic calendar (starting and ending date)	II Semester
Attendance	Not mandatory

Professor/ Lecturer	
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Virtual headquarters	Codice MTeams: wovz7k3
Tutoring (time and day)	Tuesday and Wednesday, 2.30-4.30 p.m.

Syllabus	
<b>Learning Objectives</b>	At the end of the course the student learns: principles, terms and definitions of certifications management; internal traceability systems and tracking/traceability systems in food supply chains.
<b>Course prerequisites</b>	<ul style="list-style-type: none"> <li>- basic knowledge related to: food hygiene, safety and technology;</li> <li>- risk assessment and risk management;</li> <li>- principles of control system in accordance to the HACCP method;</li> <li>- National and European Food law and regulations</li> </ul>
<b>Contents</b>	<p><b>Tracking/tracing systems</b> Introduction to the course: learning objectives and teaching methodologies. General: existing regulatory framework on Food Law, terms and definitions. Mandatory and voluntary tracking/tracing systems: objectives, scope, methods and reference standards, implementation rules, data recording and measures program/control requirements.</p> <p><b>Certification systems</b> Mandatory certifications. EU Geographical indications system: PDO-Protected Designation of Origin, PGI-Protected Geographical Indication, GI-Geographical Indication. Voluntary certifications based on technical standards according to rules issued by national (UNI), EU (EN) or global (ISO) certification bodies. Third-party, second-party and first-party audits. Product/Process/Service certification systems. Organic products. Food supply chain management certifications.</p>
<b>Books and bibliography</b>	It is not necessary to purchase specific textbook. The recommended text for basic knowledge is: <i>Ispesione e controllo degli alimenti</i> , 2018 Point Vétérinaire Italie srl. The latest consolidated versions of the European Food laws discussed in the program are available on the site <a href="https://eur-lex.europa.eu/">https://eur-lex.europa.eu/</a> Websites: European Commission <a href="https://ec.europa.eu/food/">https://ec.europa.eu/food/</a> ; European Food Safety Authority <a href="http://www.efsa.europa.eu/">http://www.efsa.europa.eu/</a>
<b>Additional materials</b>	The course material is available to students.

Work schedule	

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>			
		Lectures take place in the classroom with the aid of multimedia devices for PPT files and Food Safety & Hygiene Training Video. Practical activities include classroom exercises, role playing, case study and educational/training visits to certified companies in order to understand the real application of the traceability and certification systems.	
<b>Expected learning outcomes</b>			
<b>Knowledge and understanding on:</b>		<ul style="list-style-type: none"> <li>○ Basic knowledge on the main tracking/traceability and certification systems in food supply chains.</li> </ul>	
<b>Applying knowledge and understanding on:</b>		<ul style="list-style-type: none"> <li>○ Ability to apply the common principles and rules of tracking/traceability systems and National, European and International certification systems for food products to guarantee food safety and product/process/service quality standards.</li> </ul>	
<b>Soft skills</b>		<ul style="list-style-type: none"> <li>● Making informed judgments and choices <ul style="list-style-type: none"> <li>○ Ability to implement main tracking/traceability and certification systems, to carry out a consistent document management, to understand and manage the issues related to food labeling, to develop Agri-Food development strategy</li> </ul> </li> <li>● Communicating knowledge and understanding <ul style="list-style-type: none"> <li>○ Ability to acquire and to use the specific terminology in food certification systems: definitions, glossary, acronyms and terms used in the food safety industry</li> </ul> </li> <li>● Capacities to continue learning <ul style="list-style-type: none"> <li>○ Problem Solving</li> <li>○ Critical Thinking</li> <li>○ Information Management</li> </ul> </li> </ul>	
<b>Assessment and feedback</b>			
<b>Methods of assessment</b>		<p>At the end of the course</p> <p>Single Oral test: the exam consists of some questions on three topics developed during the course and has an average duration of about 25-30 minutes.</p> <p>During the course</p> <p>The main concepts of the topics addressed will be summarized in classroom discussion to verify their inferential knowledge and level of understanding. Furthermore, anonymous self-assessment tests will be carried out to assess the skills acquired and the degree of learning.</p>	
<b>Evaluation criteria</b>		<ul style="list-style-type: none"> <li>● Knowledge and understanding <ul style="list-style-type: none"> <li>○ identify the fundamental principles of traceability systems</li> <li>○ describe the mandatory, regulatory and voluntary certification systems</li> </ul> </li> <li>● Applying knowledge and understanding <ul style="list-style-type: none"> <li>○ develop traceability and certification systems in the area of quality, traceability and safety relating to the agri-food supply chains</li> </ul> </li> </ul>	



	<ul style="list-style-type: none"><li>• Autonomy of judgment<ul style="list-style-type: none"><li>○ implement and link traceability and certification systems to risk assessment</li></ul></li><li>• Communicating knowledge and understanding<ul style="list-style-type: none"><li>○ acquire and use the specific terminology in food certification systems: definitions, glossary, acronyms and terms applied to food supply chain</li></ul></li><li>• Communication skills<ul style="list-style-type: none"><li>○ explain with appropriate technical/scientific terminology indicated by national and European legislation for risk analysis, assessment and management in agri-food production</li></ul></li><li>• Capacities to continue learning<ul style="list-style-type: none"><li>○ apply the knowledge acquired to case studies and practical examples</li></ul></li></ul>
Criteria for assessment and attribution of the final mark	The exams involve an evaluation which is expressed as a grade of out of 30, as duly registered on an electronic record-book. An exam is deemed to be passed successfully if the final grade is equal to or higher than 18/30. In the event of a full grade (30/30), the Examination Board may grant honours (Lode).
<b>Additional information</b>	