

General information	
Academic subject	FOOD TRACEABILITY AND CERTIFICATION
Degree course	Foods of animal origin safety and health – (LM86)
Academic Year	II
European Credit Transfer and Accumulation System (ECTS)	CFU 6; ECTS: 85 divided into ECTS lessons: 60 and ECTS exe/lab/tutor: 25
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	
Learning Objectives	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.
Course prerequisites	<ul style="list-style-type: none"> - basic knowledge related to: food hygiene, safety and technology; - risk assessment and risk management; - principles of control system in accordance to the HACCP method; - National and European Food law and regulations
Contents	<p>Tracking/tracing systems 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>Certification systems 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>
Books and bibliography	It is not necessary to purchase specific textbook. The recommended text for basic knowledge is: <i>Ispezione 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 https://eur-lex.europa.eu/ Websites: European Commission https://ec.europa.eu/food/ ; European Food Safety Authority http://www.efsa.europa.eu/
Additional materials	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
150	60	25	65
ECTS			
6	5	1	
Teaching strategy			
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.			
Expected learning outcomes			
Knowledge and understanding on:	<ul style="list-style-type: none"> ○ Basic knowledge on the main tracking/traceability and certification systems in food supply chains. 		
Applying knowledge and understanding on:	<ul style="list-style-type: none"> ○ 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. 		
Soft skills	<ul style="list-style-type: none"> • Making informed judgments and choices <ul style="list-style-type: none"> ○ 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 • Communicating knowledge and understanding <ul style="list-style-type: none"> ○ Ability to acquire and to use the specific terminology in food certification systems: definitions, glossary, acronyms and terms used in the food safety industry • Capacities to continue learning <ul style="list-style-type: none"> ○ Problem Solving ○ Critical Thinking ○ Information Management 		
Assessment and feedback			
Methods of assessment	<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.</p> <p>Furthermore, anonymous self-assessment tests will be carried out to assess the skills acquired and the degree of learning.</p>		
Evaluation criteria	<ul style="list-style-type: none"> • Knowledge and understanding <ul style="list-style-type: none"> ○ identify the fundamental principles of traceability systems ○ describe the mandatory, regulatory and voluntary certification systems • Applying knowledge and understanding 		



	<ul style="list-style-type: none"> ○ develop traceability and certification systems in the area of quality, traceability and safety relating to the agri-food supply chains • Autonomy of judgment <ul style="list-style-type: none"> ○ implement and link traceability and certification systems to risk assessment • Communicating knowledge and understanding <ul style="list-style-type: none"> ○ acquire and use the specific terminology in food certification systems: definitions, glossary, acronyms and terms applied to food supply chain • Communication skills <ul style="list-style-type: none"> ○ explain with appropriate technical/scientific terminology indicated by national and European legislation for risk analysis, assessment and management in agri-food production • Capacities to continue learning <ul style="list-style-type: none"> ○ apply the knowledge acquired to case studies and practical examples
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).
Additional information	