

**ACADEMIC YEAR 2023/2024**

<b>General information</b>	
Academic subject	<b>FOOD SAFETY II</b>
Degree course	Master's Degree Course in Safety of Food of Animal Origin and Health - Class LM86
Academic Year	2023/2024 – II year
European Credit Transfer and Accumulation System (ECTS)	5 + 1E
Language	Italian
Academic calendar (starting and ending date)	II Semester
Attendance	no

<b>Professor/ Lecturer</b>	
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Virtual headquarters	Teams Platform: cod. 32sqh4b - (Food Safety Class)
Tutoring (time and day)	Tuesday: 09:00 – 11:00 Wednesday: 14:30 – 16:30

<b>Syllabus</b>	
<b>Learning Objectives</b>	<i>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 and fresh and processed eggs sector.</i>
<b>Course prerequisites</b>	<i>The student must have acquired the basic principles of anatomy and microbiology.</i>
<b>Contents</b>	Fresh and chilled meat - 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 processed meat. Ordinary slaughter, slaughter according to religious rites, specific rules for particular slaughters, checks relating to animal welfare. Nut supply chain - Manual of good operating practice. Supply chain of frogs - Manual of good operating practice. Eggs: Ovo-products – Marketing and labelling. Honey and beehive products - Marketing and labelling. Fraud and adulteration. Mass spectrometry applied to honey fraud control.
<b>Books and bibliography</b>	<i>Scientific works indicated by the teacher. Notes of the lessons. Food Microbiology - J.M. Jay, M.J. Loessner, D.A. Golden - Ed. Springer Normative references: (i) EC Reg. 852/2004. (ii) EC Reg. 853/2004. (iii) EC Reg. 854/2004. (iv) EC Reg. 882/2004. (v) EC Reg. 183/2005. (vi) EC Reg. 2073/2005. (vii) EC Reg. 1441/2007. (viii) EC Reg. 1069/09. (ix) EC Reg. 1169/11.</i>
<b>Additional materials</b>	

Work schedule			
Total	Lectures	Hands on (Laboratory, working groups, seminars, field trips)	Out-of-class study hours/ Self-study hours
<b>150</b>	<b>40</b>	<b>20</b>	<b>90</b>
ECTS			
<b>6</b>	<b>5</b>	<b>1</b>	
<b>Teaching strategy</b>		<i>Incoming anonymous assessment test of course students.</i> <i>Slide show.</i> <i>Laboratory exercises.</i> <i>Critical reading of self-control manuals.</i> <i>Ongoing anonymous assessment test by students in order to assess the level of knowledge acquired by students and for the teacher's self-assessment.</i>	
<b>Expected learning outcomes</b>			
<b>Knowledge and understanding on:</b>		<ul style="list-style-type: none"> <li>○ The student will have to know the main requirements of food safety, for the management of the technologies of the meat and egg supply chain. To this end, the student must know the national and European legislative provisions on food safety.</li> </ul>	
<b>Applying knowledge and understanding on:</b>		<ul style="list-style-type: none"> <li>○ The student must possess the theoretical and practical skills for the proper management of self-control in the production chain of the meat and the minor chains treated.</li> </ul>	
<b>Soft skills</b>		<ul style="list-style-type: none"> <li>• <i>Making informed judgments and choices</i> <ul style="list-style-type: none"> <li>○ At the end of the course, the student will have to possess theoretical and practical skills for the management of self-control in the production chain of fresh and processed meat and minor supply chains</li> </ul> </li> <li>• <i>Communicating knowledge and understanding</i> <ul style="list-style-type: none"> <li>○ At the end of the course, the student must have full skills in the field of the main national and European regulations applied to processed meats.</li> </ul> </li> <li>• <i>Capacities to continue learning</i> <ul style="list-style-type: none"> <li>○ At the end of the course, the student must have the necessary autonomy in pursuing all the innovations that will occur in the regulatory field.</li> </ul> </li> </ul>	
Assessment and feedback			
Methods of assessment		<i>Oral exam with presentation of a case study.</i>	
Evaluation criteria		<ul style="list-style-type: none"> <li>• <i>Knowledge and understanding</i> <ul style="list-style-type: none"> <li>○ During the exam, 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 will be assessed.</li> </ul> </li> <li>• <i>Applying knowledge and understanding</i> <ul style="list-style-type: none"> <li>○ During the exam, knowledge of the main regulations relating to food of animal origin will be assessed.</li> </ul> </li> <li>• <i>Autonomy of judgment</i> <ul style="list-style-type: none"> <li>○ During the examination, the autonomy of judgment will be assessed in the context of the discussion of "case studies".</li> </ul> </li> <li>• <i>Communicating knowledge and understanding</i></li> </ul>	



	<ul style="list-style-type: none"><li>○ During the exam, mastery of technical / scientific language and correct communication at the level of a self-control plan will be assessed.</li><li>• <i>Communication skills</i><ul style="list-style-type: none"><li>○ During the exam, the student's ability to understand the issues related to processed meats, the sampling of food matrices covered by the course will be assessed.</li></ul></li></ul>
Criteria for assessment and attribution of the final mark	<i>Therefore, the exam will be considered passed after demonstrating a good knowledge of the five parameters described above.</i>
<b>Additional information</b>	