

ACADEMIC YEAR 2023/2024

General information	
Academic subject	COLLECTIVE CATERING AND FOOD LAW
Degree course	Foods of animal origin safety and health – (LM86)
Academic Year	2023/2024 – II year
European Credit Transfer and Accumulation System (ECTS)	6 (5+1E)
Language	Italian
Academic calendar (starting and ending date)	II semester
Attendance	No

Professor/ Lecturer	
Name and Surname	Prof. Gaetano Vitale Celano
E-mail	gaetanovitale.celano@uniba.it
Telephone	0804679854
Department and address	Campus of Veterinary Medicine, S.P. 62 to Casamassima km 3, 70010 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	Prof. Nicoletta Cristiana Quaglia
E-mail	nicolettacristiana.quaglia@uniba.it
Department and address	Campus of Veterinary Medicine, S.P. 62 to Casamassima km 3, 70010 Valenzano (Ba)
Virtual headquarters	Teams: cod. kzpqiof
Tutoring (time and day)	Monday from 9.00 to 11.00 a.m

Syllabus	
Learning Objectives	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
Course prerequisites	The student must have basic knowledge of microbiology, hygiene, safety and food technology
Contents	<p>Collective Catering. (20 hours- 2.5 CFU)</p> <ul style="list-style-type: none"> -Introduction to the course. Formative objectives and professional relapses, didactical methodologies, methods of verification of learning. Presentation of the program. -Food and ingredients of animal and vegetable origin -Primary, secondary, tertiary and quaternary contamination of food -Type of food service contracts and audit systems -Organization of the different forms of welfare and commercial catering and related



	<p>health and hygiene issues</p> <ul style="list-style-type: none"> - Guidelines for a healthy and proper diet and general criteria for menu planning - - Types of food service contracts and audit systems - School, company, community and commercial catering - The Role of Hospital Catering in Prevention and Care - Control and self-control in different types of catering - The meal sampling plan - The training of workers and nutrition education in school catering: from nursery to university. - The Canteen User: Allergies, Intolerances and Ethical Choices in Canteen Catering; Methods for Detecting the Degree of Satisfaction of the Canteen User - Principles and general requirements of food legislation in the community and national context <p>Food Law (20 hours- 2.5 CFU)</p> <ul style="list-style-type: none"> - Community, national, regional and local regulations - The main international organizations operating in the food sector: FAO, WHO, WTO, SPS agreement - 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 - Function and Tasks of the European Food Safety Authority in the EU - Purpose, Scope and Definitions of Regulation (EC) n.178/2002 - Purpose, scope and definitions of Regulation (EC) n.852 and s,m.i.on foods hygiene. - Purpose, field of application and definitions of Regulation (EC) n.853 and s,m.i.on the hygiene of foodstuffs of animal origin - 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. - Purpose, scope and definitions of Regulation (EC) n.2073/2005 and subsequent amendments and additions, on microbiological criteria for foodstuffs - Purpose, scope and definitions of Regulation (EC) n.1333/2008 on food additives - Purpose, scope and definitions of Regulation (EC) n.1069/2009 on health rules concerning by-products not intended for human consumption - Applied procedures and reference regulations for the management of food waste - Reg. UE 1169/2011 on Food labeling <p>PRACTICAL EXERCISE (20 hours 1 CFU)</p> <ul style="list-style-type: none"> - 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 activity of collective catering. - 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.
<p>Books and bibliography</p>	<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>Igiene nei processi alimentari- Progettazione della sicurezza degli</p>

	<p>alimenti (a cura di A. Paparella, M. Schiavone, P. Visciano. Ed. HOEPLI)</p> <p>Regione Puglia: Linee di indirizzo per la ristorazione collettiva scolastica ed aziendale, 2018 Siti Web CDC (inglese) http://www.cdc.gov/diseasesconditions/ http://www.epicentro.iss.it/alimentazione/sicurezza</p>
Additional materials	<p>https://eurlex.europa.eu</p> <p>http://www.salute.it</p> <p>Lessons Notes</p>

Work schedule			
Total	Lectures	Hands on (Laboratory, working groups, seminars, field trips)	Out-of-class study hours/ Self-study hours
Hours			
150	40	20	90
ECTS			
6	5	1	
Teaching strategy			
<p>The theoretical section of the course will be carried out through frontal lessons 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>			
Expected learning outcomes			
Knowledge and understanding on:	<p>At the end of the course, the student must have acquired Technical terminology and theoretical-operational skills with particular 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.</p>		
Applying knowledge and understanding on:	<p>At the end of the course, the student must have acquired: Systems and procedures for verification and control to maintain the sanitary and nutritional quality of food.</p>		
Soft skills	<ul style="list-style-type: none"> • Making informed judgments and choices <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</p>		

	<p>interests of the consumer.</p> <ul style="list-style-type: none"> Communicating knowledge and understanding <p>At the end of the course, the student must have acquired: The student should be able to navigate with sufficient operational skills and problem solving abilities in the control and management of food hygiene and safety in the foodservice industry.</p> <ul style="list-style-type: none"> Capacities to continue learning <p>At the end of the course the student will be able to Independently consult European regulations on food safety.</p>
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 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 may be summarized in classroom discussion to verify their inferential knowledge and level of understanding. Furthermore, anonymized self-assessment tests may 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"> acquire the fundamental principles of food legislation understand the system and critical elements of food catering Applying knowledge and understanding <ul style="list-style-type: none"> Understanding the application of food legislation Analyse the elements and critical points of food catering Autonomy of judgment <ul style="list-style-type: none"> Ability to identify and assess correct application of legislation Communicating knowledge and understanding <ul style="list-style-type: none"> acquire and use the specific terminology in food production and catering: definitions, glossary, acronyms and terms applied to food Communication skills <ul style="list-style-type: none"> explain with appropriate technical/scientific terminology indicated by national and European legislation 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	<p>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).</p>
Additional information	