ACADEMIC YEAR 2023/2024

General information	
Academic subject	**FOOD TRACEABILITY AND CERTIFICATION**
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	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	- 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	**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. **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.
Books and bibliography	It is not necessary to purchase specific textbook. The recommended text for basic knowledge is: Ispezione e controllo degli alimenti, 2018 Point Vétérinaire Italie srl; Igiene nei Processi Alimentari. Progettazione della sicurezza degli alimenti. 2023 Ulrico Hoepli EditoreS.p.A. 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
Hours			
150	***40***	***20***	***90***
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:	○ Basic knowledge on the main tracking/traceability and certification systems in food supply chains.
Applying knowledge and understanding on:	○ 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	• Making informed judgments and choices ○ 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 ○ 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 ○ Problem Solving ○ Critical Thinking ○ Information Management

Assessment and feedback	
Methods of assessment	At the end of the course 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. During the course 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.
Evaluation criteria	• Knowledge and understanding ○ identify the fundamental principles of traceability systems

	○ describe the mandatory, regulatory and voluntary certification systems • Applying knowledge and understanding ○ develop traceability and certification systems in the area of quality, traceability and safety relating to the agri-food supply chains • Autonomy of judgment ○ implement and link traceability and certification systems to risk assessment • Communicating knowledge and understanding ○ acquire and use the specific terminology in food certification systems: definitions, glossary, acronyms and terms applied to food supply chain • Communication skills ○ 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 ○ 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	

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