

Food Safety

Code: 104041
ECTS Credits: 6

Degree	Type	Year	Semester
2502501 Prevention and Integral Safety and Security	OT	4	0

The proposed teaching and assessment methodology that appear in the guide may be subject to changes as a result of the restrictions to face-to-face class attendance imposed by the health authorities.

Contact

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Use of Languages

Principal working language: spanish (spa)
Some groups entirely in English: No
Some groups entirely in Catalan: Yes
Some groups entirely in Spanish: No

Prerequisites

There is not. It is necessary to have prior knowledge about general prevention and safety concepts.

Objectives and Contextualisation

Know the legal resources and the administrative framework to be able to deal with ease in relations with public administrations.

Apply correctly the current legal framework to apply prevention and comprehensive security to different private or public activities.

Plan the management of prevention and safety in accordance with the legislation and powers of the different administrations and the different administrative bodies.

- The student must demonstrate ability to relate to any administrative body and know their rights and duties.
- The student must demonstrate that they know how to correctly apply the current legal framework in matters of prevention and safety.
- The student must demonstrate that he / she knows how to plan the management of prevention and safety by initiating the administrative procedures corresponding to the specific activity.

Competences

- Assume the social, ethical and professional responsibility that derives from professional practice.
- Carry out analyses of preventative measures in the area of security.
- Have a general understanding of basic knowledge in the area of prevention and integral safety and security.
- Identify the resources necessary to respond to management needs for prevention and integral security.
- Know how to communicate and transmit ideas and result efficiently in a professional and non-expert environment, both orally and in writing.
- Plan and coordinate the resources of the three large subsystems that interact in questions of security: people, technology and infrastructures.
- Respond to problems applying knowledge to practice.
- Use the capacity for analysis and synthesis to solve problems.
- Work and learn autonomously.

Learning Outcomes

1. Analyse specific risks and understand the prevention mechanisms.
2. Analyse the preventative interventions in matters of security, environment, quality and social corporate responsibility and identify the inherent risk factors.
3. Assume the social, ethical and professional responsibility that derives from professional practice.
4. Coordinate the resources of the three main subsystems of the prevention and integral security sector: people, technology and infrastructures.
5. Diagnose the situation of integral security in companies and organisations.
6. Draw up management proposals for prevention and security in an organisation.
7. Identify, develop or acquire and maintain the main resources necessary to respond to tactical and operational needs inherent in the prevention and security sector.
8. Know how to communicate and transmit ideas and result efficiently in a professional and non-expert environment, both orally and in writing.
9. Respond to problems applying knowledge to practice.
10. Take a preventative view in the area of security.
11. Use the capacity for analysis and synthesis to solve problems.
12. Work and learn autonomously.

Content

0.- Key concepts

1. Introduction to food legislation

1.1 Background of the Food Law

1.2. The need for food legislation

1.3. Document for reflection regarding the control of food risk throughout history

2. Food Law in Spain

2.1. The legal background

2.2. The Spanish Food Code

2.3. Rules for the protection of public health and food safety

3. Food safety in the EU

3.1. Legal background

3.2. Towards a new legal framework

3.3. New harmonized legal concept of food

3.4. The harmonized concept of food safety

4. General Principles of Food Legislation

4.1. Community General Principles

4.2. The Green Paper on General Principles of Food Legislation

4.3. The White Paper on Food Safety

4.4. The Regulation establishing the general principles and requirements of food law

4.5. The precautionary principle

- 4.6 The principle of free movement of food
- 5. Regulation of food consumption
 - 5.1. Introduction
 - 5.2. Consumer protection in the food sector
 - 5.3. The right to protection of the health and safety of consumers. The information about the risks
 - 5.4. The principle of responsibility
 - 5.5.- The single market and consumer protection
- 6. Responsibility in the field of food safety
 - 6.1 Civil liability
 - 6.2 Administrative responsibility. Sanctioning legal regime
 - 6.3 Criminal responsibility
 - 6.4 Food alerts / crises and their management
- 7. Beyond food safety: Food Defense
 - 7.1 The difference between food safety and Food Defense
 - 7.2 The concept of Food Defense and cases of deliberate poisoning
 - 7.3 The Law of Bioterrorism of the USA
 - 7.4 The rules and principles of Food Defense

Methodology

The students will have to prepare the subjects from the didactic units, the recommended readings and the documents (legislation and sentences) incorporated to the platform. They must carry out the practical exercises that are proposed and send the teacher the corresponding answers, reasoned and justified based on the reference documents.

Each didactic unit will have a file that will guide the student to perform these exercises. The sources that the student considers convenient for their resolution can be used and will be sent to the teacher, following the indications of the mentioned cards of each one of the teaching units.

Activities

Title	Hours	ECTS	Learning Outcomes
Type: Directed			
Videoconference with the active participation of the students	6	0.24	1, 10, 3, 8, 4, 5, 9, 6, 2, 7, 12, 11
Type: Supervised			
Practices. Resolution of practical cases. Debates and discussion forums.	24	0.96	1, 10, 3, 8, 4, 5, 9, 6, 2, 7, 12, 11

Type: Autonomous

Preparation of reports. Personal study.	120	4.8	1, 10, 3, 8, 4, 5, 9, 6, 2, 7, 12, 11
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Assessment

Students will take two continuous assessment tests (PEC) that will be delivered through the moodle classroom.

The students will make an evaluation through written evidence in person on the subject that will take place in the School.

RE-EVALUATION

In case of not passing the subject according to the aforementioned criteria (continuous evaluation), a recovery test may be done on the date scheduled in the schedule, and it will cover the entire contents of the program.

To participate in the reassessment the students must have been previously evaluated of a set of activities, the weight of which equals a minimum of two-thirds of the total grade of the subject. However, the qualification that will consist of the student's file is a maximum of 5-Approved.

Students who need to change an evaluation date must present the justified request by filling in the document that you will find in the moodle space of Tutorial EPSI.

PLAGIARISM

Without prejudice to other disciplinary measures deemed appropriate, and in accordance with current academic regulations, "in the event that the student makes any irregularity that could lead to a significant variation in the grade of an evaluation act, it will be graded with a 0 This evaluation act, regardless of the disciplinary process that can be instructed In case of various irregularities occur in the evaluation acts of the same subject, the final grade of this subject will be 0 ".

The tests / exams may be written and / or oral at the discretion of the teaching staff.

Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
DELIVERY OF THE PRACTICAL WORK CARRIED OUT BY THE STUDENT	25 %	0	0	1, 10, 3, 8, 4, 5, 9, 6, 2, 7, 12, 11
DELIVERY OF THE PRACTICAL WORK CARRIED OUT BY THE STUDENT	25 %	0	0	1, 10, 3, 8, 4, 5, 9, 6, 2, 7, 12, 11
WRITTEN PROOF THAT ALLOWS TO VALUE THE KNOWLEDGE ACQUIRED BY THE STUDENT	50 %	0	0	1, 10, 3, 8, 4, 5, 9, 6, 2, 7, 12, 11

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