

Degree programme	Type	Course
Prevention and Integral Safety and Security	OP	4

Contact lecturer

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Prerequisites

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

Group languages

You can consult this information at the [end](#) of the document.

Objectives

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.

Learning outcomes

1. Use the capacity for analysis and synthesis to solve problems.
2. Respond to problems applying knowledge to practice.
3. Students must be capable of applying their knowledge to their work or vocation in a professional way and they should have building arguments and problem resolution skills within their area of study.
4. Students must be capable of collecting and interpreting relevant data (usually within their area of study) in order to make statements that reflect social, scientific or ethical relevant issues.
5. Students must be capable of communicating information, ideas, problems and solutions to both specialised and non-specialised audiences.
6. Students must develop the necessary learning skills to undertake further training with a high degree of autonomy.
7. Propose new methods or well-founded alternative solutions.
8. Critically analyse the principles, values and procedures that govern professional practice.
9. Propose viable projects and actions that promote social, economic and environmental benefits.
10. Draw up management proposals for prevention and security in an organisation.
11. Identify, develop or acquire and maintain the main resources necessary to respond to tactical and operational needs inherent in the prevention and security sector.
12. Take a preventative view in the area of security.

13. Work and learn autonomously.
14. Know how to communicate and transmit ideas and result efficiently in a professional and non-expert environment, both orally and in writing.
15. Analyse the situation and identify the points that are best.

Contents

0. Key Concepts

1. Introduction to Food Law

1.1 Background of Food Law

1.2 The Need for Food Law

1.3 Food Risk Control: A Historical Approach

2. Food Law in the EU

2.1 Introduction to EU Law

2.2 Regulation (EU) No 178/2002 on food safety

2.3 The Harmonised Legal Concept of Food

2.4 The Concept of Food Safety

2.5 From Farm to Fork

2.6 Marketing Safe Food

2.7 Operator Liability in the Area of Food Safety

2.8 The Principle of Free Movement

2.9 The Precautionary Principle

3. Regulatory Authorities and Food Safety Control Systems

3.1 Introduction

3.2 EFSA, the European Food Safety Agency

3.3 The Spanish Agency for Food Safety and Nutrition (AESAN)

4. Principles of Food Safety and Traceability

4.1. Introduction

4.2. The principles and essential elements of the Risk Analysis process.

4.3. The traceability obligation

4.4. Self-monitoring system for food safety. Good Hygiene Practices (GHP) guidelines and HACCP system (Hazard Analysis and Critical Control Points).

4.5. Evaluation of food alerts/crises, risk management and prevention.

5. Regulation of food consumption

5.1. Introduction

- 5.2. Consumer protection in the food sector
- 5.3. The right to health and safety protection for consumers. Information on 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 Liability: Sanctioning Legal Framework
 - 6.3 Criminal Liability
 - 6.4 Food Alerts/Crises and Their Management
 - 6.5 The Food Alert Network
- 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 Intentional Poisoning
 - 7.3 The US Bioterrorism Act
 - 7.4 The Rules and Principles of Food Defense

Learning activities and methodology

Title	Hours	ECTS	Learning outcomes
Practices. Resolution of practical cases. Debates and discussion forums.	24	0.96	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14
Preparation of reports. Personal study.	116	4.64	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15
Videoconference with the active participation of the students	10	0.4	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15

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.

Teaching language: Spanish.

Annotation: within the schedule set by the centre or degree programme, 15 minutes of one class will be reserved for students to evaluate their lecturers and their courses or modules through questionnaires.

Assessment

Continuous assessment activities

Title	Weight	Hours	ECTS	Learning outcomes
DELIVERY OF THE PRACTICAL WORK CARRIED OUT BY THE STUDENT	25 %	0	0	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15
DELIVERY OF THE PRACTICAL WORK CARRIED OUT BY THE STUDENT	25 %	0	0	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15
WRITTEN PROOF THAT ALLOWS TO VALUE THE KNOWLEDGE ACQUIRED BY THE STUDENT	50 %	0	0	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15

ONGOING EVALUATION

The evaluation system will consist of the preparation and delivery of two ongoing evaluation (PAC) work on practical cases in the field of food safety which will be delivered to the moodle classroom.

Each of the tests (PAC) will have 50% of the total note value: 25% for each PEC. In order to be able to stand the final written test on food safety, it will be necessary to obtain at least an average of 5 out of the two tests (PECs) of 10 out of each.

Students will carry out an in-person written assessment of the subject. This written test on the content of the subject will have a value above the total note of 50%

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.

SINGLE ASSESSMENT:

Students who opt for the single assessment will perform a final synthesis test of all assignment contents (50%) and submit an assignment job on a proposed practical case (50%).

The date for this assessment and submission of the assignment's work will be the same as the schedule for the last continuous assessment exam.

The same recovery system will be applied as for continuous evaluation.

STUDENT NOT EVALUABLE: Any student who has not taken at least 2/3 of the content of the total grade of the subject will be considered \"not evaluable\" and will not be able to take the subject's recovery. . This same criterion will be applied in the case of the single evaluation.

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.

If during the correction there are indications that an activity or work has been done with answers assisted by artificial intelligence, the teacher may supplement the activity with a personal interview to corroborate the authorship of the text.

Use of IA

In this subject, the use of Artificial Intelligence (AI) technologies is allowed as an integral part of the development of the work, provided that the result reflects a significant contribution of the student in the analysis and personal reflection. The student must clearly identify which parts have been generated with this technology, specify the tools used and include a critical reflection on how these have influenced the process and the result of the activity. The lack of transparency in the use of AI will be considered a lack of academic honesty and may lead to a penalty in the grade of the activity, greater sanctions in cases of seriousness.

Bibliography

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- HIDALGO MOYA, Juan Ramón; Los derechos del consumidor en seguridad alimentaria. Revista Consumer, 14 de enero de 2002. Dirección web: <http://www.consumer.es/seguridad-alimentaria/normativa-legal/2002/01/14/621.php>
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- RODRIGUEZ FONT, Mariola; Régimen jurídico de la seguridad alimentaria. De la policía administrativa a la gestión de riesgos. Marcial Pons, 2007.
- VAN DER MEULEN, Bernd; MARTÍN, Ana. La Estructura Del Derecho Alimentario Europeo (The Structure of European Food Law). 22 de octubre de 2014. Wageningen Working Paper in Law and Governance 2014/06, Available at SSRN: <https://ssrn.com/abstract=2479418> or <http://dx.doi.org/10.2139/ssrn.2479418>

LINKS:

AESAN:

https://www.aesan.gob.es/AECOSAN/web/subhomes/seguridad_alimentaria/aecosan_seguridad_alimentaria.htm

EURLEX: https://eur-lex.europa.eu/summary/chapter/food_safety.html?root_default=SUM_1_CODED=30

ELIKA: <https://seguridadalimentaria.elika.eus>

PLA SEGURETAT ALIMENTÀRIA DE CATALUNYA:
<https://acsa.gencat.cat/ca/agencia/pla-seguretat-alimentaria/>

ADDITIONAL BIBLIOGRAPHY

<https://investigacion.elika.eus/efsa-identifica-prioridades-investigacion-seguridad-alimentaria-2030/>

<https://efsa.onlinelibrary.wiley.com/doi/epdf/10.2903/j.efsa.2019.e170622>

<https://www.efsa.europa.eu/sites/default/files/applications/apdeskapplworkflownutrinovel2018.pdf>

<https://www.efsa.europa.eu/sites/default/files/applications/apdeskapplworkflownutritraditional2018.pdf>

<https://www.cnta.es/panorama-alinnova-vanguardia-y-tendencias/seguridad-alimentaria-y-legislacion-el-foco-ira-l>

[https://canalsalut.gencat.cat/ca/vida-saludable/alimentacio/sostenible/index.html#googtrans\(ca|es\)](https://canalsalut.gencat.cat/ca/vida-saludable/alimentacio/sostenible/index.html#googtrans(ca|es))

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https://ec.europa.eu/commission/presscorner/detail/es/IP_18_6067

<https://www.consilium.europa.eu/es/press/press-releases/2023/04/25/promoting-a-more-sustainable-competitive->

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<https://es.euronews.com/salud/2023/11/01/podrian-las-etiquetas-de-advertencia-similares-a-las-de-los-cigarrillos>

https://www.aesan.gob.es/AECOSAN/docs/documentos/seguridad_alimentaria/gestion_riesgos/INSECTOS_ALIM

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https://www.aesan.gob.es/AECOSAN/web/seguridad_alimentaria/detalle/programas_control.htm

https://www.aesan.gob.es/AECOSAN/web/seguridad_alimentaria/detalle/riesgos_biologicos.htm

https://www.aesan.gob.es/AECOSAN/docs/documentos/seguridad_alimentaria/interpretaciones/biologicas/Agua_

https://www.aesan.gob.es/AECOSAN/docs/documentos/publicaciones/revistas_comite_cientifico/comite_cientifico

https://acsa.gencat.cat/es/seguretat_alimentaria/cadena_alimentaria/vigilancia_i_control_oficial/

Software

This subject does not require a specific syllabus.

Course groups and languages

The information provided is provisional until November 30. After this date, you will be able to consult the language of each group through this [link](#). To access the information, you will need to enter the course

CODE

Type of teaching	Group	Language	Semester	Shift
(TE) Theory	1	Spanish	second semester	afternoon