



Universitat de Lleida

DEGREE CURRICULUM

FOOD QUALITY AND SECURITY

Coordination: COLAS MEDA, MARIA DEL PILAR

Academic year 2023-24

Subject's general information

Subject name	FOOD QUALITY AND SECURITY			
Code	102791			
Semester	2nd Q(SEMESTER) CONTINUED EVALUATION			
Typology	Degree	Course	Character	Modality
	Double bachelor's degree: Degree in Human Nutrition and Dietetics and Degree in Physiotherapy	4	COMPULSORY	Attendance-based
Course number of credits (ECTS)	6			
Type of activity, credits, and groups	Activity type	PRALAB	PRAULA	TEORIA
	Number of credits	1	2	3
	Number of groups	1	1	1
Coordination	COLAS MEDA, MARIA DEL PILAR			
Department	FOOD TECHNOLOGY, ENGINEERING AND SCIENCE			
Teaching load distribution between lectures and independent student work	Contact hours: 30 - Lectures: 30 - Lab: 10 - Seminar: 20			
Important information on data processing	Consult this link for more information.			
Language	Catalan (100 %)			
Distribution of credits	Lectures: 3 Laboratory: 1 Seminar: 2			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
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COLAS MEDA, MARIA DEL PILAR	pilar.colas@udl.cat	3,1	

Subject's extra information

This course necessary to assess, monitor and manage the quality and food safety tools are provided. the basic concepts of quality and quality management are provided. In addition the family of ISO 9000 standards are introduced, necessary to develop a quality manual and follow the steps for your implantación. También system Hazard Analysis and Critical Control Points (HACCP) will be introduced, and obligario essential element for get safe food for consumers. Finally, statistical tools to perform these tasks will work, such as sampling and statistical quality control.

Learning objectives

The objectives are:

- Know the terminology used in quality management in the food sector.
- Explain the importance of quality in the business world.
- Describe the model of quality management of a company.
- Analyze quality plans.
- Develop sheets control process and analyze the information obtained.
- Designing a sampling plan in a food industry.
- Interpret a microbiological analysis.
- Select the control chart more suited to a particular situation.
- Learn to draw and interpret statistical process control charts.
- Understanding the ISO 9000 family of standards.
- Prepare a quality manual for a food company.
- To apply the system of Hazard Analysis and Critical Control Points in the food industry.
- Knowledge management systems of traceability in the food industry.

Competences

General competences

CG2. Develop the profession with respect to other health professionals, acquiring skills to work as a team.

CG3. Recognize one's own limitations and the need to maintain and update one's professional competence, with special recognize one's own limitations and the need to maintain and update professional competence, giving special importance to learning, in an autonomous and continuous way, new knowledge, products and techniques in nutrition and food, as well as motivation for quality.

Basic competences

CB3. The students have the ability to gather and interpret relevant data (usually within their area of study) to make judgments that include a reflection on relevant social, scientific or ethical issues.

Transversal Competences of the UdL

CT3 Mastering ICT.

CT4 Acquire basic knowledge of entrepreneurship and professional environments.

CT5. To acquire essential notions of scientific thinking.

Specific Competences

CE15 Develop, apply, evaluate and maintain adequate hygiene practices, food safety and risk control systems, applying current legislation.

CE17 Coordinate, carry out and participate in the continuous training of professionals related to food and nutrition, in quality and food safety issues.

CE18 Collaborate in the implementation of quality systems.

CE19 Assessing, controlling and managing aspects of traceability in the food chain.

CE21 Providing scientific and technical advice on food products and their development.

CE22 Evaluating the compliance with this advice.

CE24 Collaborate in consumer protection within the framework of food safety.

Subject contents

1. The new framework for food security.

Concept. Risk Analysis. Risk Assessment: hazard identification, hazard characterization, exposure assessment and risk characterization. Risk Communication. Risk Management. Food Safety Agency. Food crisis.

2. System of Hazard Analysis and Critical Control Points (HACCP).

Objectives and elements of the system. Benefits and specific problems. Sequence application of the HACCP system. Hazard Analysis. Critical Control Points. Verification of the operation and efficiency of the system. Registration and documentation system. Testing, monitoring or surveillance. Implementation of HACCP case studies. Preparation of the document. Hygiene Regulations. ISO 22000 ..

3. Traceability in the food sector and other prerequisites.

Concept. Traceability system: Management Tool. Need for a traceability system. Normativa- current legislative situation. Stages for the implementation of a traceability system. Encoding products. other Prerequisites

4. What is quality? How is quality management?

History and definitions of quality. Importance of quality. Factors food quality. Measurement methods in quality control. What is quality management? Principles of total quality management. Economic aspects of quality.

5. Tools classical quality control.

Leaves control. Diagrams.

6. Sampling the food industry.

Quality control and sampling. Development of a sampling plan simple attributes. Study and application of the rules of sampling.

7. Analysis of food. Microbiological determinations.

Detection of microorganisms of interest and hygienic indicator microorganisms.

8. Statistical Process Control.

The process variability. The ability of processes. Control charts and their interpretation.

9. Rules assurance and quality management ISO 9000

Standardization. Benefits of standardization. Origin and evolution of these standards. Analysis of the rules. Quality System Certification. Other management systems.

Methodology

In principle, and if the health conditions do not prevent it, the methodology of the subject will be that of master classes, seminars and practices. Exams, seminars and internships will be face-to-face, and will be compulsory.

Development plan

Evaluation

The evaluation of the subject is divided into 4 blocks:

Block 1. Exam Food Safety (30 %) Recoverable. Minimum mark 4.0

Block 2. Exam Quality (30 %) Recoverable. Minimum mark 4.0

Block 3. Seminars (20 %) (compulsory for passing the subject)

Block 4. Practices (20 %) (compulsory for passing the subject)

Each exam will be necessary to obtain at least 04/10 in order AVERAGE. Parts with less than 4 qualifications must be overcome in the final exam. In the case of not reaching 5 in the theoretical part, this will be the final note of the subject. It is mandatory to submit the work of the seminars and practices. The work and practices computed when you have passed the evaluation of the theoretical part. If compliance with the requirements for AVERAGE, surpasses the evaluation with grade ≥ 5 .

Alternative evaluation: 50 % Exam Food Safety + 50 % Exam Quality (Each exam will be necessary to obtain at least 04/10 in order AVERAGE. Parties with less than 4 qualifications must be overcome in the final exam.)

Bibliography

Briz J(2003), Internet, Trazabilidad y Seguridad Alimentaria. Ed. MundiPrensa.

De las Cuevas, V. (2006). APPCC Avanzado. Guía para la aplicación de un Sistema de Peligros y Puntos de Control Críticos en una empresa alimentaria. Ed. Ideaspropias. Vigo

De las Cuevas, V. (2006). Trazabilidad Avanzado. Guía práctica para la aplicación de un Sistema de Trazabilidad en una empresa alimentaria. Ed. Ideaspropias. Vigo

Juran, J.M., Godfrey, A.B. (eds.) (2001), Manual de calidad de Juran. McGraw Hill.

Serra, J.A., G. Bugueño, G. (2004), Gestión de calidad en las pymes agroalimentarias. Editorial de la UPV.

VV.AA. Especial Sistema de gestión integral: Gestión de calidad. <http://www.fecyt.es/especiales/calidad/1.htm>
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