

ACADEMIC YEAR 2023/2024

General information	
Academic subject	FOOD HYGIENE AND SAFETY Integrated exam of HYGIENE AND SAFETY OF PRIMARY PRODUCTION
Degree course	Animal Science L38
Academic Year	III anno
European Credit Transfer and Accumulation System (ECTS)	3
Language	Italian
Academic calendar (starting and ending date)	II Semester: 26/02/2024 – 14/06/2024
Attendance	Mandatory

Professor/ Lecturer	
Name and Surname	Angela Dambrosio
E-mail	angela.dambrosio@uniba.it
Telephone	+39 080 5443849
Department and address	Campus of Veterinary Medicine, S.P. 62 to Casamassima km. 3, 70010 Valenzano (BA)
Virtual headquarters	Microsoft Teams platform if necessary
Tutoring (time and day)	Tuesday 11.30 – 13.30; Wednesday 11:30-13:30 According to an appointment by e-mail.

Syllabus	
Learning Objectives	The course aims to provide knowledge related to food safety, in the context of controlling hazards or limiting risks associated with the consumption of food of animal origin. In addition, the course aims to provide the necessary skills to assess the hygienic and sanitary quality of food of animal origin, identify hazards associated with primary production and provide the application of control systems to ensure the hygiene and health of food of animal origin from primary production.
Course prerequisites	Basic knowledge of: - Hygiene and safety of primary production of animal origin - Drug legislation, pharmacovigilance and toxicology - Anatomy, physiology and microbiology
Contents	Definition of food, food hygiene and food safety; Objectives of food safety; food hygiene quality; food supply chains; Definition of biological, chemical, physical hazards Chemical, physical contamination of foods of animal origin Intrinsic, extrinsic and implicit factors in foods Role of microorganisms in foods of animal origin; Microbiological contamination of foods and microbiological criteria; Zoonosis-related references in primary food production and compliance with current regulations. Sanitation requirements of primary food production according to the regulatory basis of food hygiene; Introduction and scope of national and Community legislation in food safety. Application of Regulation (EC) No 2073/2005, Regulation 852/2004, Regulation 853/2004 and Regulation (EC) No 178/2002. Implementation of self-control in primary production.

Books and bibliography	Antonello Paparella, Maria Schirone, Pierina Visciano. Igiene nei processi alimentari. Progettazione della sicurezza degli alimenti. Hoepli, 2023 Cenci Goga – Ispezione e controllo degli alimenti. Point Veterinaire Italie. Lecture notes
Additional materials	Books will be integrated with lecture notes.

Work schedule			
Total	Lectures	Hands on (Laboratory, working groups, seminars, field trips)	Out-of-class study hours/ Self-study hours
75	16	10	49
ECTS			
3	2	1	
Teaching strategy	Lessons are held in class, using multimedia devices such as a personal computer connected to the projector, internet connection in order to show, at the same time as the explanation, Power Point slides and explanatory videos/films. Practical activities include laboratory exercises at the facilities of the Food Safety section and educational visits to primary production companies operating in the sectors of interest.		
Expected learning outcomes			
Knowledge and understanding on:	<ul style="list-style-type: none"> ○ knowledge concerning the health and hygiene aspects of food and primary production ○ knowledge concerning the health hazards and risks associated with the intake of food of animal origin; ○ knowledge of EU legislation on food of animal origin; ○ knowledge aimed at the methods of prevention, management and control in primary production 		
Applying knowledge and understanding on:	<ul style="list-style-type: none"> ○ ability to assess hazards, risks and methods of prevention in relation to different types of primary foods; ○ ability to assess the quality of primary food products: ○ ability to draft and implement good hygiene practice manuals for primary production 		
Soft skills	<ul style="list-style-type: none"> • <i>Making informed judgments and choices</i> At the conclusion of the teaching, the student should be able to: <ul style="list-style-type: none"> ○ recognize health hazards within the primary productions of interest; ○ demonstrate autonomy of analysis and propose methodologies for prevention and management of identified hazards • <i>Communicating knowledge and understanding</i> At the conclusion of the teaching, the student should be able to: <ul style="list-style-type: none"> ○ demonstrate competence in the use of relevant scientific terminology ○ be able to explain clearly the topics acquired. • <i>Capacities to continue learning</i> <ul style="list-style-type: none"> ○ At the conclusion of the teaching, the student should be able to independently deepen his or her knowledge by consulting scientific publications and texts relevant to food safety. 		

Assessment and feedback	
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Methods of assessment	Acquired skills will be assessed during the course through questions on topics related to the course. Upon completion of the course, the student should be able to:
Evaluation criteria	<ul style="list-style-type: none"> • <i>Knowledge and understanding</i> <ul style="list-style-type: none"> ○ Knowledge of the main the health hazards in primary production. • <i>Applying knowledge and understanding</i> <ul style="list-style-type: none"> ○ Make critical considerations on the hygienic and sanitary aspects of primary production. • <i>Autonomy of judgment</i> <ul style="list-style-type: none"> ○ Make critical considerations on the hygienic and sanitary aspects of primary production. • <i>Communicating knowledge and understanding</i> <ul style="list-style-type: none"> ○ Capacity to communicate with clear, effective and technically appropriate terminology • <i>Communication skills</i> <ul style="list-style-type: none"> ○ xxxxxxxxxxxxxxxx • <i>Capacities to continue learning</i> <ul style="list-style-type: none"> ○ Ability to answer the proposed questions correctly and accurate.
Criteria for assessment and attribution of the final mark	The assessment of learning in order to ensure the acquired knowledge of the topics discussed in the course and the achievement of the teaching objectives consists of oral test. The interview on the topics in the program will be based on 2-3 questions, aimed at ascertaining the achievement of the teaching objectives. The grade is expressed in thirtieths. The minimum grade to pass the exam is 18/30. Higher marks will be awarded to students with good expository skills, high critical level and able to use appropriate scientific terminology.
Additional information	