

COURSE OF STUDY *Bachelor degree: Food Science and Technology (L26)*
ACADEMIC YEAR 2023-2024

ACADEMIC SUBJECT *Food Law (3 ECTS) - C.I. Food quality certification and food law (9 ECTS)*

| General information | |
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| Year of the course | <i>Third Year</i> |
| Academic calendar (starting and ending date) | <i>Second semester (February 26th – June 21st, 2024)</i> |
| Credits (CFU/ETCS): | 3 |
| SSD | <i>Agricultural Law (IUS/03)</i> |
| Language | <i>Italian</i> |
| Mode of attendance | <i>No Compulsory</i> |

| Professor/ Lecturer | |
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| Name and Surname | <i>Irene Canfora</i> |
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| Telephone | 0805717791 |
| Department and address | <i>DIP. DISSPA – Università degli Studi di Bari</i> |
| Virtual room | |
| Office Hours (and modalities: e.g., by appointment, on line, etc.) | <p><i>The weekly tutoring time and day is available at Professor's website:</i> https://manageweb.ict.uniba.it/it/docenti/canfora-irene/attivita-didattica/attivita-didattica</p> <p><i>At the same page there is information concerning tutors' availability. Tutoring takes place at Professor's office, in Corso Italia 23, first floor. Students can also ask for tutoring online on TEAMS.</i></p> |

| Work schedule | | | |
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| Hours | | | |
| Total | Lectures | Hands-on (laboratory, workshops, working groups, seminars, field trips) | Out-of-class study hours/ Self-study hours |
| 75 | 16 | 14 | 45 |
| CFU/ETCS | | | |
| 3 | 2 | 1 | |

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| Learning Objectives | The main objectives of the course are the acknowledgement of food law contents through the study of European and national sources of law and the courts' reasoning; the ability to understand and resolve the legal issues concerning the agri-food products, the quality food products protection and the food products' safety. |
| Course prerequisites | Knowledge of the Common Agricultural Policy fundamentals |

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| Teaching strategie | Course topics are addressed with the aid of legislative texts and case study analysis; classroom practice. |
| Expected learning outcomes in terms of | |
| Knowledge and understanding | <ul style="list-style-type: none"> Knowledge and understanding on the safety food regulation. |

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| on: | |
| Applying knowledge and understanding on: | <ul style="list-style-type: none"> Applying knowledge and understanding on food law legislation |
| Soft skills | <p>Making informed judgements and choices</p> <ul style="list-style-type: none"> Autonomous informed judgement on legal aspects of food legislation <p>Communicating knowledge and understanding</p> <ul style="list-style-type: none"> Ability to communicate, with legally technical language, legal issues concerning agri-food law <p>Capacity to continue learning</p> <ul style="list-style-type: none"> Ability to improve and upgrade the respective knowledge concerning food law legislation <p>The expected learning outcomes, in terms of knowledge and abilities, are available at Attachment A of the course of study didactic Regulation (expressed through the European Descriptionists of the title of study).</p> |
| Syllabus | |
| Content knowledge | <p>Food law sources</p> <p>Principles and rule of food law: Regulation (EU) 178/2002</p> <p>Food products safety and hygiene in EU law</p> <p>Labelling and Information to consumers (Reg. EU 1169/2011)</p> <p>Quality systems. PDO and PGI – registration and protection</p> <p>Official controls regulation in the food field.</p> |
| Texts and readings | <p>L. Costato et al., Compendio di diritto alimentare, X edition, Wolters Kluwer 2022 pages: 1-245; 343-388.</p> <p>Didactic material, provided during the course, containing legislations and case law. The material is available on the UNIBA e-learning page.</p> |
| Notes, additional materials | <ul style="list-style-type: none"> Classes' notes and slides complete the main book's contents. |
| Repository | All teaching material will be available to students on web platform E-LEARNING UNIBA |

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| Assessment | |
| Assessment methods | The exam consists of an oral dissertation on the topics developed during the theoretical and theoretical-practical lectures in the classroom and in practical activities. |
| Assessment criteria | <ul style="list-style-type: none"> Knowledge and understanding: <ul style="list-style-type: none"> Describing the legislation on food law Applying knowledge and understanding: <ul style="list-style-type: none"> Applying legislation and normative rules on food law. Autonomy of judgment: <ul style="list-style-type: none"> Managing the interpretation of the food legislation. Capacities to continue learning: <ul style="list-style-type: none"> Capacity of in deep analysis of legislative rules and update knowledge of food law |
| Final exam and grading criteria | <p>The final assessment consists in an oral exam on the topics developed during the theoretical and practical hours in the classes and the seminars.</p> <p>The exam will be assessed in an up to 30 evaluation.</p> <p>The assessment of the student's preparation is made on the ground of pre-determined criteria, whereas the mark is put also in compliance with Attachment B of the Didactic Regulation of the Degree Course.</p> |
| Further information | |
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