

SYLLABUS

1. Course title:

FOOD SAFETY

2. Code:

do not fill

3. Cycle of study:

1

4. ECTS credits:

3

5. Type of course: Mandatory Elective**6. Prerequisites:**

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7. Class restrictions:

Students agronomy II years

8. Duration / semester:

1

5

9. Weekly contact hours:

9.1. Lectures:

2

9.2. Seminars:

0

9.3. Laboratory/Practice classes:

1

10. Faculty:

Faculty of Technology

11. Department/study program:

Agronomy

12. Lecturer:

Dr.sc.Meho Basic, associate professor

13. Lecturer's e-mail:

meho.basi@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

To introduce students to the principles and legislative bases of quality and food safety in BiH and the EU. Acquiring specific theoretical and practical knowledge in the field of food safety in primary production and food processing. Mastering the tools and methodologies for obtaining healthy food agricultural production, the food industry and in the food supply chain. Acquire knowledge related to the methodology of control of food safety, systems and tools for managing health food safety.

16. Learning outcomes:

Understand the risks and adverse effects related to food safety. Analyze the risks of food safety, and acquire the ability to assess the current situation of food safety and its promotion. Understand management systems, health food safety (HACCP, ISO series 22000, Global GAP, etc.) and be able to independently analyze risks in primary agricultural production through the application of GLOBAL GAP and GAP, you can create a HACCP plan through identification of critical control points in the production process and the food supply chain.

17. Course content:

Legislation in the area of food safety ('hygiene package', the national legislation, Regulation and Directive). Understanding the regulations or standards which include the principle of "the whole chain of security" from production and processing to the consumer ('from farm to table'). Institutions and bodies involved in the area of food safety (Food Safety Agency, Veterinary zavod, Ministarstvo of Agriculture, Ministry of Health, inspection services, etc ..). The responsibilities of the entities in the production and handling of food. Traceability: establishing traceability system, the scope of the traceability system: traceable to the supplier, the traceability of raw materials, the traceability of the customer. Good Agricultural Practice (GAP). International standards and tools for the establishment of food safety (GLOBAL GAP and HACCP system). Risk analysis. Contaminants lagged during the primary production of food as a potential threat to food security. The potential impact of new technologies and GMOs in food safety.

18. Learning methods:

Interactive lectures with the use of modern techniques.

- Consultation of students in a group and individually.
- Experimental / laboratory exercises
- Exercises in industrial plants.

Lecture with use of modern aids: a laptop and a projector. Obligation of students is regular attendance at lectures and active participation during lectures.

19. Assessment methods:

After the first half of the semester (seventh or eighth week) students take the first test (midterm), which includes previously treated topics (lectures and exercises). The test consists of questions related to the treated topics. In the first test, the student can get 11 points min and max 20 points. After the end of the semester students take the second test which includes previously treated topics (lectures and exercises). The test consists of questions related to the treated topics. On the second test, a student can also get min 11 points and maximum 20 points. Both tests taken by all students at the same time. The final exam is oral. The right exit on the final exam have all students who have completed all the experimental exercises and passed the final test after the exercise, and passed both the written test (including checks). The final oral exam student can get min 26 points, max 50 points. Students who have failed the written test (the test) will have the possibility to take the same time period in the final period of the test, provided that they meet the prerequisites given (completed experimental practice and passed the final test, and the orderly attendance / classes). For the total achieved success in the exam a student can get 54 points min and max 100 points.

Conquered ranking	Rating
< 54,00	5
54,00 – 63,00	6
64,00 – 73,00	7
74,00 – 83,00	8
84,00 – 93,00	9
94,00 – 100	10

20. Assessment components:

Student Obligations Points

Attendance and activity in class: min 3 - max 5

Lab will be graded: min 3 - max 5

Written test I (first test): min 11- max 20

Written test II (second authentication): min 11 - max 20

Final test (written / oral): min 26 - max 50

Note:

For each of these obligations the student must have a min 54% of the maximum specified points.

21. Required reading list:

1. Turčić V (2000): HACCP and hygiene namirnica. Vlatka Turčić, Zagreb.

2. Standard (ISO 9000, ISO 22000 series ...); Laws and regulations.

22. Web sources:

(max. 687 characters)

23. Applicable starting from the academic year:

2016/2017

24. Adopted in the Faculty/Academy session:

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