SYLLABUS

1. Course title:

FOOD SAFETY

2. Code:

3. Cycle of study:

1

4. ECTS credits:

5

5. Type of course:

(•) Mandatory ( ) Elective

6. Prerequisites:

Knowledge gained from the natural sciences.

7. Class restrictions:

Students Department of Food Technology, Quality and Food Safety

8. Duration / semester:

1 7

9. Weekly contact hours:

9.1. Lectures:	2
9.2. Seminars:	0
9.3. Laboratory/Practice classes:	2

10. Faculty:

Faculty of Technology

11. Department/study program:

Food Technology/Food Quality and Safety

12. Lecturer:

Ramzija Cvrk, Associate Professor, PhD.

13. Lecturer's e-mail:

ramzija.cvrk@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

- Introducing students to the principles and legislative bases of quality and food safety in B&H and EU, methods of ensuring safe food, as well as statistical and analytical methods of control.
- Gaining of specific theoretical and practical knowledge in the field of food safety. Mastering the tools and methodologies for obtaining healthy food in the food industry and in the food supply chain.
- Gaining of skills to management and methodologies for obtaining healthy food in the food industry and in the food supply chain.
- Gaining knowledge regarding the methodology of food safety control, and 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 gain the ability to assess the current situation of food safety and its promotion.
- Understand management systems for food safety (HACCP, ISO 22000, etc.), and be able to independently create 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 (B&H and the EU). The responsibilities of the subjects for food business. International standards for food safety system (HACCP, ISO 22000 series, etc.). Authorities for foundation and implementing policies for food safety. Authorities responsible for the implementation of official controls in the area of food safety. Food Safety Agency. European institutions responsible for food safety. Risk analysis, traceability. Management of Food Safety. Food safety: principles and application of HACCP. The principles of the HACCP system and prerequisites for the development and implementation of the HACCP system. Good manufacturing practice (GMP) and good hygiene practice (GHP). Create the HACCP plans, risk analysis and control of critical points (CCP) in the processes of the food industry. The point of view of consumers on food safety. Food additives and contaminants remaining during the technological process as a potential threat to food safety. The potential impact of new technologies and GMOs in food safety.

18. Learning methods:

- Interactive lectures using of modern techniques.
- Consultations of students in a group and individually.
- Visits to industrial plants.
- Writing of seminars.

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 20 questions related to the treated topics. Each question is scored with 1 point. In the first test, the student can get min 11 points 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 20 questions related to the treated topics. Each question is scored with 1 point. 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. Final exam is open to all students who have completed all the experimental exercises and passed the final colloquium after the exercise, and passed both a written test (midterm exam). The final oral exam student can get min 26 points, max 50 points. Students who have not passed the written tests, will have the possibility to take the written tests at the time of the final exam, provided they finished preexamination obligations (completed the experimental exercises and passed the final test, and regularly attending classes/lectures). For total success achieved at the exam a student can get min 54 points and max 100 points.

20. Assessment components:

Students obligations:	Points:
Attendance and activity in class:	min 3 - max 5
Laboratory exercises and a final colloquium:	min 3 - max 5
Written test I (first test):	min 11- max 20
Written test II (second test):	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. Grujić R , Sanchis V, Radovanović R (2003): HACCP-Teorija i praksa, Tehnološki fakultet Banja Luka
2. Norms (ISO 9000, ISO 22000...); Laws and regulations related to Food Safety.

22. Web sources:

http://globalfoodsafetyresource.com/food-safety-regulations/
https://www.food.gov.uk/enforcement/regulation

23. Applicable starting from the academic year:

2015/2016

24. Adopted in the Faculty/Academy session:

(max. 10 char.)