COURSE OUTLINE

1. GENERAL

SCHOOL	School of Food and Nutritional Sciences		
ACADEMIC UNIT	Department of Food Science and Human Nutrition		
LEVEL OF STUDIES	Undergraduate		
COURSE CODE	**3433**	**SEMESTER**	**8**
COURSE TITLE	Food safety management systems and Food legislation		

INDEPENDENT TEACHING ACTIVITIES *if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits*	**WEEKLY TEACHING HOURS**	**CREDITS**
Lectures and Practicals	5	5
Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).		

COURSE TYPE *general background, special background, specialised general knowledge, skills development*	special background
PREREQUISITE COURSES:	Food microbiology, food hygiene, food chemistry, food engineering
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek and English
IS THE COURSE OFFERED TO ERASMUS STUDENTS	yes
COURSE WEBSITE (URL)	

2. LEARNING OUTCOMES

Learning outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.

Consult Appendix A

- *Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area*
- *Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B*
- *Guidelines for writing Learning Outcomes*

The course completes the knowledge and skills of students to develop a plan for managing food safety and quality according to international standards.

Upon successful completion of the course, the student will be able to:

- identify the institutional framework and interpret it
- describe and interpret and differentiate the requirements of the various standards
- compiles requirements
- applies the requirements of the standards to food businesses
- inspect and evaluate the implementation of systems and recommend corrective actions.

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology
Adapting to new situations
Decision-making
Working independently
Team work
Working in an international environment
Working in an interdisciplinary environment
Production of new research ideas
Project planning and management
Respect for difference and multiculturalism
Respect for the natural environment
Showing social, professional and ethical responsibility and sensitivity to gender issues
Criticism and self-criticism
Production of free, creative and inductive thinking
……
Others…
…….

- Search, analysis and synthesis of data and information, using the necessary technologies
- Decision making
- Autonomous work
- Teamwork
- Work in an international environment
- Work in an interdisciplinary environment
- Generation of new research ideas

3. SYLLABUS

The European Union legislative frame of safety and quality assurance
- The general food law and health regulations
- The Quality Management System according to the ISO 9001:2008 Standard (Lecture 1)
- The Quality Management System according to the ISO 9001:2008 Standard (Lecture 2)
- Food safety management
- The HACCP system
- Analysis of requirements of the ISO 22000:2018 standard
- Analysis of requirements of the ISO 22000:2018 standard
- Comparative presentation of standards.
- System Inspection
- System Inspection
- Certification of systems

4. TEACHING and LEARNING METHODS - EVALUATION

DELIVERY *Face-to-face, Distance learning, etc.*	Lectures– Discussion of case studies
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY *Use of ICT in teaching, laboratory education, communication with students*	Power Point presentations
TEACHING METHODS *The manner and methods of teaching are described in detail.* *Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.* *The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS*	

Activity	***Semester workload***
Lectures	50
Out-of-class study hours	75
Course total	***125***

STUDENT PERFORMANCE EVALUATION *Description of the evaluation procedure* *Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short-answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other* *Specifically-defined evaluation criteria are given, and if and where they are accessible to students.*	I. Lectures and Interactive Teaching: Written final exam (100%) in Greek which includes: - Multiple Choice Questions (50%) - Short Answer Questions (20%) - Problem Solving (30%) II. Independent Study: Written final exam (100%) in Greek which includes: - Presentation (60%) and written assessment.

5. ATTACHED BIBLIOGRAPHY

- Suggested bibliography:

- Related academic journals:

European Parliament, Council of the European Union. Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety. OJ L 031, 01.02.2002, p. 1 – 24.

European Parliament, Council of the European Union. Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs. OJ L 139, 30.4.2004, p. 1–54.

Codex Alimentarius Commission. 2020. General Principles of Food Hygiene CXC 1-1969.

Bernd van der Meulen and Bart Wernaart (Eds) 2020. EU Food Law Handbook. Wageningen Academic Publishers.

S. Wilson (Ed) 2021 The ASQ certified food safety and quality auditor handbook. ASQ Excellence, Milwaukee, Wisconsin.

J.P. Russell (Ed). 2005. The ASQ Auditing Handbook, 3rd ed., ASQ Quality Press, Milwaukee, Wisconsin.