

# Syllabus

## *Course Description*

|                                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|--------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Course Title                   | Management systems of food safety and quality                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| Course Code                    | 44748                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| Course Title Additional        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| Scientific-Disciplinary Sector | AGRI-07/A                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| Language                       | English                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| Degree Course                  | Master in Food Sciences for Innovation and Authenticity                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| Other Degree Courses (Loaned)  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| Lecturers                      | Prof. - Ass. Sonia Calligaris,<br>Sonia.Calligaris@unibz.it<br><a href="https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/43387">https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/43387</a>                                                                                                                                                                                                                                            |
| Teaching Assistant             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| Semester                       | First semester                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| Course Year/s                  | 2                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| CP                             | 6                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| Teaching Hours                 | 40                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| Lab Hours                      | 20                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| Individual Study Hours         | 90                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| Planned Office Hours           | 18                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| Contents Summary               | -                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| Course Topics                  | <p>The course is addressed to provide students with knowledge that can allow them to understand Food Quality and Safety Management Systems in relation to legislative and commercial needs.</p> <p>In particular, the following topics will be covered: focus on the regulation; HACCP methodology; traceability; food safety culture; accreditation and certification processes; description of the principal documents managed by food companies (procedures; operative instructions; modules; records) the requirements of the</p> |

|                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|---------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                                                                 | <p>ISO 9001:2015 standard; the requirements of international food safety standards (BRCGS, IFS, ISO 22000; FSSC ); definition of Global Food Safety Initiative (GSFI); other voluntary Standards; audit methodologies.</p> <p>To consolidate knowledge, practical activities will be developed on HACCP and quality manuals; preparation of procedures, identification of non-conformities and their management. Many practical examples will be discussed with students.</p>                            |
| <b>Keywords</b>                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Recommended Prerequisites</b>                                                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Propaedeutic Courses</b>                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Teaching Format</b>                                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Mandatory Attendance</b>                                                     | No                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <b>Specific Educational Objectives and Learning Outcomes</b>                    | <p>The students should know and understand: the general structure of food related international standards (ISO 9001; ISO 22000, FSSC 22000; BRC, IFS); the basic principles of audit methodologies.</p> <p>They should be able to apply knowledge to develop and manage the documents of Quality Management Systems and Food Safety Management systems (FSMS). Students will improve their judgment capacity on FSMS related issues and their communication capacity through examples and exercises.</p> |
| <b>Specific Educational Objectives and Learning Outcomes (additional info.)</b> |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Assessment</b>                                                               | Written test: written exam with questions on course content and excise containing non conformities to be identified and described.                                                                                                                                                                                                                                                                                                                                                                       |
| <b>Evaluation Criteria</b>                                                      | <p>Final mark</p> <p>Clarity of answers, ability to summarize, evaluate, and establish relationships between topics, active participation to course activities.</p>                                                                                                                                                                                                                                                                                                                                      |
| <b>Required Readings</b>                                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Supplementary Readings</b>                                                   | ISO 9001:2015; BRC Global Standard for Food Safety, IFS International Food Standard; FSSC 22000                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Further Information</b>                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Sustainable Development</b>                                                  | Responsible consumption and production, Good health and well-                                                                                                                                                                                                                                                                                                                                                                                                                                            |

|              |       |
|--------------|-------|
| Goals (SDGs) | being |
|--------------|-------|