
	PROCESO PARA EL DESARROLLO DE LAS ENSEÑANZAS DE LA ESCUELA DE INGENIERÍAS AGRARIAS		
		CÓDIGO: P/CL009_D002	

PROGRAMME IN FOOD TECHNOLOGY

Academic course: 2019-2020

Identification and characteristics of the subject					
Code	502228			Créditos ECTS	6
Name (Spanish)	Evaluación de la Seguridad Alimentaria				
Name (English)	Food Safety Assessment				
Degree	Food Science and Technology Degree				
Center	Agricultural Engineering School				
Semester	First (7º)	Type	Compulsory (obligatoria)		
Module	Food Safety				
Subject	Food Safety Assessment				
Language	Spanish				
Professor/s					
Name	Room	e-mail	Web link		
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Field of knowledge	Nutrition and Bromatology				
Department	Animal Production and Food Science				
Coordinator (if there is more than one professor)	María de Guía Córdoba Ramos				
Lessons and contents					
Syllabus					
<p>SECTION I.- Introduction</p> <p><u>Lesson 1. Evaluation of Food Safety.</u></p> <p><u>Lesson 2. Analysis of hazards and critical control points.</u></p> <p>SECTION II.- Food safety evaluation in animal origin foods</p> <p><u>Lesson 3. Hygienic characteristics of meat and meat derived products.</u></p> <p><u>Lesson 4. Hygienic characteristics of fish and fishery products.</u></p> <p><u>Lesson 5. Hygienic characteristics of milk and dairy products.</u></p>					

Lesson 6. Hygienic characteristics of other animal origin foods.

SECTION III.- Food safety evaluation in vegetal origin foods

Lesson 7. Hygienic characteristics of fruits and vegetables.

Lesson 8. Hygienic characteristics of legumes and cereals.

SECTION IV.- Food safety evaluation in other foods

Lesson 9. Hygienic characteristics of sweeteners and condiments and spices.

Lesson 10. Hygienic characteristics of water and beverages.

Lesson 11. Hygienic characteristics of other foods.

PRACTICAL SYLLABUS

Practical lesson #1: **Hazard evaluation in a meat industry.**

Practical lesson #2: **Hazard evaluation in a dairy industry.**

Practical lesson #3: **Hazard evaluation during processing of vegetal origin foods.**

Practical lesson #4: **Determination of hazards during the processing of oils and wines.**

Practical lesson #5: **Hygiene control in the food industry, equipment utensils and manipulators.**