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

PROGRAMME IN APPLIED FOOD TECHNOLOGY

Academic course: 2019-2020

Identification and characteristics of the subject					
Code	502229			Créditos ECTS	6
Name (Spanish)	Normalización y Legislación Alimentaria				
Name (English)	Food standardization and legislation				
Degree	Food Science and Technology Degree				
Center	Agricultural Engineering School				
Semester	THERD (3°)	Type	<u>Compulsory</u>		
Module	Management and Quality in the Food Industry				
Subject	Management and Quality in the Food Industry				
Language	Spanish				
Professor/s					
Name	Room	e-mail	Web link		
Alejandro Hernández León	D715	ahernandez@unex.es			
Field of knowledge	Nutrition and Bromatology				
Department	Animal Production and Food Science				
Coordinator (if there is more than one professor)	Alejandro Hernández León				
Lessons and contents					
Syllabus					
<u>SECTION I. BASIC PRINCIPLES OF LAW AND OF THE SPANISH PUBLIC ADMINISTRATION IN FOOD MATTERS</u>					
LESSON 1. STANDARD AND LAW. BASES OF LAW					
LESSON 2. STRUCTURE OF THE LEGAL NORMS					
<u>SECTION II. LEVELS OF ORGANIZATION IN THE AREA OF FOOD LAW: NATIONAL, EUROPEAN UNION, WORLD</u>					
LESSON 3. SPANISH ADMINISTRATION IN FOOD MATTERS					
LESSON 4. STRUCTURE AND LEGISLATION OF THE EUROPEAN UNION IN FOOD MATTERS					
LESSON 5. INTERNATIONAL ORGANIZATIONS IN THE FOOD SECTOR					
<u>SECTION III. DEONTOLOGY AND PROFESSIONAL ETHICS IN THE GRADUATE IN</u>					

FOOD SCIENCE AND TECHNOLOGY

LESSON 6. DEONTOLOGY AND PROFESSIONAL ETHICS

BLOCK IV. HORIZONTAL FOOD LEGISLATION

LESSON 7. SPANISH FOOD CODE (CAE)

LESSON 8. OFFICIAL CONTROL OF THE FOOD CHAIN I

LESSON 9. OFFICIAL CONTROL OF THE FOOD CHAIN II

LESSON 10. OFFICIAL CONTROL OF THE FOOD CHAIN III

LESSON 11. FOOD HYGIENE REGULATIONS I

LESSON 12. REGULATIONS ON FOOD HYGIENE II

LESSON 13. REGULATIONS ON FOOD HYGIENE III

LESSON 14. REGULATIONS ON FOOD HYGIENE IV

ITEM 15. REGULATIONS ON FOOD CONTAMINANTS I

ITEM 16. REGULATIONS ON FOOD CONTAMINANTS II

UNIT 17. REGULATIONS ON FOOD ZOOSES

ITEM 18. INFORMATION PROVIDED TO THE CONSUMER I

ITEM 19. INFORMATION PROVIDED TO THE CONSUMER II

UNIT 20. REGULATIONS ON MATERIALS AND OBJECTS INTENDED TO BE IN CONTACT WITH FOOD

ITEM 21. REGULATIONS ON TECHNOLOGICAL INGREDIENTS I

ITEM 22. REGULATIONS ON TECHNOLOGICAL INGREDIENTS II

ITEM 23. REGULATIONS ON TECHNOLOGICAL INGREDIENTS III

ITEM 24. ADDITION OF NUTRIENTS AND OTHER SUBSTANCES TO FOOD

ITEM 25. NEW FOODS AND FOOD INGREDIENTS



ITEM 26. GENETICALLY MODIFIED FOODS (GMF)

PRACTICAL SYLLABUS

ACTIVITY 1: WHAT IS DEONTOLOGY IN THE PROFESSIONAL FIELD OF A CYTA GRADUATE?

ACTIVITY 2. MONOGRAPHIC WORK ON THE COLLECTION OF LAWS AND NORMS OF AN INNOVATIVE FOOD

ACTIVITY 3. PROBLEM-BASED LEARNING (PBL): TRAINING OF FOOD HANDLERS

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ACTIVITY 4. DEVELOPMENT OF SKILLS IN THE SEARCH FOR LEGISLATION