

## PROGRAMME IN FOOD TECHNOLOGY

Academic course: 2020-2021

Identification and characteristics of the subject													
Code	502228			Créditos ECTS	6								
Name (Spanish)	<b>Evaluación de la Seguridad Alimentaria</b>												
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										
<b>María de Guía Córdoba Ramos</b>	D705	mdguia@unex.es											
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Field of knowledge	Nutrition and Bromatology												
Departament	Animal Production and Food Science												
Coordinator (if there is more than one professor)	<b>María de Guía Córdoba Ramos</b>												
Lessons and contents													
Syllabus													
<b>SECTION I.- Introduction</b>													
<b><u>Lesson 1. Evaluation of Food Safety.</u></b>													
<b><u>Lesson 2. Analysis of hazards and critical control points.</u></b>													
<b>SECTION II.- Food safety evaluation in animal origin foods</b>													
<b><u>Lesson 3. Hygienic characteristics of meat and meat derived products.</u></b>													
<b><u>Lesson 4. Hygienic characteristics of fish and fishery products.</u></b>													
<b><u>Lesson 5. Hygienic characteristics of milk and dairy products.</u></b>													

**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.**