



Information about the subject

Degree: Bachelor of Science Degree in Human Nutrition and Dietetics

Faculty: Faculty of Medicine and Health Sciences

Code: 1310304 **Name:** Legislation and Quality Management Systems

Credits: 6,00 **ECTS Year:** 3 **Semester:** 1

Module: Hygiene, Food Safety and Quality Management Module

Subject Matter: Economic and legal aspects **Type:** Compulsory

Field of knowledge: Health Sciences

Department: -

Type of learning: Classroom-based learning

Languages in which it is taught: Spanish

Lecturer/-s:

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Module organization

Hygiene, Food Safety and Quality Management Module

Subject Matter	ECTS	Subject	ECTS	Year/semester
Economic and legal aspects	12,00	Economy and Food Management	6,00	2/2
		Legislation and Quality Management Systems	6,00	3/1
Hygiene	6,00	Hygiene and Food Safety	6,00	3/1

Recommended knowledge

Not required

Learning outcomes

At the end of the course, the student must be able to prove that he/she has acquired the following learning outcomes:

- R1 Understands and assimilates the concepts included in the course content.
- R2 Shows ability to solve problems related to these contents using different resources.
- R3 Understands and proper uses language, as well as correct writing and presentation of data.
- R4 Collaborates with the teacher and classmates throughout the learning process: Attendance to theoretical, practical or tutoring sessions; teamwork; respect in the treatment; compliance with the rules of organization of the subject for the benefit of all.



Competencies

Depending on the learning outcomes, the competencies to which the subject contributes are (please score from 1 to 4, being 4 the highest score):

BASIC		Weighting			
		1	2	3	4
CB4	Students can convey information, ideas, problems and solutions to both specialized and non-specialized audiences.			X	

GENERAL		Weighting			
		1	2	3	4
CG01	Students recognize the essential elements of the dietitian-nutritionist profession, including ethical principles, legal responsibilities and the exercise of the profession, applying the principle of social justice to professional practice and developing it with respect for individuals, their habits, beliefs and cultures.	X			
CG19	Students know the national and international health organizations, as well as the different health systems, recognizing the role of the Dietitian-Nutritionist.	X			
CG23	Students advise on the development, marketing, labelling, communication and marketing of food products in accordance with social needs, scientific knowledge and current legislation.		X		

SPECIFIC		Weighting			
		1	2	3	4
CE05	Students know the different educational methods of application in health sciences, as well as the communication techniques applicable in food and human nutrition.	X			
CE08	To know the Spanish health system and the basic aspects related to the management of health services, fundamentally those related to nutritional aspects.	X			



CE18	To participate in the design, organization and management of the different food services.			X	
CE19	Students collaborate in the implementation of quality systems.				X
CE20	Students evaluate, control and manage aspects of traceability in the food chain.			X	
CE22	To give scientific and technical advice on food products and their development. To evaluate compliance with such advice.			X	

Assessment system for the acquisition of competencies and grading system

Assessed learning outcomes	Granted percentage	Assessment method
R1, R4	5,00%	Evaluation of the use of the practical classes in the classroom, of problems or computers, seminars and tutorials. Through attendance, and participation in the different activities proposed.
R1, R2, R3	65,00%	Written evaluation of the knowledge and skills obtained. The test may consist of a series of open-ended or multiple-choice questions on the theoretical content of the subject and/or practical exercises (problem solving).
R2, R3, R4	30,00%	Evaluation of individual or group practices or activities, in which information related to each of the subjects must be sought and structured, and cases or problems resolved. This is done through a system of continuous evaluation throughout the course, which involves the delivery and / or exposure of work, whose objectives and content will be proposed by the teacher.

Observations

A minimum grade of 5 out of 10 is needed in the written exam, to be able to add with the rest of the assessment instruments.



MENTION OF DISTINCTION:

According to Article 22 of the Regulations governing the Evaluation and Qualification of UCV Courses, the mention of "Distinction of Honor" may be awarded by the professor responsible for the course to students who have obtained, at least, the qualification of 9 over 10 ("Sobresaliente"). The number of "Distinction of Honor" mentions that may be awarded may not exceed five percent of the number of students included in the same official record, unless this number is lower than 20, in which case only one "Distinction of Honor" may be awarded.

Learning activities

The following methodologies will be used so that the students can achieve the learning outcomes of the subject:

- M1 Exposition of contents by the teacher, analysis of competencies, explanation and demonstration of capacities, skills and knowledge in the classroom. The blackboard, the computer and the cannon will be used to display texts, graphics, etc.
- M2 Resolution of practical exercises and case studies, analysis of evaluation procedures and procedural intervention. All this with the support of the teacher. This aspect can be controlled through attendance and active participation in the practical sessions.
- M4 Monographic sessions throughout the course, oriented towards current aspects and applications of the subject.
- M5 Student study: individual preparation of readings, essays, problem solving, seminars, papers, reports, etc. for discussion or delivery in electronic format.
- M6 Application and sharing of multidisciplinary knowledge This is the resolution of a problem that in its subsequent professional practice would require the application of skills acquired through the development of the modules and that would produce synergies in the assimilation of transversal and specific skills. Group work competences will be specifically evaluated.
- M7 Personalised attention and in small groups. Period of instruction and/or orientation carried out by a tutor with the aim of reviewing and discussing the materials and topics presented in the classes, seminars, readings, completion of assignments, etc. The attendance of the student and his/her level of gradual development in the knowledge of the subjects will be evaluated.
- M8 A set of tests, written or oral, used in the evaluation of the student.
- M9 Group preparation of readings, essays, problem solving, seminars, papers, reports, etc... for discussion or delivery.



IN-CLASS LEARNING ACTIVITIES

	LEARNING OUTCOMES	HOURS	ECTS
Theoretical lessons M1, M4	R1, R2, R3, R4	29,00	1,16
Practice lessons M2	R3, R4	20,00	0,80
Group work presentation M5	R3, R4	5,00	0,20
Seminar M4	R1, R4	2,00	0,08
Office Hours M4, M7	R1, R4	2,00	0,08
Evaluation M8	R1, R2, R3	2,00	0,08
TOTAL		60,00	2,40

LEARNING ACTIVITIES OF AUTONOMOUS WORK

	LEARNING OUTCOMES	HOURS	ECTS
Autonomous work M5	R1, R2, R3, R4	70,00	2,80
Group work M2, M6, M9	R2, R3, R4	20,00	0,80
TOTAL		90,00	3,60



Description of the contents

Description of the necessary contents to acquire the learning outcomes.

Theoretical contents:

Content block	Contents
PART I. FOOD LEGISLATION	<ul style="list-style-type: none">· Food law and its general principles. Introduction to food law: concept. The sources of food law.· Food safety protection. Administrative protection of food safety: general principles. Criminal protection in food safety.· Consumer protection and health protection.· International framework of food law: norms, institutions and bodies of interest. European community law. The commission's green paper. Codex Alimentarius. International regulations: FAO/OMS. Other regulations and organizations of interest.· National framework of food law. Spanish legal system. Relevant aspects for food legislation, consumer defense and health protection. The White Paper on Food Security.· Study of Regulation (EU) 2017/625 of the European Parliament and of the Council, of March 15, 2017, regarding controls and other official activities carried out to guarantee the application of food and feed legislation, and health regulations and animal welfare, plant health and phytosanitary products (Seminar session).
PART II. QUALITY AND FOOD SECURITY MANAGEMENT	<ul style="list-style-type: none">· Quality in the food industry. Concept. Quality management in the food industry. Standardization and certification. Quality seals. Quality legislation in the food industry.· Total quality management systems. Main quality standards. Implantation. Quality and certification audits.· Quality audits. Specific objectives of quality audits. Types of quality audits. Audit plan.· Total quality tools. Statistically based. Non-statistical graphical basis. Democratic.· Inspection in quality assurance programs. Inspection concept. The inspector. The sample.



Temporary organization of learning:

Block of content	Number of sessions	Hours
PART I. FOOD LEGISLATION	14,00	28,00
PART II. QUALITY AND FOOD SECURITY MANAGEMENT	16,00	32,00



References

BASIC REFERENCES:

- Bello Gutiérrez, J. (2005). Calidad de vida, alimentos y salud humana.
- Caro Sñanchez-Lafuente, A. (2020). Ley de seguridad alimentaria y nutrición. SANPO19PO. IC-editorial.
- Cervera, P.; Clapés, J.; Rigolfas, R. (2004). Alimentación y dietoterapia. 4ª ed. McGraw-Hill Interamericana. Ma-dril.
- Costato, L., y Albisini, F. (2012). European Food Law. Italia: Cedam.
- Mahan, L.K.; Escott-Stumps, S. (2009). Krause Dietoterapia. 12ª ed. Elsevier Masson, Barcelona.
- Mataix, J. (2009). Nutrición y alimentación humana. Vol. I y II. 2ª ed. Ed. Ergon, Madrid
- Mataix Verdú, J. (2005). Nutrición para educadores. 2ª ed. Díaz de Santos. Madrid.
- Recuerda Girela, M.A., (Dir.). (2011). Tratado de Derecho Alimentario. Navarra: Aranzadi.
- Recuerda Girela, M.A. (2013). Código de Derecho Alimentario. Navarra: Aranzadi.
- Rodríguez Fuentes, V. (2003). El derecho agroalimentario. Barcelona: J.M. Bosch.
- Salamero Teixidó, L. (2019). Manual Básico de Derecho Alimentario. Tirant Lo blanch.

COMPLEMENTARY REFERENCES:

- Bigwood, E.J., y Gerard, A. (1970). Objetivos y principios fundamentales de un derecho comparado de la alimentación, vol. I: Introducción y ámbito general de aplicación. Madrid: SID-Alimentaria.
- Bergkam, L. (1991). Food regulation and consumer protection an over view. World Food Regulation Review, núm. 1, 14-19.
- Bosch Navarro, A. (y otros). (2010). Seguridad alimentaria. Ciencia, tecnología y legislación. Madrid: International Marketing and Communication.
- Comisión del Codex Alimentarius. (2006). Manual de procedimiento, 16ª ed. Roma: FAO/OMS.
- Gerard, A. (1975). Elementos del derecho de la alimentación: estructura, principio y disposiciones esenciales. Roma: FAO.
- Gutiérrez Romero, J.M. (2010). Seguridad e higiene de los alimentos: legislación europea (UE). Málaga: Monsalvez 2007.
- Recuerda Girela, M.A. (2006). Seguridad alimentaria y nuevos alimentos.
- Régimen jurídico-administrativo. Navarra: Aranzadi.



Addendum to the Course Guide of the Subject

Due to the exceptional situation caused by the health crisis of the COVID-19 and taking into account the security measures related to the development of the educational activity in the Higher Education Institution teaching area, the following changes have been made in the guide of the subject to ensure that Students achieve their learning outcomes of the Subject.

Situation 1: Teaching without limited capacity (when the number of enrolled students is lower than the allowed capacity in classroom, according to the security measures taken).

In this case, no changes are made in the guide of the subject.

Situation 2: Teaching with limited capacity (when the number of enrolled students is higher than the allowed capacity in classroom, according to the security measures taken).

In this case, the following changes are made:

1. Educational Activities of Onsite Work:

All the foreseen activities to be developed in the classroom as indicated in this field of the guide of the subject will be made through a simultaneous teaching method combining onsite teaching in the classroom and synchronous online teaching. Students will be able to attend classes onsite or to attend them online through the telematic tools provided by the university (videoconferences). In any case, students who attend classes onsite and who attend them by videoconference will rotate periodically.

In the particular case of this subject, these videoconferences will be made through:

☒ Microsoft Teams

☐ Kaltura



Situation 3: Confinement due to a new State of Alarm.

In this case, the following changes are made:

1. Educational Activities of Onsite Work:

All the foreseen activities to be developed in the classroom as indicated in this field of the guide of the subject, as well as the group and personalized tutoring, will be done with the telematic tools provided by the University, through:

☒ Microsoft Teams

☐ Kaltura

Explanation about the practical sessions:



2. System for Assessing the Acquisition of the competences and Assessment System

ONSITE WORK

Regarding the Assessment Tools:

☒ The Assessment Tools will not be modified. If onsite assessment is not possible, it will be done online through the UCVnet Campus.

☐ The following changes will be made to adapt the subject's assessment to the online teaching.

Course guide		Adaptation	
Assessment tool	Allocated percentage	Description of the suggested changes	Platform to be used

The other Assessment Tools will not be modified with regards to what is indicated in the Course Guide.

Comments to the Assessment System: