

Module Title: HACCP
Module Code: QM0105
Maximum Number of Students: 30
Total ECTS Credits 2
Notional Learning Hours (a) Contact Time - 15 h (b) Private Study - 27 h Format of Teaching: Lectures 10 h Laboratories or Practicals 5 h Other 0 h Teaching Strategy: Formal lectures in 60/90 min timetable.
Convener: A. Anastácio and A. Freitas
University: University of Algarve
Language of Tuition: English
Module Description - The Purpose or Aims: <ol style="list-style-type: none"> To motivate students for the importance of HACCP System to Food Safety. To introduce the concepts of Food Hygiene, Food Safety Hazards, Control Measures, Critical Control Points, Corrective Action, as well Verification, Validation and Certifications within Food Safety. To motivate students to the importance of measurement within HACCP System. To introduce to the reference organizations within Food Safety, as <i>Codex Alimentarius</i> and ESFSA.
Learning Outcomes: At the end of the module the learner is expected to be able to: <ol style="list-style-type: none"> Justify clearly the importance of HACCP System to the food chain supply, from farm to fork. Evaluate the conformance of the pre-requirements program to the HACCP implementation Apply the HACCP principles to a food manufacturing process, following the methodology indicated by reference organizations. Identify correctly the most adequate critical limit and method in monitoring Pre-Requirements Program and Critical Control Points.
Summary of Course Content: This module aims to motivate the students for the need for HACCP Systems in food producing facilities and to give students a general view of the existing HACCP Systems for foodservice and industry. How to conduct a HACCP study and apply the seven HACCP principles is introduced. The importance of measurement and laboratory results in assuring food hygiene and food safety is analyzed. The family of standards ISO 9000 and ISO 22000 are introduced by applied examples in industry and food service.

Transferable Skills Taught:*Information Technology:*

Database search for food law and HACCP Standards

Communication:

Communication with use of HACCP terminology

Assessment Methods:

1. LO1 and LO4- Closed book Exam (40%)
2. LO2 and LO3- Work Assignment (60%)

Assessment Criteria:Threshold

LO1– critically describe the importance of implementing a HACCP system, and identification of food hazards and respective control measures.

LO2 – critically describe the Pre-Requirement Program of the HACCP system, and minimum conformance points

LO3 – correctly identify and describe the HACCP principles and implementation steps.

LO4 – correctly identify an adequate critical limit and monitoring system for a given HACCP plan and Pre-Requirement Program.

Good

LO1– discuss in detail the implications of not controlling food hazards and/or not implemented adequate control measures.
LO2– discuss in detail the implications of Pre-Requirement Program conformance to HACCP principles system, and relate the same to law enforcement.

LO3 – develop a detailed HACCP study for a given food processing system.

LO4 – justification of the critical limit and respective monitoring system adequacy for a given HACCP plan and Pre-Requirement Program.

Excellent

LO1– propose relevant food safety controls within a given food product chain supply.

LO2 – propose a verification plan for the implementation of Pre-Requirement Program for a food processing unit, describing detailed requirements and relating them to control measures.

LO3 – develop a very good, detailed HACCP study, capable of ensuring food safety for a given food processing system in relation to the defined terms.

LO4 – demonstrate a profound knowledge of establishing critical control limits and criteria to choose adequate monitoring systems, critically evaluate a given HACCP Plan and identify its limitations.

Resource Implications of Proposal and Proposed Solutions:

Lecture notes will be available for students. These will eventually be included in the course textbooks.

Recommended reading:

- HACCP: A Practical Approach (Practical Approaches to Food Control & Food Quality) by Carol Wallace and Sara Mortimore; Aspen Publishers; 2Rev Ed edition, October 2000, ISBN-13: 978-0834219328.
- Microorganisms in Foods 7: Microbiological Testing in Food Safety Management, Vol. 7 by ICMS, International Commission for the Microbiology Specifications for Food, Kluwer Academic Publishers, January 2002, ISBN-13: 9780306472626.