

Updated On	2021/09/23																																
Curricular Year / Period	2021/22 / S1																																
Course	Enfermagem Veterinária																																
Curricular Unit	Segurança Alimentar e Controlo de Qualidade																																
Language(s) of Instruction	Português Inglês																																
ECTS/tempo de trabalho (horas)	<table border="1"> <thead> <tr> <th>ECTS</th><th>Total</th><th colspan="8">Horas de contacto semestral</th></tr> <tr> <th>3</th><th>96</th><th>T</th><th>TP</th><th>PL</th><th>S</th><th>TC</th><th>E</th><th>O</th><th>OT</th><th>EC</th></tr> </thead> <tbody> <tr> <td></td><td></td><td></td><td>32</td><td>16</td><td></td><td></td><td></td><td></td><td></td><td></td></tr> </tbody> </table> <p>T - Theoretical; TP - Theoretical and practical; LP - Laboratory Practice; S - Seminar; TG - Tutorial guidance; FW - Fieldwork; T - Training; ; EC - Clinical teaching; O* - Other hours typified as Clinical Training under the Directive 77/453/EEC of June 27, adapted by Directive 2005/36/EC.</p>	ECTS	Total	Horas de contacto semestral								3	96	T	TP	PL	S	TC	E	O	OT	EC				32	16						
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Teacher in charge (GDPR consent) [complete name, email]	Maria Da Graça Teles De Sousa Pacheco De Carvalho / gpcarvalho@ipportalegre.pt																																
Prerequisites [Curricular Units that must precede and specific entry competences]	there is not																																
Learning outcomes [Description of the overall and specific objectives] [Knowledge, skills and competences to be developed by students]	<p>1. It is intended that students acquire knowledge about the concepts of food safety, fundamentals and implications for human and animal health.</p> <p>2. To know, understand and identify the main hazards associated with food safety, especially animal products, and propose measures to minimize them.</p> <p>3. Know the national and European legislation for the sector. Identify and interpret the main requirements of standards governing quality systems as well as gain knowledge on the practical application of certain food safety management systems (HACCP) (BRC, IFT, among others)</p> <p>4 Know the main concepts of control and quality.</p> <p>Study of the methods and norms applied to the quality control in the sector and its implications in veterinary nursing.</p>																																
Syllabus	<p>1. Food safety;</p> <p>1.1. Current legislation and legislation (TP);</p> <p>1.2. Importance in the sector (TP);</p> <p>1.2.1. European Food Safety Authority</p> <p>1.3. Food safety hazards (TP) (PL);</p> <p>1.3.1. Physical hazards;</p> <p>1.3.2. Chemical hazards;</p> <p>1.3.3. Biological hazards;</p> <p>2. Quality control;</p> <p>2.1. Concepts and definitions (TP);</p> <p>2.2. Legislation and standardization (TP);</p> <p>2.2.1. General approach to standards NP EN ISO 9000: 2008 and NP EN ISO 22 000: 2005;</p> <p>2.3. Audit and Certification (TP);</p> <p>2.3.1. Concept and applicability</p> <p>2.4. Analytical methods and techniques of quality control (PL).</p>																																
Teaching methodologies (including assessment) [Specify the types of assessment and the weights and evaluation criteria]	<p>1 - Teaching methodologies</p> <p>The CU is organized in theoretical classes and practical classes according to the internal school regulations of the ESAE. Theoretical classes are plenary where the concepts are introduced and explained the fundamentals of the topics to be addressed with the level of detail intended. The practical classes deal with experimental and practical procedures in which the students have the opportunity to have contact and to perform some laboratory techniques as well as to carry out practical exercises of application of the HACCP methodology. The tutorial guidance allows students to follow up on their doubts and / or accompany them in the execution of the different practical activities. Students should actively participate in their practical implementation.</p> <p>The written evaluation comprises two modalities; however, the first is the continuous assessment. This evaluation takes place at different times throughout the semester. Two theoretical interim evaluation</p>																																

	<p>tests are performed, where the value of the simple arithmetic mean obtained in both tests should be at least 9.5 values since none of them has a unit value of less than 8.5 values. The value obtained weighs 70% of the final value, the remaining 30% is attributed to the value obtained in the test (s) of evaluation of the practical component, which should always exceed 9.5. (mean = 9.5; none <8.5) (Test 1 + Test 2) / 2 (0.70%) + Practical evaluation (0.30%). If the student has not fulfilled the above conditions, he / she must carry out the evaluation by examination to the component of the CU, theoretical or practical, according to the grade obtained, that is to say, when: 2 theoretical intercalary evaluation tests (mean <9.5 and / or some <8.5) (70%) and / or Practical test (<9.5) (30%). Theoretical exam (0.70% never <9.5) and / or practical exam (30% never <a 9,5).</p> <p>Students with Statute of Student Workers may choose to: Continuous assessment or by performing the two exams (theoretical and practical).</p> <p>Theoretical exam (0.70% never <9.5) and / or practical exam (30% never <a 9,5).</p> <p>2 - Period assessment</p> <p>Two theoretical interim evaluation tests are performed, where the value of the simple arithmetic mean obtained in both tests should be at least 9.5 values since none of them has a unit value of less than 8.5 values. The value obtained weighs 70% of the final value, the remaining 30% is attributed to the value obtained in the test (s) of evaluation of the practical component, which should always exceed 9.5. (mean = 9.5; none <8.5) (Test 1 + Test 2) / 2 (0.70%) + Practical evaluation (0.30%)</p> <p>3 - Examination assesement</p> <p>Theoretical exam (0.70% never <9.5) and / or practical exam (30% never <a 9,5).</p>
Bibliography	<p>1 - Main Bibliography</p> <p>Bibliografia principal</p> <ul style="list-style-type: none"> - Apontamentos disponibilizados pelo docente. Informações disponibilizadas nos sites: http://w.ipq.pt; http://europa.eu.int/; http://www.codexalimentarius.net/; www.iso.org.. Informação constante na B-on disponibilizada na biblioteca da ESAE. - Helena Viana, 2004. Segurança Alimentar : princípios e instrumentos. In: Revista do agricultor. - Nº186 (Novembro/Dezembro 2004). - pp.27-42 - Inaki Deza, 2007. ISO 22000 o novo marco da segurança alimentar. In: Albeitar. - ISSN 1646-1177. - Nº4 (Jul/Agost2007). - pp.48-51 - Livro branco sobre a segurança dos alimentos, 2000. Comissão das Comunidades Europeias: Serviço Oficial de Publicações da Comissão Europeia - M. E. Potes, 2007. Produtos Alimentares Mediterrânicos : Segurança Alimentar em Produtos Tradicionais. In: Revista de Ciências Agrárias. Janeiro-Junho (Semestral) 2007. - Portugal. - 439-447. - ISSN 0871-018 X. - Volume XXX - Nº 1 - Sara Mortimore, 1996. HACCP: enfoque práctico. Editorial Acribia, S.A, 1996 <p>2 - Complementary Bibliography</p> <p>Bibliografia complementar</p> <p>Hélder Silva, 2012. Indústria Alimentar Animal : O contributo das Poeiras para uma Atmosfera Explosiva ATEX. In: Alimentação Animal. Jan-Fev-Mar 2012. - Portugal . - pp. 22-24. - Volume N.º 79</p> <p>- Niza Ribeiro, 2007. Política europeia de segurança alimentar e o controlo de salmonela em suínos : impacto sobre a suinicultura em Portugal e o papel do laboratório. In: Suinicultura. Nº 75 (Abril/Maio/ Junho 2007). - pp.44-47</p> <p>- Santos Oliveira. O problema da qualidade e da segurança dos produtos alimentares. In: Terra Fertil revista técnico-científica da ESAV. Ano 3, Nº4 pp.67-78</p> <p>http://www.foodrinkurope.eu/uploads/publications_documents/Guidance_on_Food_Allergen_Management.pdf</p> <p>http://www.tecnoalimentar.pt/noticias/perigos-alimentares-no-pescado-os-perigos-quimicos/?utm_source=newsletter&utm_medium=e-mail&utm_campaign=TecnoAlimentar-Campanha-10-1&c=</p>
Special Situations [Students with special status]	<p>1 - Period assessment - Students with special status</p> <p>2 - Examination assesement - Students with special status</p>