



IDENTIFYING DATA

(*)Seguridade alimentaria dos produtos da pesca e da acuicultura

Subject	(*)Seguridade alimentaria dos produtos da pesca e da acuicultura			
Code	V11M085V02304			
Study programme	(*)Máster Universitario en Ciencia e Tecnoloxía de Conservación de Produtos da Pesca			
Descriptors	ECTS Credits	Choose	Year	Quadmester
	5	Mandatory	2nd	1st
Teaching language	Spanish Galician			
Department				
Coordinator	Canosa Saa, Jose Manuel			
Lecturers	Avendaño Garcia, Jose M ^a Calvo Iglesias, Juan Canosa Saa, Jose Manuel Fontán Pérez, Noa Ruiz Blanco, Carlos S. Vaquero Otero, María Viñuela Rodríguez, José Ángel			
E-mail	jcanosa@uvigo.es			
Web	http://pesca_master.webs.uvigo.es			
General description	(*)En esta materia se abordará el Autocontrol en la cadena de alimentación, control de la producción, logística y aseguramiento, gestión de la calidad y la certificación de calidad			

Competencies

Code	
A2	That students know how to apply the knowledge acquired and their ability to solve problems in new or unfamiliar environments within broader (or multidisciplinary) contexts related to their area of study.
A3	That students are able to integrate knowledge and face the complexity of making judgments based on information that, being incomplete or limited, includes reflections on social and ethical responsibilities linked to the application of their knowledge and judgments.
A5	That students have the learning skills that allow them to continue studying in a way that will be largely self-directed or autonomous.
B1	That the students acquire the comprehension, analysis and synthesis capacities.
B4	That the students develop the problem-solving abilities of application of the theoretical knowledge in practice.
C13	Assess the importance of the control and certification of the quality of fishery products as a commercial weapon and with a view to traceability and food safety.
C14	Know the food alert management procedures by the competent authority and those responsible for the food chain
C15	Know the critical variables that determine the viability of a product or novel processes. Use tools to obtain critical information for feasibility.
D1	Ability to understand the meaning and application of the gender perspective in the different fields of knowledge and professional practice with the aim of achieving a more just and egalitarian society.
D2	Sustainability and environmental commitment. Equitable, responsible and efficient use of resources.
D5	Commitment to ethics in the profession and in society.

Learning outcomes

Expected results from this subject	Training and Learning Results
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Interpret legislation on the self-control of fishery products, legislation on hygiene, labeling and food safety.	A2		C13	D1
	A3		C14	D2
Apply in a practical way the analysis of hazards and critical control points (HACCP), with the peculiarities of each type of process.	A3	B1	C14	D1
	A5	B4	C15	D5
Assess the importance of the control and certification of the quality of food products from the sea as a commercial weapon and with a view to traceability and food safety.	A3	B1	C13	D2
	A5	B4	C14	D5
			C15	
Know the management procedures of Food Alerts by the competent authority and those responsible for the food chain.	A2	B1	C13	D2
	A3	B4	C14	D5
			C15	
Actions of the Official Control Laboratories of fishery and aquaculture products (PPAs).	A2	B1	C13	D1
	A3	B4	C14	D2
			C15	D5

Contents

Topic

ITEM 1. Self-control in the chain of feeding.	- Traceability. - HACCP. - Study of deviations. - Aspects of practical implementation
ITEM 2. Container-food interactions.	Aspects of Container-food Interactions
ITEM 3. Standards ESO 9000.	- Application to the processes of elaboration of fishing products. - Critical control points.
ITEM 4. Official control of fishery products from third countries.	Official control of fishery products from third countries.
ITEM 5. Official control laboratories of fishing products	Official control laboratories of fishing products
ITEM 6. Official control of fishery products in the EU.	Official control of fishery products in the EU.

Planning

	Class hours	Hours outside the classroom	Total hours
Lecturing	36	58	94
Case studies	4	15	19
Objective questions exam	2	10	12

*The information in the planning table is for guidance only and does not take into account the heterogeneity of the students.

Methodologies

	Description
Lecturing	Exhibition by the teacher of the contents of the subject matter of study, bases Theoretical and exercises in projects to be developed by the student. Slate and audiovisual means of exposing transparencies will be used.
Case studies	Resolution of cases, doubts and queries both individually or in a small group regarding the follow-up and study of the lessons of the subject. The student will be guided in the acquisition of basic skills and problem solving related to the subject matter of study. The progress of the student will be monitored.

Personalized assistance

Methodologies Description

Case studies	The student will be guided in the acquisition of basic skills and problem solving related to the subject matter of study. The progress of the student will be monitored.
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Assessment

	Description	Qualification	Training and Learning Results			
Lecturing	The student will be evaluated or interested and participate, as well as the student's autonomous work.	30	A2 A3	B1 B4	C13 C14 C15	D1 D2
Case studies	It will be evaluated to solve problems and practical cases, as well as autonomous student work.	10	A2 A3	B1 B4	C13 C14 C15	D1 D2

Objective questions exam	An exercise is carried out with test questions that will evaluate the theoretical knowledge acquired in the subject.	60	A3 A5	B4	C13 C14 C15	D1 D2 D5
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Other comments on the Evaluation

Sources of information

Basic Bibliography

FAO, **El Pescado Fresco: su calidad y cambios en su calidad,**

FAO, **Sistemas de Calidad e Inocuidad de los alimentos. Manual de Capacitación sobre higiene de los alimentos y sobre el sistema de análisis de Peligros y de Puntos de Control Críticos,**

FAO, **Food safety risk analysis,**

A. Ruitter, **El pescado y los productos derivados de la pesca. Composición, propiedades nutritivas y estabilidad.,** Editorial Acribia,

WHO,, **Training Consideratrions for the Aplication of the Hazard Analysis Critical Control Point System to Food Processing and Manufacturing,**

Gobierno Vasco,, **Estándar de referencia de los sistemas de autocontrol de empresas alimentarias basados en el APPCC/HACCP,**

Complementary Bibliography

Jean-Yves Leveau y Marielle Bouix, **Manual Técnico de Higiene, Limpieza y Desinfección,,**

Ramón Madrid, Juana Mary Madrid, Antonio Madrid, **La limpieza y desinfección en las industrias alimentarias, ILE-Julio-Agosto, 33-38, Roy Kirby., HACCP in practise,**

Roy Kirby., **HACCP in practise, Food Control,**

Stumbo, C. R., J.R. Murphy, and J. Cochran, **Nature of Thermal death time curves for P.A. 3679 and Clostridium botulinum,**

Recommendations
