



IDENTIFYING DATA

Food safety

Subject	Food safety			
Code	001G040V01907			
Study programme	(*)Grao en Ciencia e Tecnoloxía dos Alimentos			
Descriptors	ECTS Credits	Choose	Year	Quadmester
	6	Optional	4th	2nd
Teaching language				
Department				
Coordinator	Simal Gándara, Jesús			
Lecturers	Simal Gándara, Jesús			
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General description	(*)Según la FAO/WHO, la Seguridad Alimentaria consiste en garantizar a cualquier persona y en cualquier momento un acceso físico y económico a los productos alimentarios necesarios SIN RIESGOS Los riesgos alimentarios pueden resultar: de accidentes, de causas naturales, de ignorancia/inconsciencia, de abusos, de no respetar las reglas y las leyes, de exámenes insuficientes sobre la inocuidad, de carencias en la formación e información, de la búsqueda de beneficio El riesgo 0 no existe, pero los productos alimentarios deben tener un máximo de seguridad, es decir, deben estar exentos de microorganismos patógenos, de residuos de productos químicos, de ingredientes nuevos de los que no se conocen las consecuencias a largo plazo, etc.			

Competencies

Code	
B1	(*)Capacidade de análise e síntese
C17	Capacidad para Analizar y Evaluar los Riesgos Alimentarios
C18	Capacidad para gestionar la seguridad alimentaria

Learning outcomes

Expected results from this subject	Training and Learning Results	
(*)		
New	B1	C17 C18

Contents

Topic	
1. *CONTAMINANTES MICROBIOLOGICAL And PARASITIC	- Main responsible microorganisms of intoxications (virus, bacteria, yeasts and molds). *Protistas And other parasites (*protozoarios, seaweeds and *vermes). Prevention.

2. *CONTAMINANTES CHEMICAL

- Risks tied to the agriculture: *GMOs. Animal feeding. Phytosanitary.
- Risks tied to the environment: radioactive Rests. *PCBs, dioxins and *furanos. Residual waters. Natural toxins. Materials for alimentary contact.
- Risks tied to the alimentary habits: Reaction of *Maillard. *Nitrosaminas. *PAHs. *HCAs. Alcohol. Reduction of consumption of fats and cholesterol. Reduction of consumption of sugar. Free and antioxidant radicals.
- Risks tied to the treatments of conservation: Additives and technological auxiliaries. Ionisation.
- Allergies and alimentary intolerances: Symptoms. *Alérgenos Or *trofalérgenos. Allergies tied to alimentary technology. Modification of the *alergenicidad of proteins. Diagnostic. Labelled.

Planning

	Class hours	Hours outside the classroom	Total hours
Master Session	28	0	28
Presentations / exhibitions	0	22	22
Tutored works	0	100	100

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

Methodologies

	Description
Master Session	
Presentations / exhibitions	
Tutored works	(*) Se realizarán trabajos por parte del alumnado sobre los contenidos de la materia acordados, y se expondrán en clase ante los compañeros.

Personalized attention

Methodologies Description

Tutored works	Facilitate complementary material to the student to deepen in the contents of the *asignatura
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Assessment

	Description	Qualification	Training and Learning Results
Presentations / exhibitions	(*) Valorarse a exposición e defensa do traballo	50	B1 C17 C18
	Resultados de aprendizaxe avaliada: *RA1		
Tutored works	(*) Valorarse o contido	50	B1 C17 C18
	Resultados de aprendizaxe avaliada: *RA1		

Other comments on the Evaluation

Will value the content and his exhibition and defence.

Sources of information

Recommendations

Subjects that continue the syllabus

Sensory Evaluation of Food/O01G040V01902

Quality Management/O01G040V01908