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| **Title and Code** of the subject:**Introduction to food safety MTBE7004A** | **ECTS Credit Points: 3** |
| **Type** of the subject: compulsory  |
| **Ratio of theory and practice: 100/0** (credit%) |
| **Type and number of classes per semester**: 28 hour(s) lecture and 0 hour(s) practice per **semester**Number of teaching hours / week: 2+0 (lecture and practice)  |
| **Type of exam**: practical course mark |
| **Subject in the curriculum:** semester 1 |
| Preliminary requirements:- |

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| **Summary of content - theory**:  |
| Course objectives: The main aim of this course is to know the organisations, regulations and requirements, which are aimed at the production of safe food. Students will know the methodology of hazard analysis and risk assessment of chemical and microbiological hazards. **Schedule:**1. Influencing factors of food safety
2. Regulations and standard relation with food safety
3. Labelling of food, quality schemes, geographical indicators
4. Introduction to toxicology
5. Vulnerable groups
6. Chemical hazards (toxic metals, animal and plant toxins, other toxins)
7. Microbiological hazards (bacteria, parasites)
8. Test 1
9. Foodborne diseases
10. Introduction to risk management
11. Methodology of chemical risk assessment
12. Hazards of GM plants and GM foods
13. Risk communication; INFOSAN
14. Test 2
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| **Summary of content - practice**: |
| None |
| **Literature, handbooks in English**  |
| 1. 1169/2011/EU regulation: Regulation No 1169/2011 of the European Parliament and of the Council on the provision of food information to consumers
2. Hungary – 2016 Report on trends and sources of zoonoses (2016): Trends and sources of zoonoses and zoonotic agents in foodstuffs, animals and feeding stuffs
3. INFOSAN activity report 2016-2017. Geneva: World Health Organization and Food and Agriculture Organization of the United Nations
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| **Competencies gained** *(acc. to the Regulation on training and outcome requirements)* |
| 1. **Knowledge:**
* Students will know the factors which determine the quality and safety of foods
* Students will know the foodborne diseases caused by different hazards
1. **Skills:**
* Students will be able to identify food safety hazards
* Students will be able to assess risks related to hazards
1. **Attitude:**
* Students will be committed to ensure the quality and safety of food
1. **Autonomy and responsibility:**
* Students will be able to estimate and evaluate the hazards and risks related to food safety
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| **Responsible lecturer: Dr. Nikolett Czipa, associate professor** |
| **Other lecturer(s): Andrea Kántor, PhD student; Loránd Alexa, PhD student** |

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| **Terms of course completion:** |
| None |
| **Form of examination:** |
| Test |
| **Requirement(s) to get signature:** |
| None |

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| **Exam questions:** |
| 1. Definitions of food quality and food safety
2. Influencing factors of food safety
3. Principles of fair information in food labelling
4. Obligatory data of food labelling
5. Definition of use-by-date and date of minimum durability
6. Principles of nutrition declaration of food
7. Characterisation of PDO
8. Characterisation of PDI
9. Characterisation of TSG
10. Characterisation of quality schemes
11. Influencing factors of toxicity
12. Characterisation of dose-response relationship
13. Characterisation of vulnerable groups
14. Food safety characterisation of a heavy metal
15. Food safety characterisation of a plant toxin
16. Food safety characterisation of a parasite
17. Characterisation of a foodborne disease
18. Definition of three parts of risk analysis
19. Characterisation of chemical risk assessment’s steps
20. Food safety risk of GM plant and foods
21. Calculation of risk
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