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| **Title and Code** of the subject: **Regulation of food production, quality and safety MTMEL7013A** | **ECTS Credit Points: 3** |
| **Type** of the subject: compulsory / optional | |
| **Ratio of theory and practice: 100/0** (credit%) | |
| **Type and number of classes per semester**: 42 hour(s) lecture and 0 hour(s) practice per **semester**  Number of teaching hours / week : eg.:3+0 (lecture and practice) | |
| **Type of exam**: exam / practical course mark | |
| **Subject in the curriculum:** semester III. | |
| Preliminary requirements:- | |

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| **Summary of content - theory**: |
| Course objectives:  In this course, students will get some basic legal knowledge. They will get an overview of the past and present of the legal regulation on food law. The students will be able to understand and use the special legal term of food law. The students will gain an overview of the legal concepts relevant to the control and administration of the food industry. The students will be able to understand the purposes and background of food law, both domestic and EU.   1. *Prelude,* basic concepts of law, hierarchy of the legal system, legislators. 2. *The history of legal regulation on food production* 3. *The European Union I. –* a historical and institutional overview 4. *The European Union II. -* The legal system of the European Union, the primacy of European Union law 5. *The general principles and requirements of EU food law* - Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 Januar y2002 laying down, establishing the European Food Safety Authority and laying down procedures in matters of food safety 6. *The European Food Safety Authority* (EFSA) 7. *RASFF -* Food and Feed Safety Alerts 8. *EU 852/2004 -:* Regulation on Hygiene of food stuffs 9. *The HACCP system* 10. *The regulation No 2160/2003 of the European Parliament and of the Council on the control of salmonella and other specified food-borne zoonotic agents* 11. *United States Food Laws and Regulations.* 12. *The Hungarian national legal regulation on food safety.* 13. *National Food Chain Safety Office*. 14. *The Fundamentals of Labour Law in Hungary.* |
| **Summary of content - practice**: - |
| Skills to be learnt: - |
| **Literature, handbooks in English** |
| 1. **Bernd van der Meulen, Irene Scholten-Verheijen, Theo Appelhof, and Ronald van den Heuvel: Roadmap to EU Food Law, Eleven International Publishing, 2011. ISBN 978‐94‐90947‐26‐2** 2. **Bernd van der MEULEN: EU Food Law Handbook, Wageningen Academic Publishers Books, 2012. ISBN 978-90-8686-246-7** 3. **Bernd M.J. van der Meulen: Private food law. Governing food chains through contract law, self-regulation, private standards, audits and certification schemes. European Institute for Food Law series, Volume 6, Wageningen Academic Publishers Books, 2011. ISBN: 978-90-8686-176-7** 4. **Jens Hartig Danielsen: EU Agricultural Law, Wolters Kluwer, Holland, 2013. ISBN: 9789041132802** |
| **Competencies gained** *(acc. to the Regulation on training and outcome requirements)* |
| 1. **Knowledge:**  * Knows the legal regulation and institutions of food safety in the EU and in Hungary as well. * Knows the basic economic and food safety terms of food production. * Knows the complexity of food safety and quality assurance systems and their legal background.  1. **Skills:**  * Able to carry out management tasks, self-management, team or project development, motivation of managers, evaluation of their performance, legal and effective management of emerging conflicts in food industry and related fields. * Able to understand and meet the legal requirements concerning the food production. * Able to monitor the legal regulation on food safety.  1. **Attitude:**  * Committed to quality work, which is characterized by law-abiding behavior. * Decisive, persistent, but accepting professionally grounded critical remarks. * It is critical and demanding of itself.  1. **Autonomy and responsibility:**  * Feels responsible for the safety of food produced. * Responsible for the safe and effective operation of the devices and equipment. * Takes responsibility for the environmental, health, quality and consumer protection impacts of food production in decision-making situations. |

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| **Responsible lecturer: Dr. Andorkó Imre Péter, PhD** |
| **Other lecturer(s): -** |

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| **Terms of course completion:** |
| 1. Completing assignments / exercises 2. Submitting essay 3. Giving presentation |
| **Form of examination:** |
| Completing a test |
| **Requirement(s) to get signature:** |
| Attendance at lectures is recommended, but not compulsory. |

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| **Exam questions:** |
| 1. Why do we say that the law is a standard system? 2. How are the laws divided (formally)? 3. Describe the Hungarian legal hierarchy 4. What do we call quasi-legal sources? Describe the quasi-legal sources. 5. Explain the validity criteria of the legislation. 6. Describe the retroactive effect and the requirement of retroactive effect. 7. What kind of legislation does the EU institutions have? Define each piece of legislation briefly! 8. Describe the organization of the Hungarian courts. 9. What requirement does the Fundamental Law impose on food? 10. Briefly describe the institutions of the European Union (European Parliament, European Commission, European Council, Council of the European Union (Council), European Commission). 11. Describe the purpose and activities of the European Commission's Directorate-General for Health and Food Safety. 12. Describe the principle of primacy of EU law. 13. Describe the “Cassis de Dijon” case! 14. Describe the main stages of EU food policy and strategy! (1985, 1987, 1996, 1997) 15. Describe the mission and tasks of the European Food Safety Authority (EFSA)! 16. Describe the organization of EFSA and explain its bodies! 17. Briefly describe the RASFF (purpose, subjects, path of information flow). 18. Describe the concept of emergency and what measures the Commission should take in an emergency. 19. Identify the following terms under Regulation (EC) No 178/2002: food (what is not food?), Food business, feed business, placing on the market) 20. In which cases can state protection be ordered? 21. In which cases is the application of the guidelines of the Hungarian Food Book obligatory? 22. Describe the principles of public administration. 23. Describe the tasks of public administration. 24. Describe the organizational structure of the state administration. 25. Describe the roles and responsibilities of ministries. 26. Describe the central office. 27. Describe the organization of the capital / county government office! 28. Compare EU and US food law. |