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| **Title and Code** of the subject:  **Expectation to foodstuff, consumer protection MTMEL7002A** | **ECTS Credit Points: 3** |
| **Type** of the subject: compulsory | |
| **Ratio of theory and practice: 50/50** (credit%) | |
| **Type and number of classes per semester**: 14 hour(s) lecture and 14 hour(s) practice per **semester**  Number of teaching hours / week : 1+1 (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 the lectures is to know the organisations, regulations and requirements which aims the production of safe food and consumer protection. Students will know the procedure of authorisation, the usage of applicable materials in food production, the requirements for trade in the EU and for import from third countries.   1. 178/2002/EC regulation 2. Labelling of food 3. Trademarks and other labels 4. Consumer behaviours 5. Food contaminants 6. Treatments and materials 7. Foods with distinctive quality indication 8. Foods for particular nutritional use 9. Trade inside the EU 10. Import from third countries in the EU 11. Authorisation and registration of food business 12. Catering 13. Communal catering 14. Test |
| **Summary of content - practice**: |
| Skills to be learnt: The main aim of the practices is to expand the lecture’s knowledge with example tasks and case studies.     1. RASFF system 2. Nutrition declaration 3. Geographical indicators and traditional specialities guaranteed 4. Five keys to safer food manual 5. Foodborne diseases 6. Vitamins and minerals 7. Public health product tax 8. Vulnerable groups 9. Manufacturing formula 10. Physical check at the border inspection post 11. Food and food chain inspection fines 12. Nutrition and health requirement for catering 13. Presentations 14. Presentations |
| **Literature, handbooks in English** |
| 1. J.L. Pomeranz (2016): Food law for public health. Oxford University Press., New York. 2. J. Albert (2010): Innovations and food labelling. ISBN 978-1-84569-759-4 3. Regulaion, directives |
| **Competencies gained** *(acc. to the Regulation on training and outcome requirements)* |
| 1. **Knowledge:**  * Students will know the regulations and directives related to consumer protection and fair information * Student will know the legal bases of the EU’s food trade and the import of food from third countries  1. **Skills:**  * Students will be able to differentiate the correspondent and non-correspondent food from each other * Students will be able to assure the corresponding quality food and to establish a menu for a vulnerable group  1. **Attitude:**  * Students will be committed to the qualitative food preparation bearing consumer protection in mind  1. **Autonomy and responsibility:**  * Students shall be able to feel responsible for safe food production |

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| **Responsible lecturer: Dr. Nikolett Czipa, associate professor** |
| **Other lecturer(s): Loránd Alexa, PhD student; Andrea Kántor, PhD student** |

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| **Terms of course completion:** |
| 1. Completing exercises 2. Giving presentation 3. Successful test |
| **Form of examination:** |
| Test |
| **Requirement(s) to get signature:** |
| Successful test (60%) and participation in practices |

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| **Exam questions:** |
| 1. Main points of 178/2002/EC regulation 2. General principles of food law 3. Principles of fair information in food labelling 4. Obligatory data of food labelling 5. Characterisation of PDO, PGI and TSG 6. Characterisation of trademarks 7. Characterisation of RASFF system and notifications 8. Authorisation of food business 9. Vitamins and minerals 10. Food contaminants 11. Types of consignments 12. Types of checks at the border inspection post 13. Characterisation of vulnerable groups 14. Main points of a manufacturing formula 15. Nutrition requirements for catering 16. Requirements for the preparation of a menu in social catering |