

HIGHER EDUCATIONAL INSTITUTION UKOOSPILKA
 "POLTAVA UNIVERSITY OF ECONOMICS AND TRADE"
 Educational and Scientific Institute of Day Education
 Department of commodity, biotechnology, expertise and custom control

SYLLABUS
 academic discipline

«European experience of implementing the HACCP food safety management system »
 for 2022-2023 academic year

Course and semester of study	4nd year, 1nd semester
Educational program / specialization	“Biotechnology”, “Food technology”
Specialty	162 “Biotechnology and bioengineering”, 181 “Food technology”
Branch of knowledge	Biology, chemistry, microbiology, commodity science of food products
Degree of higher education	bachelor

The name of the teaching staff, who conducts classes in terms of the course scientific degree and academic title, position

Tkachenko Alina Serhiivna

PhD in Commodity of Food products,
 Associate Professor, Director of full-time educational institute

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Class schedule	http://schedule.puet.edu.ua/
Consultations	http://www.memev.puet.edu.ua/stud.php online: by e-mail, Monday through Friday from 10.00 to 17.00
Distance course page	https://el.puet.edu.ua/

Description of the discipline

The purpose of studying the discipline	To give for future specialists the theoretical knowledge and practical skills necessary for the implementation of European experience in food safety management of HACCP at enterprises that are operators of the food market
Duration	5 ECTS credits / 150 hours (lectures 20 hours, seminars 40 hours, independent work 90 hours)
Forms and methods	Lectures and practical classes in the classroom, independent work

of teaching	outside the schedule
Current and final control system	Current control: attending classes; discussion of lesson material; performance of practical tasks; reports with abstracts, individual tasks, testing; current modular work
Basic knowledge	Availability of knowledge on Food products, Microbiology, Food Technology
Language of teaching	Ukrainian, English

The list of competencies provided by this discipline, program learning outcomes

Program learning outcomes	Competences that must to master the applicant
<p>Use basic knowledge of entrepreneurship, trade and exchange activities and skills of critical thinking, analysis and synthesis for professional purposes.</p> <p>Apply the acquired knowledge to identify, set and solve problems in different practical situations in business, trade and exchange activities.</p> <p>Organize search, independent selection, high-quality processing of information from various sources for the formation of data banks in the field of entrepreneurship, trade and exchange activities.</p> <p>Use the knowledge of the forms of interaction of the subjects of market relations to ensure the activities of business, trade and exchange structures.</p> <p>Evaluate the characteristics of goods and services in business, trade and exchange activities using modern methods.</p>	<p>Critical understanding of the theoretical foundations of business, trade and exchange activities.</p> <p>Ability to choose and use appropriate methods, tools to justify decisions on the establishment, operation of business, trade and exchange structures.</p> <p>Ability to engage in the interaction of market participants</p> <p>Ability to organize foreign economic activity of business, trade and exchange structures</p>

Thematic plan of the discipline

Topics	Types of work	Tasks of independent work in terms of topics
Module 1.. Study of European legislation in the field of food safety		
Topic 1. Topic1. Study of European legislation in the field of food safety	Attending classes; homework protection; discussion of lesson material; performance of educational tasks; tasks of independent work; testing	To study and compare the regulations of the EU and Ukraine in the field of food safety, to study the relevant sections of the Association Agreement between Ukraine and

Topics	Types of work	Tasks of independent work in terms of topics
		the European Union
Topic 2. Food hygiene	Attending classes; homework protection; discussion of lesson material; performance of educational tasks; tasks of independent work; testing	To present the best cases of implementation of the food safety management system at the EU enterprises
Topic 3. Prerequisites for HACCP system programs	Attending classes; homework protection; discussion of lesson material; performance of educational tasks; tasks of independent work; testing	To develop 13 prerequisite programs for food market operators under the guidance of a teacher
Topic 4. Practical aspects of HACCP system implementation by food market operators are European experience	Attending classes; homework protection; discussion of lesson material; performance of educational tasks; tasks of independent work; testing. Current modular work	To develop food product description, production flowchart, risk analysis, HACCP plan, corrective actions, validation, verification and document management procedures

Information sources:

1. Food safety: overview / An official website of the European Union. – Available at https://ec.europa.eu/food/overview_en
2. Legislation / An official website of the European Union. – Available at https://ec.europa.eu/food/safety/biosafety/food_hygiene/legislation_en
3. Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC, and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation) // Official Journal of the European Union. – Available at <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32017R0625>
4. Commission Delegated Regulation (EU) 2019/624 of 8 February 2019 concerning specific rules for the performance of official controls on the production of meat and for production and relaying areas of live bivalve molluscs in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council // Official Journal of the European Union. – Available at <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32019R0624>
5. Commission Delegated Regulation (EU) 2019/625 of 4 March 2019 supplementing Regulation (EU) 2017/625 of the European Parliament and of the Council with regard to requirements for the entry into the Union of consignments of certain animals and goods intended for human consumption // Official Journal of the European Union. – Available at <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32019R0625>
6. Commission Implementing Regulation (EU) 2019/626 of 5 March 2019 concerning lists of third countries or regions thereof authorised for the entry into the European Union of certain animals and goods intended for human consumption, amending Implementing Regulation (EU) 2016/759 as regards these lists // Official Journal of the European Union. – Available at <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32019R0626>

7. Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls // Official Journal of the European Union. – Available at <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32019R0627>

8. Commission Implementing Regulation (EU) 2019/628 of 8 April 2019 concerning model official certificates for certain animals and goods and amending Regulation (EC) No 2074/2005 and Implementing Regulation (EU) 2016/759 as regards these model certificates // Official Journal of the European Union. – Available at <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32019R0628>

9. Codex Alimentarius. FOOD HYGIENE (BASIC TEXTS) Fourth edition. – Rome : WORLD HEALTH ORGANIZATION, FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS, 2009. – 136 p. – Available at <http://www.fao.org/3/a1552e/a1552e00.pdf>

10. Grain storage guide for cereals and oilseeds. Third edition. – HGCA: Agriculture and Horticulture Development Board. - 2011. – 28 p. - Available at <https://ahdb.org.uk/grainstorage>

11. HACCP explained: a supplement to the HGCA Grain storage guide. – HGCA: Agriculture and Horticulture Development Board. - 2011. – 12 p. - Available at [https://media.ahdb.org.uk/media/Default/Imported%20Publication%20Docs/HACCP%20explained%20\(Grain%20storage%20guide%20supplement\).pdf](https://media.ahdb.org.uk/media/Default/Imported%20Publication%20Docs/HACCP%20explained%20(Grain%20storage%20guide%20supplement).pdf)

12. Hazard Analysis Critical Control Point (HACCP) / An official website of the United States government. - Available at <https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/hazard-analysis-critical-control-point-haccp>

13. Codex Alimentarius. Codex general standard for contaminants and toxins in food and feed : CODEX STAN 193-1995. – Available at http://www.fao.org/fao-who-codexalimentarius/sh-proxy/ru/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252Fstandards%252FCXS%2B193-1995%252FCXS_193e.pdf

14. Codex Alimentarius. General Principles of Food Hygiene : CXC 1-1969. – Available at http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252Fstandards%252FCXC%2B1-1969%252FCXC_001e.pdf

15. Codex Alimentarius. General standard for the labelling of prepackaged foods : CXC 1-1985. – Available at http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252Fstandards%252FCXS%2B1-1985%252FCXS_001e.pdf

16. Codex Alimentarius. Guidelines on Nutrition Labelling: CXC 2-1985. – Available at http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCXG%2B2-1985%252FCXG_002e.pdf

17. Codex Alimentarius. Maximum residue limits (MRLs) and risk management recommendations (RMRs) for residues of veterinary drugs in foods : CX/MRL 2-2018. – Available at <http://www.fao.org/fao-who-codexalimentarius/sh-proxy/ru/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCXM%2B2%252FMRL2e.pdf>

18. Codex Alimentarius. General Standard for Food Additives: 29. CXS 192-1995. – Available at http://www.fao.org/gsfonline/docs/CXS_192e.pdf

Course software

- Software package Microsoft Office.

Discipline study and assessment policy

Policy on deadlines and rescheduling: tasks that are submitted in violation of deadlines without good reason are evaluated at a lower score (75% of the possible maximum number of points per activity). Models are rearranged with the permission of the lead teacher for good reasons (eg hospital).

Academic Integrity Policy: Write-offs are prohibited during ongoing modular work and testing (including using mobile devices). Mobile devices are allowed to be used only during online testing and preparation of practical tasks during the lesson.

Attendance policy: Attendance is a must. For objective reasons (eg illness, employment, internship) training can take place online (Moodle) in consultation with the lead teacher.

Non-formal education enrollment policy: availability of a certificate from the online course "Food safety: modern legislation, honest producer, responsible consumer" https://courses.prometheus.org.ua/courses/course-v1:MinAgro+HACCP101+2019_T2/about gives the right to receive maximum points on 1 topic

Evaluation

The final grade for the study of the discipline is calculated through the current assessment

Types of work	Maximum number of points
Topic 1. attendance (5 points); testing (5 points); tasks of independent work (5 points); current modular work (10 points)	25
Topic 2. attendance (5 points); testing (5 points); tasks of independent work (5 points); current modular work (10 points)	25
Topic 3. attendance (5 points); testing (5 points); tasks of independent	25

Types of work	Maximum number of points
work (5 points); current modular work (10 points)	
Topic 4. attendance (5 points); testing (5 points); tasks of independent work (5 points); current modular work (10 points)	25
Together	100

Scale of assessment of applicants for higher education based on the results of studying the discipline

The sum of points for all types of educational activities	ECTS scale score	Score on a national scale
90-100	A	Excellent
82-89	B	Very good
74-81	C	Good
64-73	D	Satisfactorily
60-63	E	Satisfactory enough
35-59	FX	Unsatisfactory with the possibility of reassembly
0-34	F	Unsatisfactory with the mandatory re-study of the discipline