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| Course: | Produce food safety animal origin |
| Course id: 3MST1I12 |
| Number of ECTS: 6 |
| Teacher: | Igor M. Jajić, PhD, Associate Professor |
| Course status: | Elective |
| Number of active teaching classes (weekly) |
| Lectures: 2 | Practical classes: 2 | Other teaching types: | Study research work: | Other classes: |
| Precondition courses | None/navesti ako ima |
| 1. Educational goal

Expanding knowledge in the field of food safety. Introducing the legislation which foods should meet and how to achieve them. Risk analysis and understanding of the food system as a function of food safety. The dangers of food production, effective food safety management through the application of Hazard Analysis Critical Control Point (HACCP). Acquiring knowledge about the specific negative effect of substances with anabolic, antimicrobial activity, as well as environmental contaminants in the production of healthy food. |
| 1. Educational outcomes

Acquired knowledge level ensures participation in the production of foodstuffs of animal origin, in terms of food quality and safety, as well as strict adherence to the applicable legal standards. Self discovery and use of resources needed for solving the problems of food production, involvement in current issues in the field of food production. |
| 1. Course content

Theoretical classes: Food safety: evaluation activities to be undertaken in order to produce safe food. Legislation, regulations and display of the most important EU regulations on control and hygiene of food of animal origin. The influence of international organizations Codex Alimentarius, WHO, FAO on domestic regulations on food safety. Summary of general principles and regulations of the Serbian Law on Food Safety. The introduction to the basics of legal procedures and responsibilities of quality control and monitoring system. Good Manufacturing Practice (GMP), good hygiene practices (GHP), Hazard Analysis and Critical Control Points (HACCP). Accountability and consumer protection. The rapid information system (RASFF). Food contaminants: pesticides, polychlorinated biphenyls, heavy metals, dioxins, mycotoxins.Practical classes: application of the HACCP concept in food safety, stating the most significant examples - production, trade and handling of feed and foodstuffs. |
| 1. Teaching methods

Lectures, Practical classes, Consultations, research work |
| Knowledge evaluation (maximum 100 points) |
| Pre-examination obligations | Mandatory | Points | Final exam (izabrati) | Mandatory | Points |
| Lecture attendance | Yes/No | 5 | *Oral part of the exam*  | Yes | 50 |
| Test | Yes/No |  |  |
| Exercise attendance | Yes/No | 5 |
| *Term paper* | Yes | 40 |
| Literature  |
| Ord. | Author | Title | Publisher | Year |
|  | D’Mello, J.P.F. | Food Safety Contaminants and Toxins | Cab International, Wallingford, UK | 2003 |
|  | Rede, R., Petrović, LJ. | Tehnologija mesa i nauka o mesu | Tehnološki fakultet, Novi Sad | 1997 |
|  | Jajić, I. | Kvalitet i bezbednost stočarskih proizvoda - Praktikum | Poljoprivredni fakultet, Novi Sad | 2013 |

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| Znak univerziteta | UNIVERSITY OF NOVI SADFACULTY OF AGRICULTURE 21000 NOVI SAD, TRG DOSITEJA OBRADOVIĆA 8 | Znak fakulteta2 |
| Study Programme AccreditationMASTER ACADEMIC STUDIES ANIMAL SCIENCE |
| Table 5.2 Course specification |