

Syllabus

Subject

Subject / Group	11257 - Food-related Safety, Efficiency and Regulatory Aspects / 1
Degree	Master's in Nutrigenomics and Personalised Nutrition
Credits	4
Period	2nd semester
Language of instruction	Spanish

Professors

Lecturers	Office hours for students					
	Starting time	Finishing time	Day	Start date	End date	Office / Building
Mariona Palou March mariona.palou@uib.cat						You need to book a date with the professor in order to attend a tutoring session.
Francisca Serra Vich francisca.serra@uib.es						You need to book a date with the professor in order to attend a tutoring session.

Context

This is a matter belonging to both Modules in the Master on Nutrigenomics and Personalised Nutrition. This matter comes in the second semester, after some introductory matters. The aim of this subject is to go in further detail on regulatory aspects, mainly those dealing with food safety, as well as on scientific terms to define claimed efficacy.

Francisca Serra is Professor of Nutrition and Food Sciences at UIB and R & D Director in Alimentomica SL. She has been Director of R & D Service of the University (1993-96) and National Expert at the EC, DG for Science, Research and Development (Brussels) (1997-2000). Her research focuses on molecular basis of obesity, particularly the interaction between genes and nutrients (nutrigenomics and nutrigenetics) and the impact of diet on early developmental stages (epigenetics) on susceptibility to obesity in adulthood. It is also of her interest, the study and characterization of functional foods that could help to counteract obesity.

Dr. Mariona Palou March is Assistant Professor in the University of the Balearic Islands (UIB). She has been part of the research team of ALIMENTOMICA, a technology-based company and spin-off of the UIB, as a researcher Torres-Quevedo, which allowed her to acquire experience in the field of transfer of research and evaluation of Novel Foods and Health Claims. Her research is mainly focused on the study of obesity, body weight control and energy homeostasis, and perinatal programming of the future metabolic health.

Requirements

Syllabus

Recommended

Good comprehension in English is advisable. Lectures can be in both English and Spanish. Reference material on the web is mainly proposed in English.

Skills

Specific

- * To understand the relationship between nutrition, health and pathology
- * Ability to apply the knowledge of the matter for the health promotion
- * To know the bioactive and functional food components

Generic

- * Ability to apply critical, logical and creative thinking in their work.
- * Ability to articulate knowledge in oral and written presentations. Ability to carry out their work in English (language internationally recognized in the discipline).
- * Know in depth the context in which the area of speciality is developed.
- * To know the potential of ICT (information and communication technologies) in the area of the matter.
- * Ability to work in an autonomous way and with initiative. Ability and flexibility to solve problems effectively.
- * Respect for ethics and intellectual integrity.
- * Ability to collect and systematize the research and professional literature of the discipline. Ability to critically analyze relevant literature.
- * Ability to work in a team context.
- * Ability to analyze data and draw conclusions from research results.
- * Know in depth the field and its impact on society.

Basic

- * You may consult the basic competencies students will have to achieve by the end of the Master's degree at the following address: http://estudis.uib.cat/master/comp_basiques/

Content

Range of topics

- 1.-. The European system of food safety.
- 2.-. Spanish Food Law
- 3.-. Food traceability and techniques.
- 4.-. Risk analysis in the food chain.
- 5.-. Food labelling
- 6.-. Nutrition and Health claims
- 7.-. Evaluation of food efficacy

Syllabus

- 8.-. Novel and functional foods.
9.-. Food for special medical purposes
10.-. Food Supplements.

Teaching methodology

In-class work activities (0.96 credits, 24 hours)

Modality	Name	Typ. Grp.	Description	Hours
Theory classes	Lectures	Large group (G)	Introduction to the main aspects of the matter. Lectures based on power-point schemes.	10
Seminars and workshops	Food product analysis	Medium group (M)	Development of skills to analyze a food product and to propose actions for improvement concerning food safety, efficacy or other regulatory aspects. Each student will prepare, submit and carry an activity of a topic defined by the professor.	5
Seminars and workshops	Analysis of cases	Medium group (M)	Appropriate management of references and analysis of cases. Development of skills of collaborative effort (in path A). In a team (on path A) or individually (on path B), the students will prepare and submit a report on a specific subject proposed by the professor	5
Assessment	Assessment	Large group (G)	Assessment of the competences acquired. Questions to check the degree of achievement	4

At the beginning of the semester a schedule of the subject will be made available to students through the UIBdigital platform. The schedule shall at least include the dates when the continuing assessment tests will be conducted and the hand-in dates for the assignments. In addition, the lecturer shall inform students as to whether the subject work plan will be carried out through the schedule or through another way included in the Aula Digital platform.

Distance education tasks (3.04 credits, 76 hours)

Modality	Name	Description	Hours
Individual self-study	Study food safety, efficacy and regulatory aspects	Go in deep detail on specific aspects on food safety, efficacy and regulatory aspects. Reference material for study, consultation and further details will be available at the web site of the matter.	38
Group or individual self-study	Study and analysis of cases	Go in deep detail on specific aspects on food safety, efficacy and regulatory aspects. Develop skills of collaborative preparation of reports. Reference material for study, consultation and further details will be available at the web site of the matter.	38

Syllabus

Specific risks and protective measures

The learning activities of this course do not entail specific health or safety risks for the students and therefore no special protective measures are needed.

Student learning assessment

The activities will be scored between 0 and 10. The weighted average of the overall score obtained after considering the different sections must be at least 5 to consider the subject overcome. The ratings of the different sections that do not reach the value of 4.5 (out of 10) will not compute to obtain the final score.

Path B is proposed for those students that are not able to attend face-to-face activities. Students following path A, that by the end of the semester have not reached 80% of hours of attendance, will be automatically considered under path B. Furthermore, informing about the absence (justified or not) does not imply that the attendance is going to be recognized. All the assessments have to be performed at UIB premises.

Frau en elements d'avaluació

In accordance with article 33 of Regulation of academic studies, "regardless of the disciplinary procedure that may be followed against the offending student, the demonstrably fraudulent performance of any of the evaluation elements included in the teaching guides of the subjects will lead, at the discretion of the teacher, a undervaluation in the qualification that may involve the qualification of "suspense 0" in the annual evaluation of the subject".

Lectures

Modality	Theory classes
Technique	Observation techniques (non-retrievable)
Description	Introduction to the main aspects of the matter. Lectures based on power-point schemes.
Assessment criteria	Assistance and active participation.

Those students of way A which do not arrive to the minimum assistance requested (80% of the face-to-face hours), will be considered to follow path B.

Final grade percentage: 20% for pathway A with a minimum grade of 1.8

Final grade percentage: 0% for pathway B

Food product analysis

Modality	Seminars and workshops
Technique	Papers and projects (retrievable)
Description	Development of skills to analyze a food product and to propose actions for improvement concerning food safety, efficacy or other regulatory aspects. Each student will prepare, submit and carry an activity of a topic defined by the professor.
Assessment criteria	Participation and delivery on time; quality and presentation of the report in a written form. This activity is evaluated together with the individual self-study activity.

Syllabus

For those students of path A, which do not arrive to the qualification of 4.5 (over 10), an assesment test will be planned the same day scheduled for the final exam.

For those students of path B, the assessment will be based on delivery on time of a written report; quality of the project, structure and content of the report. This activity is evaluated together with the individual self-study activity.

Final grade percentage: 40% for pathway A with a minimum grade of 4.5

Final grade percentage: 25% for pathway B with a minimum grade of 4.5

Analysis of cases

Modality	Seminars and workshops
Technique	Papers and projects (retrievable)
Description	Aproprate management of references and analysis of cases. Development of skills of collaborative effort (in path A). In a team (on path A) or individually (on path B), the students will prepare and submit a report on a specific subject proposed by the professor
Assessment criteria	Participation and delivery on time; content, quality and presentation of the report in a written form. This activity is evaluated together with the group/individual self-study activity.

For those students of way A, which do not arrive to the qualification of 4.5 (over 10), a questionnaire will be planned the same day scheduled for the final exam.

Final grade percentage: 40% for pathway A with a minimum grade of 4.5

Final grade percentage: 25% for pathway B with a minimum grade of 4.5

Assessment

Modality	Assessment
Technique	Extended-response, discursive examinations (non-retrievable)
Description	Assessment of the competentes acquired. Questions to check the degree of achievement
Assessment criteria	To assess the comprehension of the matter and the acquisition of the programmed competences Questions and/problems to show up that the competences have been acquired

Final grade percentage: 0% for pathway A

Final grade percentage: 50% for pathway B with a minimum grade of 4.5

Study food safety, efficacy and regulatory aspects

Modality	Individual self-study
Technique	Papers and projects (non-retrievable)
Description	Go in deep detail on specific aspects on food safety, efficacy and regulatory aspects. Reference material for study, consultation and further details will be available at the web site of the matter.
Assessment criteria	This activity is evaluated together with the 'Analysis of cases' and 'Food product analysis'

Final grade percentage: 0% for pathway A

Final grade percentage: 0% for pathway B



Syllabus

Study and analysis of cases

Modality	Group or individual self-study
Technique	Papers and projects (non-retrievable)
Description	Go in deep detail on specific aspects on food safety, efficacy and regulatory aspects. Develop skills of collaborative preparation of reports. Reference material for study, consultation and further details will be available at the web site of the matter.
Assessment criteria	This activity is evaluated together with the 'Analysis of cases' and 'Food product analysis'
Final grade percentage: 0% for pathway A	
Final grade percentage: 0% for pathway B	

Resources, bibliography and additional documentation

Basic bibliography

Web pages of regulatory agencies, stakeholders and related with the matter

