

# Global policies and strategies for food safety (Fourth year of study, Seventh Semester)

**Credit value (ECTS) 4**

**Course category**

**Domain discipline (compulsory)**

**Course holder**

**PhD. Lecturer Eduard BOGHIȚĂ**

## The objectives of the discipline (course and practicum)

The course aims to assimilate students to international policies and strategies regarding food security, the legislative framework in this area, Codex Alimentarius, the White Paper on food safety, consumer protection policies, the notions of identification, evaluation and risk management in the field. , as well as the knowledge and understanding of how food quality and safety are defined, designed, realized and monitored, throughout the food chain.

## Contents (syllabus)

| <b>Course (Chapters / Subchapters)</b>   |
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| 1. European food security policy: What is the European Union? The community aquis. Institutions of the European Union. European Food Safety Authority. |
| 2. National and international bodies that have responsibilities in ensuring food security.   |
| 3. The legislative framework. Codex Alimentarius. White paper on food safety.  |
| 4. Consumer protection policies: Consumer education. Consumer rights. Consumer's protection.   |
| 5. The conceptual framework of product quality and safety defined by international standards   |
| 6. Identification of risks. Risk evaluation. Risk management. The HACCP system   |
| 7. Food safety management - ISO 22000  |

| <b>Practicum</b>   |
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| 1. European food security policy: What is the European Union? The community aquis. Institutions of the European Union. European Food Safety Authority. |
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| 3. The legislative framework. Codex Alimentarius. White paper on food safety.  |
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## References

1. Ștefan Deaconu, Codru Vrabie, Politici si strategii de siguranță alimentară, București. 2008
2. Carmen Hura Contaminarea chimică a alimentelor în România, vol. 1;2, București 2001
3. Ileana Pascal, Monica Vlad, Protecția Consumatorilor și a Sănătății, București 2006

4. Gabriela Rotaru, Carmen Moraru, Analiza riscurilor. Puncte critice de control, Galați 1997
- 5.\*\*\*Norme și legi privind securitatea alimentară
6. [http://ec.europa.eu/food/index\\_en.htm](http://ec.europa.eu/food/index_en.htm)
7. <http://www.anpcnet.ro/ro/>
8. <http://www.ansv.ro/>

### **Final evaluation**

| <b>Forms of evaluation</b>                       | <b>Methods of evaluation</b>  | <b>Percentage of final grade</b> |
|--|---|----------------------------------|
| Exam   | Written and oral evaluation   | 70%                              |
| Appreciation of the activity during the semester | Oral evaluation during the semester, verification tests, laboratory colloquium. | 30%                              |

### **Contact**

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