



SZKOŁA GŁÓWNA
GOSPODARSTWA
WIEJSKIEGO

Food safety management

Educational subject description sheet

Basic information

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| Field of study Veterinary Medicine | Didactic cycle 2024/25 |
| Speciality - | Subject code WETFVMS_D.580.01753.24 |
| Organizational unit Faculty of Veterinary Medicine | Lecture languages english |
| Study level long-cycle | Mandatory Elective subjects |
| Study form full-time studies | Block Major subjects |
| Education profile General academic | Disciplines Veterinary medicine |
| Coordinator | Agnieszka Jackowska-Tracz |
| Teacher | Agnieszka Jackowska-Tracz |
| Period Semester 8 | Examination Pass with grade |
| | Activities and hours Lecture: 15 Field exercises: 6 Project exercises: 9 |
| | Number of ECTS points 2 |

Goals

| Code | Goal |
|------|--|
| C1 | to familiarise students with audit techniques |
| C2 | preparing students to communicate with FBOs |
| C3 | developing ethical attitudes in future veterinarians when performing official controls |
| C4 | to demonstrate the differences and interrelationships between public and private law |
| C5 | developing practical skills for conducting official audits |

Entry requirements

Before starting the course, the student should be familiar with the Commission's Notice on the implementation of food safety management systems covering Good Hygiene Practices and procedures based on the HACCP principles, including the facilitation/flexibility of the implementation in certain food businesses (current legal version).

Subject's learning outcomes

| Code | Outcomes in terms of | Effects | Examination methods |
|---|---|--------------------------------------|---------------------------------------|
| Knowledge - Student knows and understands: | | | |
| W1 | the FSMS' control strategies; knows and understands the relationship between public and private law | B.W16, B.W18, B.W21 | Assessment of speeches during classes |
| Skills - Student can: | | | |
| U1 | competent to carry out an official audit of the HACCP principles | A.U15, A.U23, B.U22, B.U25 | Case |
| Social competences - Student is ready to: | | | |
| K1 | communicate with FBOs and official control bodies in an open and solution-oriented manner guided by the veterinarian's code of ethics | KS.1, KS.10, KS.11, KS.2, KS.3, KS.9 | Assessment of activity during classes |

Study content

| No. | Course content | Subject's learning outcomes | Activities |
|-----|--|-----------------------------|-------------------|
| 1. | An integrated approach across prerequisite programmes and procedures based on HACCP principles. Auditing general hygiene requirements. Audit of the HACCP Principles. Flexibility on HACCP Principles. | W1 | Lecture |
| 2. | Case study on HACCP Principles 1-7. Principles of an audit & exercises on audit techniques. | U1 | Project exercises |
| 3. | Field trip. Practical aspects of official auditing. Developing the right attitudes in communication. | K1 | Field exercises |

Course advanced

| Activities | Methods of conducting classes |
|-------------------|--|
| Lecture | Conversation lecture |
| Field exercises | Field observations |
| Project exercises | Case study, Simulation games, Brainstorm, Teamwork, Interpreting the results |

| Activities | Examination method | Percentage |
|-------------------|---------------------------------------|------------|
| Lecture | Assessment of speeches during classes | 50% |
| Field exercises | Assessment of activity during classes | 10% |
| Project exercises | Case | 40% |

| Activities | Credit conditions |
|-------------------|---|
| Lecture | Use of lecture content when speaking at exercises. |
| Field exercises | Participation in the field trip. |
| Project exercises | Participation in exercises, preparation and conduct of an audit (simulation). |

Literature

Obligatory

1. Jackowska-Tracz A. et al. Integrated approach across prerequisite programmes and procedures based on HACCP principles; April 2018 *Medycyna Weterynaryjna* 74(4):223-227; DOI: 10.21521/mw.6089
2. Motarjemi, Yasmine Lelieveld, Huub. (2014). *Food Safety Management - A Practical Guide for the Food Industry* -. Elsevier. Retrieved from <https://app.knovel.com/hotlink/pdf/id:kt00C6I315/food-safety-management/production-safe-seafood>
3. Commission Notice on the implementation of food safety management systems covering Good Hygiene Practices and procedures based on the HACCP principles, including the facilitation/flexibility of the implementation in certain food businesses (current legal version)

Optional

1. *Food Safety Management Systems: Achieving Active Managerial Control of Foodborne Illness Risk Factors in a Retail Food Service Business* Autor: King Hal;
2. *HACCP : A Food Industry Briefing 2015*; ISBN-13: 9781118427231 Sara E. Mortimore; Carol A. Wallace
3. Arvanitoyannis I.S. *HACCP and ISO 22000 Applications to Foods of Animal Origin*, Wiley-Blackwell 2009
4. Nollet, Leo M. L.. (2012). *Handbook of Meat, Poultry and Seafood Quality* (2nd Edition). (pp. 257). John Wiley & Sons. Retrieved from <https://app.knovel.com/hotlink/toc/id:kpHMPSQE02/handbook-meat-poultry/handbook-meat-poultry>
5. Surak, John G. Wilson, Steven. (2007). *Certified HACCP Auditor Handbook*. American Society for Quality (ASQ). Retrieved from <https://app.knovel.com/hotlink/pdf/id:kt00AS0DD2/certified-haccp-auditor>

Calculation of ECTS points

| Activity form | Activity hours* |
|-----------------|-----------------|
| Lecture | 15 |
| Field exercises | 6 |

| | |
|--|--------------------|
| Project exercises | 9 |
| Self-study on the content covered in class | 20 |
| Student workload | Hours 50 |
| Number of ECTS points | ECTS 2 |

* hour means 45 minutes

Effects

| Code | Content |
|-------|--|
| KS.1 | Absolwent jest gotów do wykazywania odpowiedzialności za podejmowane decyzje wobec ludzi, zwierząt i środowiska przyrodniczego |
| KS.2 | Absolwent jest gotów do prezentowania postawy zgodnej z zasadami etycznymi i podejmowania działań w oparciu o kodeks etyki w praktyce zawodowej oraz do wykazywania tolerancji dla postaw i zachowań wynikających z odmiennych uwarunkowań społecznych i kulturowych |
| KS.3 | Absolwent jest gotów do udziału w rozwiązywaniu konfliktów, a także wykazywania się elastycznością w reakcjach na zmiany społeczne |
| KS.9 | Absolwent jest gotów do komunikowania się ze współpracownikami i dzielenia się wiedzą |
| KS.10 | Absolwent jest gotów do działania w warunkach niepewności i stresu |
| KS.11 | Absolwent jest gotów do współpracy z przedstawicielami innych zawodów w zakresie ochrony zdrowia publicznego |
| A.U15 | Absolwent potrafi pracować w zespole multidyscyplinarnym |
| A.U23 | Absolwent potrafi korzystać z rady i pomocy wyspecjalizowanych jednostek organizacyjnych lub osób w rozwiązywaniu problemów |
| B.U22 | Absolwent potrafi oszacować ryzyko wystąpienia zagrożeń chemicznych i biologicznych w żywności pochodzenia zwierzęcego |
| B.U25 | Absolwent potrafi ocenić ryzyko skażenia, zakażenia krzyżowego i akumulacji czynników chorobotwórczych w obiektach weterynaryjnych i w środowisku przyrodniczym oraz wprowadzić zalecenia minimalizujące to ryzyko |
| B.W16 | Absolwent zna i rozumie zasady funkcjonowania Inspekcji Weterynaryjnej, także w aspekcie zdrowia publicznego |
| B.W18 | Absolwent zna i rozumie systemy kontroli zgodne z procedurami HACCP (Hazard Analysis and Critical Control Points) - Systemu Analizy Zagrożeń i Krytycznych Punktów Kontroli |
| B.W21 | Absolwent zna i rozumie zasady prawa żywnościowego |