

## COURSE OUTLINE

### 1. GENERAL

<b>SCHOOL</b>	AGRICULTURAL SCIENCE		
<b>ACADEMIC UNIT</b>	FOOD SCIENCE AND TECNOLOGY		
<b>LEVEL OF STUDIES</b>	UNDERGRADUATE		
<b>COURSE CODE</b>	FST_801	<b>SEMESTER</b>	8
<b>COURSE TITLE</b>	FOOD LEGISLATION		
<b>INDEPENDENT TEACHING ACTIVITIES</b> <i>if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits</i>	<b>WEEKLY TEACHING HOURS</b>	<b>CREDITS</b>	
Lectures	4	5	
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
<b>COURSE TYPE</b> <i>general background, special background, specialised general knowledge, skills development</i>	Specialized general knowledge		
<b>PREREQUISITE COURSES:</b>	There are no prerequisite courses		
<b>LANGUAGE OF INSTRUCTION and EXAMINATIONS:</b>	Greek		
<b>IS THE COURSE OFFERED TO ERASMUS STUDENTS</b>	No		
<b>COURSE WEBSITE (URL)</b>			

### 2. LEARNING OUTCOMES

<p><b>Learning outcomes</b></p> <p><i>The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.</i></p> <p><i>Consult Appendix A</i></p> <ul style="list-style-type: none"> <li>• <i>Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area</i></li> <li>• <i>Descriptors for Levels 6, 7 &amp; 8 of the European Qualifications Framework for Lifelong Learning and Appendix B</i></li> <li>• <i>Guidelines for writing Learning Outcomes</i></li> </ul> <p>Inform the student about the basic provisions governing food law in our country and the European Union, international legislation and standards as well as the importance to food safety and handling, the mechanisms and procedures followed to formulate and amend food law and bodies involved in the formulation and enforcement of food provisions.</p> <p>After successfully completing the course, the students are expected to have acquired the necessary advanced and specialized knowledge and skills to:</p> <ul style="list-style-type: none"> <li>• be are familiar with the basic provisions governing food law in our country and the European Union, international law and standards</li> <li>• use the knowledge and understanding they have acquired in a way that shows a professional approach to their work or occupation</li> <li>• have skills that are typically demonstrated by the development and support of arguments and problem solving within their cognitive field</li> </ul>
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- communicate information, ideas, problems and solutions to both qualified and non-specialized audiences
- develop skills to acquire knowledge that they need to continue in further studies with a high degree of autonomy
- collect and interpret relevant data (within their knowledge field) to form judgments that include reflection on relevant scientific issues
- be able to use their knowledge and understanding, and their skills to solve problems in applications and problem solving, in a new or unfamiliar environment within a wider (or interdisciplinary) context relevant to their cognitive field
- be able to clearly and purposely communicate their findings, as well as the knowledge and reasoning behind them, and reasonable assumptions on which they are based, both to specialized and non-specialized audiences

### General Competences

*Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?*

<i>Search for, analysis and synthesis of data and information, with the use of the necessary technology</i>	<i>Project planning and management</i>
<i>Adapting to new situations</i>	<i>Respect for difference and multiculturalism</i>
<i>Decision-making</i>	<i>Respect for the natural environment</i>
<i>Working independently</i>	<i>Showing social, professional and ethical responsibility and sensitivity to gender issues</i>
<i>Team work</i>	<i>Criticism and self-criticism</i>
<i>Working in an international environment</i>	<i>Production of free, creative and inductive thinking</i>
<i>Working in an interdisciplinary environment</i>	<i>.....</i>
<i>Production of new research ideas</i>	<i>Others...</i>
	<i>.....</i>

By the end of this course the student will, furthermore, have developed the following skills (general abilities):

- Adaptation to new situations
- Decision making
- Autonomous (Independent) work
- Group work
- Respect for the natural environment
- Criticism and self-criticism
- Production of free, creative and inductive thinking

### 3. SYLLABUS

National and European legislation governing and affecting the production, processing, packaging, marketing and distribution of food and food products.

Correlation with other international legislation (WTO, FAO, WHO, etc.).

Legislation services, sources and ways of seeking information on food law.

### 4. TEACHING and LEARNING METHODS - EVALUATION

<b>DELIVERY</b> <i>Face-to-face, Distance learning, etc.</i>	Face-to-face
<b>USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY</b> <i>Use of ICT in teaching, laboratory education, communication with students</i>	Use of Information and Communication Technologies (ICTs) (e.g. powerpoint) in teaching. Communication with students: through e-mail, department's website and platform e-class. The lectures content of the course for each chapter are uploaded on the internet, in the form of a series of .pdf files, where students can freely download them from the

	platform e-class.upatras.gr	
<p><b>TEACHING METHODS</b></p> <p><i>The manner and methods of teaching are described in detail.</i></p> <p><i>Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.</i></p> <p><i>The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS</i></p>	<b>Activity</b>	<b>Semester workload</b>
	Lectures (3 hours per week x 13 weeks)	39
	Final examination (3 hours)	3
	Non-guided study	83
	<b>Total number of hours for the Course (25 hours of work-load per ECTS credit)</b>	<b>125</b>
<p><b>STUDENT PERFORMANCE EVALUATION</b></p> <p><i>Description of the evaluation procedure</i></p> <p><i>Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short-answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other</i></p> <p><i>Specifically-defined evaluation criteria are given, and if and where they are accessible to students.</i></p>	<p>Written examination after the end of the semester (100%) including:</p> <ul style="list-style-type: none"> <li>• Multiple-choice questions</li> <li>• Benchmarking theory elements</li> </ul> <p>Grading scale: 1 to 10. Minimum passing grade: 5. Examination time: 3 hours.</p>	

## 5. ATTACHED BIBLIOGRAPHY

1. Food Legislation and Nutritional Risks, Zabetakis I., Karantonis Ch., Kirkillis Chr., Panteloglou Ath., Stasinou S. Theodoris St., 1<sup>st</sup> Edition, 2001, Publisher: Stamouli Ltd (in Greek).
2. Guide to Food Laws and Regulations, Curtis, P., 2006, London: Blackwell Publishing.
3. A Practical Guide to Food Laws and Regulations, Kiron Prabhakar, 2016, Bloomsbury Publishing India Pvt. Ltd.
4. <http://eur-lex.europa.eu/el/index.htm>
5. [www.efet.gr](http://www.efet.gr)