

COURSE OUTLINE

1. GENERAL

SCHOOL	AGRICULTURAL SCIENCES		
DEPARTMENT	FOOD SCIENCE AND TECNOLOGY		
LEVEL OF COURSE	UNDERGRADUATE		
COURSE CODE	FST_801	SEMESTER OF STUDIES	8 th
COURSE TITLE	FOOD LAW		
INDEPENDENT TEACHING ACTIVITIES <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>	WEEKLY TEACHING HOURS	ECTS CREDITS	
Lectures	3		
Total	3	5	
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
COURSE TYPE <i>general background, special background, specialised general knowledge, skills development</i>	Specialized general knowledge		
PREREQUISITE COURSES:	Typically, there are not any prerequisite courses		
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek		
IS THE COURSE OFFERED TO ERASMUS STUDENTS	No		
COURSE WEBPAGE (URL)	https://eclass.upatras.gr/courses/FST204/		

2. LEARNING OUTCOMES

<p>Learning outcomes</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"> • <i>Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area</i> • <i>Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B</i> • <i>Guidelines for writing Learning Outcomes</i> <p>The course is an introduction to food law, that is the branch of legal science which deals with all applicable legislation relating to food, as well as the creation of such legislation.</p> <p>The aim of the course is to familiarize the learner with the types of legislation, the process of issuing legislation and with the basic provisions governing domestic and EU (EU) food legislation, their importance for the safe movement of food within the EU, as well as the familiarity with the bodies, mechanisms and procedures followed for the implementation of legislation and food control.</p>

Upon successful completion of this course the student will be able to:

- Understand the different types of law and their application.
- Identify the legislative bodies within the EU that produce law, as well as the EU bodies that are responsible for public health protection and food control.
- Describe the (Greek and European) legislative process.
- Assess legislative requirements in food control.
- Identify the compulsory food legislation related to chemical additives, biological agents and nutritional claims.
- Evaluate the importance of registering the products as a Protected Designation of Origin (PDO) or a Protected Geographical Indication (PGI).

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?

Search for, analysis and synthesis of data and information, with the use of the necessary technology

Adapting to new situations

Decision-making

Working independently

Team work

Working in an international environment

Working in an interdisciplinary environment

Production of new research ideas

Project planning and management

Respect for difference and multiculturalism

Respect for the natural environment

Showing social, professional and ethical responsibility and

sensitivity to gender issues

Criticism and self-criticism

Promotion of free, creative and inductive thinking

By the end of this course, the student will have acquired the following general competencies (from the list above):

- Analysis and synthesis of data and information, with the use of the necessary technology
- Adapting to new situations
- Decision-making
- Working in an international environment
- Production of new research ideas
- Project planning and management

3.SYLLABUS

1. Introduction to law – General elements of law
2. Introduction to law – Types of law (civil, criminal, administrative law)
3. The European Union and its legislative and food control bodies
4. Public health and hygiene legislation
5. Food control – Hellenic Food Authority (EFET)
6. Codex Alimentarius and Hellenic Food and Beverage Code
7. General principles and requirements of food law (EU Reg. 178/2002)
8. The legislative framework to ensure food hygiene in the European Union – European Food Safety Authority, Food Hygiene Package (EU Reg. 852/2004, 853/2004, 2017/625)
9. Codification of legislation on food of plant and animal origin – Microbiological criteria (EU Reg. 2073/2005), application of antimicrobial agents to carcasses (EU Reg. 101/2013), pesticide and antibiotic residues in food (EU Reg. 396/2005 and 37/2010)
10. Provision of food information to consumers – Nutrition labeling of foods (EU Reg. 1169/2011)
11. Nutrition and health claims made on foods (EU Reg. 1924/2006 and 116/2010)
12. Codification of legislation governing the use of food additives (EU Reg. 1333/2008 and 1129/2011)
13. Specifications of Protected Designation of Origin (PDO), Protected Geographical Indication (PGI) and Traditional Specialities Guaranteed products (EU Reg. 1151/2012), Certification of PDO and PGI products, Examples of Greek PDO and PGI products.

4. TEACHING AND LEARNING METHODS - EVALUATION

<p>DELIVERY <i>Face-to-face, Distance learning, etc.</i></p>	Face-to-face											
<p>USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY <i>Use of ICT in teaching, laboratory education, communication with students</i></p>	<p>Use of Information and Communication Technologies (ICTs) (e.g., PowerPoint) in teaching. Communication with students: through e-mail, department's website and e-class platform. 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 (https://eclass.upatras.gr/).</p>											
<p>TEACHING METHODS <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>	<table border="1"> <thead> <tr> <th data-bbox="663 620 1011 651"><i>Activities</i></th> <th data-bbox="1018 620 1361 651"><i>Work Load per semester</i></th> </tr> </thead> <tbody> <tr> <td data-bbox="663 660 1011 719">Lectures (3 hours per week x 13 weeks)</td> <td data-bbox="1018 660 1361 719">39</td> </tr> <tr> <td data-bbox="663 728 1011 759">Non-guided study</td> <td data-bbox="1018 728 1361 759">83</td> </tr> <tr> <td data-bbox="663 768 1011 799">Final examination (3 hours)</td> <td data-bbox="1018 768 1361 799">3</td> </tr> <tr> <td data-bbox="663 808 1011 916">Total number of hours for the Course (25 hours of work-load per ECTS credit)</td> <td data-bbox="1018 808 1361 916">125</td> </tr> </tbody> </table>		<i>Activities</i>	<i>Work Load per semester</i>	Lectures (3 hours per week x 13 weeks)	39	Non-guided study	83	Final examination (3 hours)	3	Total number of hours for the Course (25 hours of work-load per ECTS credit)	125
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<p>STUDENT PERFORMANCE EVALUATION <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>Students are evaluated through a written final exam (100%), which includes a total of 50 questions. The questions include the following:</p> <ul style="list-style-type: none"> • Multiple-choice questions (60% of total questions) • True or False questions (35% of total questions) • Short answer questions (5% of total questions) <p><u>Grading scale:</u> 0.5 to 10.0 <u>Minimum passing grade:</u> 5.0 <u>Examination time:</u> 2 hours</p> <p>The final grade for the course is the grade in the final written examination.</p> <p>All performance evaluation criteria are announced in the introductory lecture of the course, which is posted and easily accessible by students on the online page of the course at the e-class platform.</p>											

5. ATTACHED BIBLIOGRAPHY

<p>- <i>Suggested bibliography:</i></p> <ol style="list-style-type: none"> 1. EUR-Lex: https://eur-lex.europa.eu/homepage.html <p>- <i>Suggested scientific journals:</i></p> <ol style="list-style-type: none"> 1. Journal of Food Law & Policy 2. Food & Drug Law Journal
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