Course Unit Descriptor

**Study Programme:** Animal Production

**Course Unit Title:** Production of Safe Food of Animal Origin

**Course Unit Code:** 19.ANM068

**Name of Lecturer(s):** Igor M. Jajić, PhD, Full Professor

**Type and Level of Studies:** Master Academic Studies

**Course Status (compulsory/elective):** elective

**Semester (winter/summer):** winter

**Language of instruction:** Serbian

**Mode of course unit delivery (face-to-face/distance learning):** face-to-face

**Number of ECTS Allocated:6**

**Prerequisites: None**

**Course Aims:**

Expanding knowledge in the field of food safety. Introducing the legislation which foods should meet and how to achieve them. Risk analysis and understanding of the food system as a function of food safety. The dangers of food production, effective food safety management through the application of Hazard Analysis Critical Control Point (HACCP). Acquiring knowledge about the specific negative effect of substances with anabolic, antimicrobial activity, as well as environmental contaminants in the production of healthy food.

**Learning Outcomes:**

Acquired knowledge level ensures participation in the production of foodstuffs of animal origin, in terms of food quality and safety, as well as strict adherence to the applicable legal standards. Self-discovery and use of resources needed for solving the problems of food production, involvement in current issues in the field of food production.

**Syllabus:**

*Theory*

Food safety: evaluation activities to be undertaken in order to produce safe food. Legislation, regulations and display of the most important EU regulations on control and hygiene of food of animal origin. The influence of international organizations Codex Alimentarius, WHO, FAO on domestic regulations on food safety. Summary of general principles and regulations of the Serbian Law on Food Safety. The introduction to the basics of legal procedures and responsibilities of quality control and monitoring system. Good Manufacturing Practice (GMP), good hygiene practices (GHP), Hazard Analysis and Critical Control Points (HACCP). Accountability and consumer protection. The rapid information system (RASFF). Food contaminants: pesticides, polychlorinated biphenyls, heavy metals, dioxins, mycotoxins.

*Practice*

Application of the HACCP concept in food safety, stating the most significant examples - production, trade and handling of foodstuffs and animal feed.

**Required Reading:**

D'Mello, J.P.F. Ed: Food Safety Contaminants and Toxins, Cab International, 2003.

IgorJajić: Kvalitetibezbednoststočarskihproizvoda (Praktikum), 2013.

Šarkanj, B., Delaš, F., Klapec, T., VasićRački, Đ.: Kemijskeifizikalneopasnostiuhrani, Hrvatskaagencijazahranu, 2010.

Havranek, J., TudorKalit, M. isar.: Sigurnosthrane - odpoljadostola, 2014.

Milićević, D.: Mikotoksiniulancuhrane - hemijski, biološkiizdravstveniaspekt, Institutzahigijenuitehnologijumesa,

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| Beograd, 2016. | | | |
| **WeeklyContact Hours:** | **Lectures:**2 | **Practical work:**2 | |
| **Teaching Methods:**<br>Lectures, Practical classes, Consultations, study, research work | | | |
| **Knowledge Assessment (maximum of 100 points):** | | | |
| **Pre-exam obligations** | points | **Final exam** | points |
| Active class participation | 5 | written exam | |
| Practical work | 5 | oral exam | 50 |
| Preliminary exam(s) | 40 | ……. | |
| Seminar(s) | | | |
| The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc. | | | |