

**COURSE DATA****Data Subject**

Code	33966
Name	Food Legislation and Deontology
Cycle	Grade
ECTS Credits	4.5
Academic year	2017 - 2018

Study (s)

Degree	Center	Acad. year	Period
1205 - Degree in Human Nutrition and Dietetics	Faculty of Pharmacy and Food Sciences	3	First term
1211 - D.D. in Pharmacy-Human Nutrition and Dietetics	Faculty of Pharmacy and Food Sciences	6	First term

Subject-matter

Degree	Subject-matter	Character
1205 - Degree in Human Nutrition and Dietetics	25 - Food law and ethics	Obligatory
1211 - D.D. in Pharmacy-Human Nutrition and Dietetics	1 - Asignaturas obligatorias del PDG Farmacia-Nutrición Humana y Dietética	Obligatory

Coordination

Name	Department
GRACIA CALANDIN, JAVIER	359 - Philosophy
HERRERAS MALDONADO, ENRIQUE	165 - Philosophy

SUMMARY

This subject wants to contribute to the knowledge of food law and to the raise of the ethical awareness of professionals on their practice. Such ethical awareness is expressed in a socially responsible behavior in accordance with the moral and legal duties of the own profession. Especially, it wants to help to the formation of food professionals in the frame of a comprehensive citizenship.



The main goal of this subject is to know both general aspects and specific issues of food law to reflect on the way how to build a more ethical society by means of the formation of citizens more aware of their civic tasks, and professionals more ethically engaged with the goals and values of their profession. And, from that standpoint, to analyze the concrete questions of food legislation and deontology.

The ethical principles of the professions related with human nutrition, dietetics and science and technology of food will be studied and, considering concrete cases and situations, reflection on the way how we can get a more correct professional practice will be promoted

PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

There are no specified enrollment restrictions with other subjects of the curriculum.

Other requirements

No previous requirements are needed.

OUTCOMES

1205 - Degree in Human Nutrition and Dietetics

- Practise the profession with respect for other health professionals and acquire skills to work in teams.
- Saber aplicar los elementos esenciales de la profesión del dietista-nutricionista al mundo profesional, de acuerdo con los Derechos Humanos y los principios democráticos, de igualdad entre mujeres y hombres, de solidaridad, de protección del medio ambiente y de fomento de la cultura de la paz.
- Capacidad de obtener, procesar e interpretar datos e información relevantes en el ámbito de la alimentación y la nutrición humana, haciendo uso de las tecnologías de la información y la comunicación.
- Capacidad de reunir e interpretar datos relevantes para emitir juicios que incluyan una reflexión sobre temas relevantes de índole social, científica o ética.
- Know the legal and ethical limits of professional practice.
- Develop the capacity to convey information, ideas, problems and solutions in the field of ethics and professional ethics, both to a specialist and non-specialist audience.
- Tener capacidad de analizar, sintetizar e interpretar datos relevantes de índole cultural, social, política, ética o científica, y de emitir juicios reflexivos sobre ellos.
- Reconocer las propias limitaciones y la necesidad de mantener y actualizar la competencia profesional.
- Ser capaz de organizar y planificar los tiempos de trabajo.



- Be able to assume social and ethical commitments.
- Recognise plurality and respect differences.
- Conocer los límites legales y éticos de la práctica dietética.

LEARNING OUTCOMES

- 1.- Knowledge of the international and state frame of food law.
- 2.- Knowledge of how to carry out the administrative and criminal protection of food security.
- 3.- Knowledge of basic legislation on hygiene, nutrition information and general conditions of materials, personnel and facilities .
- 4.- Knowledge of the Food Law by sectors.
- 5.- Analysis of the key elements for a theoretical foundation of ethics in food.
- 6.- . Detection of relevant ethical issues in the specific field of the ethics of production, distribution and consumption of food.
- 7.- Access to information on the various ethical issues affecting human nutrition, dietetics, and science and food technology .
- 8.- Appropriate use of such documentation.
- 9.- Systematic and critical analysis of the knowledge obtained.
- 10.- Integration of these dimensions in the ongoing decision-making and rational argument.

DESCRIPTION OF CONTENTS

1. ETHICS, LAW AND FOOD DEONTOLOGY

1. The field of Ethics.

The field of Ethics. The task of clarification, the task of foundation and the application task.

2. Food Law and its general principles.

The food law. The sources of law (the Spanish constitution, international treaties, European law, laws, legislative decrees and executive orders, regulations, custom, general principles of law, jurisprudence, private standards). Administrative Protection of food security. General principles (risk analysis, caution, protection of consumer interests, transparency). Criminal and penal policy on food safety protection.

3. Ethical codes of the profession.

Professional ethics. Professional Colleges in the food sector. Codes of ethics in the food sector. Code of ethics of the Dietitian profession (DN), Code of Professional Conduct of the Institute of Food Technologists, Chicago.



2. FOOD ETHICS

4. Ethics of Politics.

Liberalism and social democracy. Models for citizen participation. Ethics of Politics and food.

5. Ethics in Economics.

Economic Justice. Ethical consumption. The challenges of a globalized economy. Economic ethics and food.

6. Environmental Ethics.

Current environmental damage. The rights of the Earth. The treatment of animals and plants. GM food. Ecological Ethics and food.

7. Business Ethics.

Corporate social responsibility and stakeholder groups. Purpose and features of ethical companies. Mechanisms of ethical management. Ethical codes of food companies.

8. Ethics of Health.

Bioethics and the goals of medicine. The principles of bioethics. Quality of life. Bioethics and ethics of food.

3. FOOD LAW

9. International and national frame of food law.

European law, the Green Book of the Commission, the Codex Alimentarius. The right of the Spanish state.

10. The White Book on Food Safety.

Risk assessment, risk management, risk communication.

11. The hygiene package.

EC Regulations on food hygiene.

12. Consumer Information.

EC Regulations on consumer information.

13. The Spanish Agency for Consumer Food Safety and Nutrition (AECOSAN).

About AECOSAN. Official Control. Food Alert Network. Risk assessment. General Sanitary Registry for Food Businesses and Food Notification. Food Chain. Nutrition. Publications.

14. Specific Legislation on food: General Law.

Additives, flavorings and enzymes. Storage, preservation and transportation. Trade. Radioactive contamination. Contaminants in food. Official Control. Labelling and advertising. General hygiene of foodstuffs. Materials in contact with food. Novel foods and novel ingredients. Omg. Bodies and Procedures. Animal protection. Waste. Food security. Several Products. Zoonosis. Specific measures.

15. Specific Legislation on food: Sectoral legislation.

Drink bottled water. Fortified foods. Derived foods and stimulants. Beverages. Food supplements. Condiments and spices. Dietary. Fruits, vegetables and derived. Edible fats. Flour and derivatives. Other products. Animal products.

**WORKLOAD**

ACTIVITY	Hours	% To be attended
Theory classes	38,00	100
Tutorials	2,00	100
Seminars	2,00	100
Attendance at events and external activities	6,00	0
Preparing lectures	50,00	0
Preparation of practical classes and problem	11,50	0
TOTAL	109,50	

TEACHING METHODOLOGY

1.- Theory (3,52 ECTS, 88 hours): Magisterial lessons with the aim that the student gets the basic knowledge. Competences 1-14.

-Presence: 38 hours.

-Preparation and study: 50 hours.

2.- Practices in the seminar room (0,54 ECTS, 13,5 hours): Seminars, problems. Competences 1-14.

-Presence: 2 hours.

-Preparation and study: 11,5 hours.

3.- Tutorials (0,32 ECTS, 8 hours): Resolution of doubts in a personalized way and in groups. Competences 1-14.

-Presence: 2 hours.

-Preparation and study: 6 hours.

4.- Making of exams (0,12 ECTS, 3 hours).

-Presence: 3 hours.



TOTAL:

-Presence: 45 hours.

-No presence: 67,5 hours.

EVALUATION

1. - Making a report, partly individual and partly collective, on the Spanish Food Code. It will assess the level of understanding of content and skills for display and analysis.

Single Part: Performance of a work on the food law, demonstrating acquainted with it.

Group Part: Group members seek news related with the food law, with ethical implications and write a joint reflection on them.

This section will contribute to the final qualification with a percentage of 15%.

2. - Making a written test to ensure knowledge and understanding of the theoretical set for the subject. This section will contribute to the final with a rate of 70%.

3. – Coordinated seminar with a percentage of 10%.

4. - Participation in class, in regulated tutorials and coordinated seminars will be taken into account with a percentage of 5%.

5. - Attendance at lectures, regulated tutorials and coordinated seminars is required under the first registration. Assistance will be controlled and continuing unexcused absences will reduce the final grade by a few tenths, as directed by the teacher in class. If absences exceed 30% of the sessions will require additional work to perform the test.

6 - Attendance at external activities proposed by the teacher can upload qualification up to 4%.

7. - For a favorable assessment of regulated tutorials it will be needed simply the presence in these tutorials (which is compulsory in the first registration). For this favorable assessment has not been allocated a percentage in the final qualification, but is needed to pass the subject. It will be taken into account also the active participation in the tutorials (included in the percentage of paragraph 4 for participation). Students unable to attend for good reason the regulated tutorials, should make, on a compulsory basis, a non-formal tutorial in the teacher's office.

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Additional

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