

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

Code	33966
Name	Food Legislation and Deontology
Cycle	Grade
ECTS Credits	4.5
Academic year	2020 - 2021

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
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. 1. ETHICS AND DEONTOLOGY

- 1.1. Deontology and its meaning.
- 1.2. Professional ethics.
- 1.2. The field of Ethics.
- 1.3. Ethical theories.
- 1.4. Civic ethics and human rights.
- 1.5. The statute of applied ethics.

2. 2. ETHICS APPLIED TO THE FOOD SCOPE

- 2.1. Ethics of the Policy and food.
- 2.2. Ethics of the Economy. Economic justice. Ethical consumption The challenges of a globalized economy. Economic ethics and food.
- 2.3. Ethics of the Environment. Current damage to the environment. The rights of the Earth. The treatment of animals and plants. Transgenic foods. Ecological ethics and food.



- 2.4. Ethics of the Company. Corporate social responsibility and groups of affected. Ethical codes of food companies.
- 2.5. Ethics of the Media and food.
- 2.6. Ethics of advertising and food.
- 2.7. The relationship between the ethics of health and the profession of the nutritionist. The principles of bioethics. Quality of life.
- 2.8. Ethics Applied to the profession of the Nutritionist.

3. 3. PRINCIPLES OF THE RIGHT OF FOOD

- 3.1. The Food Law and its general principles.
- 3.2. The sources of law: the Spanish Constitution, international treaties, European law, laws, legislative decrees and decrees laws, regulations, custom.
- 3.3. General principles: risk analysis, caution, protection of consumer interests, transparency.
- 3.4. Criminal protection and criminal policy in matters of food security.
- 3.5. Deontological codes of the profession. Deontology codes in the food sector. Deontological Code of the profession of Dietitian-Nutritionist (D-N), Code of Professional Conduct of the Institute of Food Technology, Chicago.
- 3.6. Associations and professional associations in the food sector.
- 3.7. The European Food Safety Authority (EFSA)
- 3.8. The Spanish Agency for Consumer Affairs, Food Safety and Nutrition (AECOSAN).

4. 4. FOOD LEGISLATION

- 4.1. The international framework of food law: European Community law - the green book of the commission - the codex alimentarius.
- 4.2. The national framework of food law.
- 4.3. Main international standards.
- 4.4. The white paper on food security.
- 4.5. The hygiene package.
- 4.6. Food information provided to the consumer: the regulation (EU) 1169/2011.
- 4.7. Nutrition and health claims: regulation (EC) 1924/2006.
- 4.8. Main concepts of food legislation.
- 4.9. The Spanish Agency for Consumer Affairs, Food Safety and Nutrition (AECOSAN).

**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. **Theoretical part:** realization of a written test to guarantee the knowledge and understanding of the theoretical contents established for the subject. This section will contribute to the final grade with a percentage of 80%.
2. **Practical part:** realization of activities on various current issues related to nutrition, and classroom exposure. The level of comprehension of the contents, the abilities for their exposition and analysis will be valued, as well as the participation of the students. In the written test a question regarding these works will be introduced. This section will contribute to the final grade with a percentage of 10%.
3. **Seminar coordinated** with a percentage of 10%. The students of Double Degree in the Pharmacy DG and NHD, are included in the coordinated seminars of the NHD degree.
4. Attendance to practical classes, regulated tutorials and coordinated seminars is mandatory in the first registration. The repeaters (second registration) will not be required to attend, but they should talk with the teacher to determine the conservation of the previous notes in this section.
5. To be able to add the practical part it will be necessary to obtain a minimum of 4 (out of 8) in the written test.
6. For the second call the notes of the practical part are kept.

REFERENCES

Basic

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- Recuerda Girela, Miguel Ángel, *Código de derecho alimentario*, Aranzadi, Cizur Menor (Navarra), 2012.
- Siurana, Juan Carlos, *La sociedad ética. Indicadores para evaluar éticamente una sociedad*, Proteus, Barcelona, 2009.
- Rodríguez Fuentes, Vicente (dir.), *El derecho agroalimentario*, J.M. Bosch, Barcelona, 2003.



Additional

- Allhoff, Fritz y Dave Monroe, Food and Philosophy. Eat, Think, and Be Merry, Wiley-Blackwell, 2007.
- Arenas Dolz, Francisco y Daniela Gallegos Salazar (eds.), El ciudadano democrático. Reflexiones éticas para una educación intercultural, Plaza y Valdés, Madrid, 2009.
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- Chadwick, R. y otros, Functional Foods, Springer, 2010.
- Coff, Christian, David Barling, Michiel Korthals y Thorkild Nielsen (eds.), Ethical Traceability and Communicating Food, Springer, 2008.
- Conill, Jesús, Horizontes de economía ética. Aristóteles. Adam Smith. Amartya Sen, Tecnos, Madrid, 2006.
- Cortina, Adela, Por una ética del consumo. La ciudadanía del consumidor en un mundo global, Taurus, Madrid, 2002.
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- Sánchez i Ruiz, Emilia (y otros), Proposta de codi ètic en la professió de nutrició humana i dietètica. Propuesta de código ético en la profesión de nutrición humana y dietética, Prohom, Barcelona, 2009.
- Singer, Peter y Jim Mason, The Ethics of What We Eat. Why Our Food Choices Matter, Rodale Books, 2007. Hay trad. cat. en: Com mengem. La importancia ética de les nostres decisions alimentàries, Pagés Editors, Lleida, 2007.



- Siurana, Juan Carlos, Los consejos de los filósofos. Una introducción a la historia de la ética, Proteus, Barcelona, 2011.

ADDENDUM COVID-19

This addendum will only be activated if the health situation requires so and with the prior agreement of the Governing Council

3. Teaching methodology

The upload to the virtual classroom of the materials for the theoretical classes (slides and notes) will be promoted.

The face-to-face sessions will be combined with others carried out through BBC videoconferences, and exercises proposed through the “Task” option in the virtual classroom for practical sessions at the established time.

Use of the virtual classroom forum to answer questions.

Tutoring system. The virtual tutoring program is maintained (attention in 48 working hours by email). For face-to-face tutoring, the BBC can be used if necessary.

4. Evaluation

Continuous evaluation is prioritized. For this, the weight of the continuous evaluation is increased, which is from 10% in the teaching guide to 30%. (The 10% corresponding to the Coordinated Seminar follows)

Any student-person does not have the means to establish these connections and access the virtual classroom, they should contact the teaching staff by email at the time of publication of this annex to the teaching guide.

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