

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

Code	33966
Name	Food Legislation and Deontology
Cycle	Grade
ECTS Credits	4.5
Academic year	2023 - 2024

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
CODINA FELIP, MARIA JOSE	359 - Philosophy
GARCIA-GRANERO GASCO, MARINA	359 - 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. I. LEGISLATION

1. Notions of Law and Food Law
2. The international and Spanish framework of food law.
3. The principles of food law.
4. The right to nutrition
5. Criminal protection and food safety policy.
6. Main administrative techniques of intervention in security matters.
7. Consumer information.

**2. II. DEONTOLOGY**

- 8. Deontology and its meaning.
- 9. Code of ethics of the profession of dietician-nutritionist.

3. III. NUTRITION ETHICS

- 10. Why ethics?
- 11. Applied ethics.
- 12. Applied ethics and nutrition (I)
- 13. Applied ethics and nutrition (II)
- 14. Ethics applied to nutrition (I). Clinical nutrition
- 15. Ethics applied to Nutrition (II). Investigation
- 16. Ethics of the media and food advertising.
- 17. Ethics of the food company.

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.

Coordinated seminars will take place on topics provided by the teacher and related to the course and must follow the guidelines on coordinated seminars available at the web page of the Degree. In the case of Double Degree (Pharmacy and HND) the seminars will not be coordinated. The development of the seminar will be monitored through tutorials, to be agreed upon between the teacher and the students.

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: carrying out activities on various current topics related to nutrition. This section will contribute to the final grade with a percentage of 10%.

3. Seminar coordinated with a percentage of 10%. Written work, presentation, defense, and proposed activities will be taken into account for their assessment according to the guidelines on coordinated seminars available at the web page of the Degree. The level of understanding of the contents as well as the skills for its presentation and discussion will be assessed.

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.

Evidence of copying or plagiarism in any of the assessable tasks will result in failure to pass the subject and in appropriate disciplinary action being taken. Please note that, in accordance with article 13. d) of the Statute of the University Student (RD 1791/2010, of 30 December), it is the duty of students to refrain from using or participating in dishonest means in assessment tests, assignments or university official documents.

In the event of fraudulent practices, the “**Action Protocol for fraudulent practices at the University of Valencia**” will be applied (ACGUV 123/2020):

<https://www.uv.es/sgeneral/Protocols/C83sp.pdf>

The activities of continuous assessment, which in this subject are practices, tutorials and seminars, are of MANDATORY ATTENDANCE and, therefore, NOT RECOVERABLE, in accordance with the provisions of Article 6.5 of the Regulation of Evaluation and Qualification of the UV for Bachelor and Master degrees. If it is not possible to attend any of these activities for justified reasons, it must be communicated in advance. In this way, the person in charge of the subject may assign the student a session in another group.

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.
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- García Marzá, Domingo (dir.), La apuesta ética en las organizaciones sanitarias, Universitat Jaume I, Castellón, 2005.
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- Lozano, J. Félix, Qué es la ética de la empresa, Proteus, Barcelona, 2011.
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- 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 importància ètica 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.