

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

Code	33984
Name	Food Legislation and Deontology
Cycle	Grade
ECTS Credits	4.5
Academic year	2019 - 2020

Study (s)

Degree	Center	Acad. year	Period
1103 - Degree in Food Science and Technology	Faculty of Pharmacy and Food Sciences	3	First term

Subject-matter

Degree	Subject-matter	Character
1103 - Degree in Food Science and Technology	23 - Food law and ethics	Obligatory

Coordination

Name	Department
GRACIA CALANDIN, JAVIER	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 known 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

OUTCOMES

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- Be able to organise and plan work times.
- Be able to take on social and ethical commitments.
- Recognise plurality and respect differences.
- Desarrollar la profesión con respeto a otros profesionales de la salud, adquiriendo habilidades para trabajar en equipo.
- Recognise one's own limitations and the need to maintain and update professional competence, with particular emphasis on independent and lifelong learning of new facts, products and techniques in the field of nutrition and food, and on motivation for quality.
- Saber aplicar los elementos esenciales de la profesión 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.

LEARNING OUTCOMES

Results of learning



- 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 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. ETHICS APPLIED TO THE FOOD SCOPE

- 2.1. Ethics of the Policy
- 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. Ethics of Health. Bioethics and the goals of medicine. The principles of bioethics. Quality of life. Bioethics and ethics of food.
- 2.8. Ethics applied to Research and Food Science and Technology.

**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 in the food field. Deontological code of the professional of Science and Technology of the Foods.
- 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. 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.

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 70%.

2.- Practical part: conducting a collective work on various topics related to food science and technology, and class presentation. The level of understanding of the contents will be assessed, as well as the skills for their presentation and analysis. This section will contribute to the final grade with a percentage of 15%.

3.-Participation and the performance of exercises in the classroom with a total percentage of 5% will be taken into account.



- 4.- Coordinated seminari with a percentage of 10%.
- 5.- Attendance at practical classes, regulated tutorials and coordinated seminars is mandatory at first registration.
6. In order to add the practical part it will be necessary to obtain a minimum of 3 (out of 7) in the written test.
7. For the second call the notes of the practical part are maintained.

REFERENCES

Basic

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Additional

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ADDENDUM COVID-19

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

English version is not available