

Abstract of selective discipline

Subjects	Food safety
Teacher	Nedashkivska Nataliia Volodymyrivna Candidate of Agricultural Sciences, associate professor of the department of safety and quality of food, raw materials and technological processes
Course and semester in which the discipline is planned to be studied	4th year, 1st semester
Faculties whose students are invited to study the discipline	Faculty of Biology and Technology
List of competencies and relevant learning outcomes provided by the discipline	<p>According to the requirements of the educational and professional program "Technology of production and processing of animal husbandry products", applicants must acquire the ability to acquire the following competencies:</p> <p>ZK 3. Ability to apply knowledge in practical situations. ZK 4. Knowledge and understanding of the subject area and understanding of professional activity. ZK 8. Efforts to preserve the environment. FC 11. The ability to apply knowledge of the organization and management of the technological process of processing livestock products for the effective management of the enterprise's economic activities.</p> <p>The result of studying in the discipline is the acquisition by students of the following knowledge and skills:</p> <ul style="list-style-type: none"> - to be able to control the technological processes of production and processing of animal husbandry products in compliance with all parameters - to be able to use in practice modern technologies for the production and processing of animal husbandry products. - to be able to control the quality and safety of food raw materials and food products - know and be able to apply the general principles of food hygiene of the Codex Alimentarius Commission - know and be able to apply the general principles of the Hazard Analysis Control Critical Points (HACCP) food safety control system.
Description of the discipline	
Prerequisites required for the study of the discipline	None
The maximum number of students who can study at the same time	25 students
Topics of classroom classes	<p>Lecture topics</p> <ol style="list-style-type: none"> 1. Quality and safety of food raw materials and food products 2. Classification of harmful components of food and basic regulations for assessing the safety of food products 3. Common food components in unusual concentrations 4. Anti-food components 5. Natural toxic components 6. Substances with pronounced pharmacological action and substances from new food sources 7. The main types of falsification of food products in the world

<p>Language of instruction</p>	<p>and in Ukraine</p> <ol style="list-style-type: none"> 8. Radiological control of food products. 9. Pesticides, ways of food contamination 10. Nitrates, nitrites and nitroso compounds, their effect on the human body. 11. Dioxins, polycyclic aromatic and chlorine-containing hydrocarbons, hormones and antibiotics 12. Food supplements 13. Genetically modified organisms 14. The concept of the HACCP system in the industry 15. Regulatory framework of HACCP in the food industry 16. Principles of HACCP <p>Topics of practical classes</p> <ol style="list-style-type: none"> 1. Food safety and the main criteria for its assessment 2. Ways of migration of foreign compounds to food products 3. General principles of microbiological and sanitary-hygienic control at industrial enterprises 4. Common food components in unusual concentrations 5. Contamination of food raw materials and food products with toxic elements 6. Safety of using technological additives in the production of food products. 7. Definition of adulteration of food products 8. Ways to reduce the number of radionuclides in food products 9. Contamination of food raw materials and food products with pesticides 10. Influence of technological processing on the content of nitrates in food products. Nitrosoamines in food products and ways to reduce their level in diets 11. Contamination of food raw materials and food products with dioxin-like compounds. Contamination of food products and raw materials with veterinary drugs 12. Hygienic principles of the use of food additives in the production of food products 13. Transgenic raw materials in food products 14. Overview of the national and international legal framework regarding the safety of food products regulated by the legislation of the European Union and Ukraine 15. Methodology of implementing the HACCP system at food production enterprises 16. Basic provisions of Council Directive 93/43 EEC "On food hygiene" <p>Ukrainian</p>
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