Sveriges lantbruksuniversitet
Swedish University of Agricultural Sciences

Syllabus

BI1029.2 Quality management and food legislation, 5.0 credits

Kvalitetsledning och livsmedelslagstiftning

The course is given Agriculture Programme - Food (270 hec), Food & Health - Bachelor´s Programme and Food Science - Bachelor´s Programme and as course independent of study programme

Syllabus discontinued 14 March 2022

Version 2 in Slukurs. Corresponds to version 6 in Ladok

Syllabus approved

28 November 2013

The version applies to students admitted from autumn 2014 to spring 2015

The version is not a module version

Subjects

Biology/Food science

Education cycle

First cycle

Modules

Title	Code	Credits
Single module	0201	5.0

Advanced study in the main field

First cycle, has at least 60 credits in first-cycle course/s as entry requirements (G2F)

Grading scale

5:Pass with Distinction, 4:Pass with Credit, 3:Pass, U:Fail
The requirements for attaining different grades are described in the course assessment criteria which are contained in a supplement to the course syllabus. Current information on assessment criteria shall be made available at the start of the course.

Language

Swedish

Prior knowledge

The equivalent of 60 credits of courses in biology where 5 credits biochemistry, 5 credits cellbiology and 10 credits microbiology are included alternative 60 credits food science and 5 credits biochemistry, 5 credits cell biology and 10 credits microbiology.

Objectives

After completing the course the student should be able to:
– account for and evaluate quality management systems
– account for and discuss relevant parts of food legislation

Content

Lectures and exercises will consider:
– quality management systems, mainly HACCP
– environment management systems
– risk evaluation and risk management
– basics of law
– food legislation
– administrative legislation

Implementation

Scheduled activities

Lectures

approx. 35 Hours

Exercises

approx. 5 Hours

Compulsory

Study visit

approx. 5 Hours

Examination and evaluation

approx. 5 Hours

Group discussions

approx. 5 Hours

Compulsory

Group activities, not scheduled

Information retrieval, problem solving, report writing

approx. 20 Hours

Individual studies, not scheduled

Literature studies

approx. 40 Hours

Project work

approx. 20 Hours

Total

approx. 135 Hours

Formats and requirements for examination

Passed written exam. Approved participation in exercises. Approved individual and group projects.

- If the student fails a test, the examiner may give the student a supplementary assignment, provided this is possible and there is reason to do so.
- If the student has been granted special educational support because of a disability, the examiner has the right to offer the student an adapted test, or provide an alternative assessment.

- If changes are made to this course syllabus, or if the course is closed, SLU shall decide on transitional rules for examination of students admitted under this syllabus but who have not yet passed the course.
- For the examination of a degree project (independent project), the examiner may also allow the student to add supplemental information after the deadline. For more information on this, please refer to the regulations for education at Bachelor's and Master's level.

Transitional regulations

• Exams: At least three retake sessions (renewed exams) must be offered within two years of the decision to cancel the course.
• Compulsory elements: At least one opportunity for a retake session must be offered within two years of the decision to cancel the course.

Additional information

Overlap the course Food hygiene, 25 credits, with 5 credits.

- The right to take part in teaching and/or supervision only applies to the course date to which the student has been admitted and registered on.
- If there are special reasons, the student may take part in course components that require compulsory attendance at a later date. For more information on this, please refer to the regulations for education at Bachelor's and Master's level.

Responsible department

Department of Molecular Sciences

Supplementary Information

Finalized by: Utbildningsutskottet för livsmedel och bioteknologi
Biology Area: Microbiology