

BIOSECURITY PRODUCING RAW MATERIALS OF VEGETABLE ORIGIN

Study program	Food Safety and Biosecurity
Year of studies	I
Semester	II
Discipline regime	DS
Total hours/week	Cours-2 hours; PA-2 hours
Total hours according to the educational plan	Cours-28 hours; PA-28 hours
Transferable credits	8

THE OBJECTIVES OF THE DISCIPLINE

The discipline fits into the profile of the faculty to teach master's students in accordance with the requirements of the market economy, which requires flexibility and adaptability based on a wide horizon of professional knowledge. Identification of technical and organizational measures that must be applied at any point in the plant product chain to prevent the introduction and spread of pathogens, so as to prevent the occurrence of communicable diseases.

SUBJECT CONTENT

COURSE	No. hours
Chapter I - The concept of biosecurity	4
Chapter II - The principles underlying biosafety in the field of plant products	6
Chapter III - The evolution of the concept of food safety over time	4
Chapter IV - Traceability systems	6
Chapter V - Stages of implementation of quality control standards	4
Chapter VI - Genetically modified organisms	4

PRACTICAL APPLICATIONS	No. hours
Chapter I - Natural toxic substances in raw materials of vegetable origin	6
Chapter II - Toxic chemicals that contaminate vegetable raw materials	6
Chapter III - Biological agents that can contaminate food	6
Chapter IV - Procedure for authorizing the placing on the market of a GMO	4
Chapter V - Application of the food safety system in the storage	6

BIBLIOGRAPHY

1. FDA 2005: US Food and Drug Administration (US FDA). Centre for Food Safety and Applied Nutrition (CFSAN). Foodborne Pathogenic Microorganisms and Natural Toxins Handbook.
2. Caragea Nela, *Biosecuritatea pe filiera produselor de origine vegetală - note de curs*, 2020
3. Igna Violeta et. al., *Manual de Biosecuritate*, USAMV - Timișoara, Facultatea de Medicină Veterinară, 2022
4. World Organisation for Animal Health (OIE) -Terrestrial Animal Health Code (2021) adopted by the World Assembly of Delegates of the World Organisation for Animal Health (OIE) General Session in May 2021

EVALUATION

Type of activity	Evaluation criteria	Evaluation methods	Percent in final grade %
Course	Acquiring knowledge regarding the factors that influence the quality of raw materials of vegetable origin.	Summative assessment by exam, in session.	50
Practical activity	Knowledge of determination methods and control procedures in the production chain of raw materials of vegetable origin	Assessment through verification tests.	20
Other activities	Applying the knowledge gained by developing a project.	Project	30

Course coordinator: Associate Professor Marius MAFTEI

Practical activity coordinator Associate Professor Marius MAFTEI