

RISK ASSESSMENT FOR FOOD

STRUCTURE

Study program	Food Safety and Biosecurity
Study year	I
Semester	II
Subject type	DO
Total number of hours per week	Course – 2 hours; PA – 1 hour
Total number of hours according to curriculum	Course – 28 hours; PA – 14 hours
Number of transferable credits	7

Subject objectives

Acquisition of the knowledge and the specific notions of food safety and turn them into instruments of operational activities involved in food industry.

Subject content

COURS	No. hours
Chapter I – Food Safety Management - preliminary notions	2
Chapter II - Traditional and modern food safety systems	2
Chapter III - Risk analysis – components, process and characteristics	2
Chapter VI - Risk Assessment - Key points	2
Chapter V - Risk assessment process for food	10
Chapter VI – Characteristics of a good risk assessment	2
Chapter VII – Risk assessment and HACCP	4
Chapter VIII – Risk management	2
Chapter IX – Risk communication	2

PRACTICAL ACTIVITIES	No. hours
Techniques used in food safety risk assessment	8
Case studies of risk in food industry	6

BIBLIOGRAPHY

1. FAO, 2005. Food Safety Risk Analysis - Part I - An Overview and Framework Manual - Provisional Edition, FAO, Rome.
2. Ostrom L.T., Wilhelmsen C.A., 2019. Risk Assessment – Tools, techniques, and their applications, Second Editions, John Wiley and Sons Ltd Publishing House.
3. Popov G., Lyon B.K., Hollcroft B.D., 2022. Risk Assessment – A Practical Guide to Assessing Operational Risks, Second Edition, Wiley Publishing House, Hoboken, Unites States.
4. Rotaru Gabriela and Moraru Carmen, 1997. HACCP Analiza Riscurilor Punctele critice de Control, Ed. Academica, Galați.
5. Ștețca Gheorghe, Pop Ana Maria, Mocuța Nicolae, 2012. Strategii de management privind calitatea alimentelor, Editura Risoprint, Cluj Napoca.

EVALUATION

Type of activity	Evaluation criteria	Evaluation methods	Percent in final grade %
Course	Correctness and completeness of the theoretical knowledge	Summative evaluation by colloquium	50
PA	Correctness and completeness of the practical knowledge	Continuous evaluation: oral and practical verification	50

Course coordinator: Prof. PhD. Carmen Georgeta NICOLAE

Practical activities coordinator: Prof. Ph.D. Carmen Georgeta NICOLAE