

《食品质量管理与法规》课程教学大纲

课程基本信息 (Course Information)					
课程代码 (Course Code)	FS413	*学时 (Credit Hours)	32	*学分 (Credits)	2
*课程名称 (Course Name)	(中文) 食品质量管理与法规				
	(英文) Food Quality Management and Regulations				
课程性质 (Course Type)	Elective Course				
授课对象 (Audience)	Senior Students of Food Science and Engineering Department				
授课语言 (Language of Instruction)	English				
*开课院系 (School)	Food Science and Engineering Department of Agriculture and Biology School				
先修课程 (Prerequisite)	Food Processing				
授课教师 (Instructor)	Associate Professor Sheng Yi	课程网址 (Course Webpage)	ecc.sjtu.edu.cn		
*课程简介 (Description)	<p>(中文 300-500 字, 含课程性质、主要教学内容、课程教学目标等)</p> <p>《食品质量管理与法规》是食品科学与工程专业的专业选修课程, 主要面向本专业四年级学生开设、其他相关专业的学生也可根据自身情况予以选择。</p> <p>随着社会经济、科技水平的进步和食品工业的发展, 新原料、新技术和新工艺不断在食品工业中予以应用。在丰富食品工业化产品的同时, 也带来了许多食品安全问题。这已经成为了国家、企业、民众和媒体等广泛关注的热点问题, 涉及到政治、经济、贸易等方面。</p> <p>本课程关注食品质量的管理和控制, 尤其是食品安全作为食品质量的一个重要属性, 是本专业学生应该去学习和研究的专业知识和技能。本课程将向学生讲授现代食品安全控制的系统工具, 如 HACCP 体系、GMP 体系、SSOP 体系和 ISO22000 体系等食品安全控制的主流管理手段。使学生掌握食品安全风险危害因子的识别、防御和消除的解决办法和实践技能。培养学生成为具备食品安全理论知识、食品工业操作实践技能和食品安全管理手段的复合型人才。并在学习过程中, 增进对本专业的全面认识。</p>				

<p>*课程简介 (Description)</p>	<p>Food safety management and regulations is an elective course for senior students of Food Science and Technology Department. Students from other majors are welcome to attend the class.</p> <p>Food safety management is a systematic preventive approach to food safety from biological, chemical, and physical hazards in production processes that can cause the finished product to be unsafe, and designs measurements to reduce these risks to a safe level.</p> <p>In this manner, HACCP is referred as the prevention of hazards rather than finished product inspection. The HACCP system can be used at all stages of a food chain, from food production and preparation processes including packaging, distribution, etc. The Food and Drug Administration (FDA) and the United States Department of Agriculture (USDA) say that their mandatory HACCP programs for juice and meat are an effective approach to food safety and protecting public health. The use of HACCP is currently voluntary in other food industries.</p> <p>Both GMP, SSOP, and ISO22000 are taught in this curriculum. This method, which in effect seeks to plan out unsafe practices based on science, differs from traditional "produce and sort" quality control methods that do nothing to prevent hazards from occurring and must identify them at the end of the process.</p> <p>Students will learn both theories and practical techniques in this area to prepare for future career as a food safety manager.</p>
<p>课程教学大纲 (course syllabus)</p>	
<p>*学习目标(Learning Outcomes)</p>	<ol style="list-style-type: none"> 1. Understand the concepts of HACCP、SSOP、GMP; (A3, A5) 2. Understand the relationship between several types of food safety control tools; (A3, A5, C6, C5) 3. Know how to make a HACCP working plan and grasp the basic principles; (B2,B3,B7,B10) 4. Improve the awareness of the importance of food safety and food quality; (B2, B3, B7) 5. Improve the ability on problem analysis and problem solving; (B2,B3,B7,B10) 6. Enhance the cooperation and self-motivation of students. (B4,B8)

	教学内容	学时	教学方式	作业及要求	基本要求	考查方式
*教学内容、进度安排及要求 (Class Schedule & Requirements)	Introduction	2	Lecture	Material review	Reading	Discussion
	The Implement of HACCP	2	Lecture	Review	Reading	Discussion
	Food Safety Hazards	2	Lecture	Literature Searching	Reading	Discussion
	Preliminary Tasks (I)	2	Lecture and Discussion	Literature Searching	Reading	Practice
	Preliminary Tasks (II)	2	Lecture and case study	Dietary record	Report	Practice
	Principle 1	2	Lecture	Review	Reading	Q & A
	Principle 2	2	Lecture	Review	Reading	Q & A
	Principle 3	2	Lecture	Review	Reading	Quiz
	Principle 4	2	Lecture	Review	Reading	Q & A
	Principle 5	2	Lecture	Review	Reading	Quiz
	Principle 6	2	Lecture	Review	Reading	Q & A
	Principle 7	2	Lecture	Review	Reading	Quiz
	cGMP	2	Group Discussion	Review	Reading	Q & A
	SSOP	2	Group Discussion	Review	Reading	Q & A
	Case study	2	Group Discussion	Review	Reading	report
	Case study	2	Group Discussion	Review	Reading	Final report and exam
*考核方式 (Grading)	(成绩构成) 1) Class attendance (0.5 point for each class, 10% total) 2) Assignments (3-4 times, 20% of your final scores) 3) Final exam (70%)					
*教材或参考资料 (Textbooks & Other Materials)	教材： HACCP: A Toolkit for Implementation. Peter Wareing. 否. Royal Society of Chemistry. 2011. 1 st Edition. ISBN:1-84973-208-6. 1 届. 是. 否. 参考资料： HACCP A Practical Approach. Sara Mortimore. (ISBN):9781461450276 The certified HACCP auditor handbook. John G Surak. (ISBN):9780873898683.					

其它 (More)	
备注 (Notes)	

备注说明：

1. 带*内容为必填项。
2. 课程简介字数为 300-500 字；课程大纲以表述清楚教学安排为宜，字数不限。