UNIVERSITATEA DE ŞTIINŢE AGRICOLE ŞI MEDICINĂ VETERINARĂ CLUJ-NAPOCA
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No._____of _____ **USAMV form CN-0706020208**

SUBJECT OUTLINE

1. Information on the programme

1.1. Higher education institution	University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca
1.2. Faculty	Faculty of Food Science and Technology
1.3. Department	Food Science
1.4. Field of study	Food Engineering
1.5.Education level	Master
1.6.Specialization/ Study programme	Food Safety and Consumer Protection
1.7. Form of education	Full time

2. Information on the discipline

2.1. Name of the discipline	Food Biosecurity and the European Rapid Alert System							
2.2. Course coordinator				Prof dr Ramona Suharoschi Lecturer dr Oana Lelia Pop				
2.3. Seminar/ laboratory/ project coordinator				Prof dr Ramona Suharoschi Lecturer dr Oana Lelia Pop				
2.4. Year of study	II	2.5. Semester	**III**	2.6. Type of evaluation	Summative	2.7. Discipline status	Content[2]	DC
							Compulsoriness[3]	DO

3. Total estimated time (teaching hours per semester)

3.1. Hours per week – full time programme	2	out of which: 3.2. lecture	1	3.3. seminar/ laboratory/ project	1
3.4.Total number of hours in the curriculum	28	Out of which: 3.5.lecture	14	3.6.seminar/laboratory	14

Distribution of the time allotted	hours
3.4.1. Study based on book, textbook, bibliography and notes	42
3.4.2. Additional documentation in the library, specialized electronic platforms and field	35
3.4.3. Preparing seminars/ laboratories/ projects, subjects, reports, portfolios and essays	25
3.4.4.Tutorials	10
3.4.5.Examinations	10
3.4.6. Other activities	0

3.7. Total hours of individual study	72
3.8. Total hours per semester	150
3.9. Number of credits[4]	4

4. Prerequisites (is applicable)

4.1. curriculum-related	*CONSUMER PROTECTION IN RO AND EU; Agro-ecosystems and food production*
4.2. skills-related	The student must have knowledge of food macronutrients and micronutrients; specific, special, personalized food diets; chemical and biochemical characteristics of food compounds; operating IT; office use (excel); internet browsing; qualities of individual work and participation in carrier development pathways

5. Conditions (if applicable)

5.1	lecture. Academic discipline requires compliance with the start and end of the course. We do not allow any other activities during the lecture, mobile phones will be turned off. Classroom with adequate capacity, with multimedia equipment and internet connection
5.2. for the seminar/ laboratory/ project	Research laboratory - Molecular and Proteomic Nutrition LAB, CDS3, ISV, with endowment of cell biology, cell cultures; microarray platform; internet connection; teaching materials: specialized journals, specialized books During practical works, each student will develop an individual activity with laboratory materials (made available in the book that describes the laboratory work). Academic discipline is imposed throughout the course of practical works.

6. Specific competences acquired

Professional competences	**C1.1 Explaining and interpreting how agri-food production is integrated into the global consumer goods circuit.** **C3.1 - Description of specific engineering terminology in connection with multidisciplinary terminology specific to the field** **Explaining and interpreting how agri-food production is integrated into the global consumer goods circuit.** **C4.1 - Identify and use scientific research methods in agri-food sciences**
Transversal competences	CT3 Carrying out a complex, interdisciplinary scientific work

7. Course objectives (based on the list of competences acquired)

7.1. Overall course objective	To acquire knowledge on food biosecurity and the European Rapid Alert System (RASFF)
7.2. Specific objectives	Understand RASFF system behaviours and food biosecurity risks Understand the distribution and causes of disparities in food biosecurity using epidemiological, medical and social science tools Be able to interpret the results of biosecurity studies and make recommendations for safe food for consumers and target groups Know the risk factors influencing biosecurity

8. Content

8.1. LECTURE **Number of hours – 14 hrs**	Teaching methods Ex. Lecture -	Notes Eg. 1 Lecture
BIOSAFETY: CONCEPTS AND OBJECTIVES	Lecture, explanation and debate	4 hours
RASFF: CONCEPTS AND OBJECTIVES	Lecture, explanation and debate	4 hours
EARLY WARNING SYSTEM, CRISIS AND EMERGENCY MANAGEMENT - Community emergency measures for food and feed imported from third world countries. General plan for crisis management	Lecture, explanation and debate	4 hours
DEVELOPMENT AND IMPLEMENTATION OF PROTECTION PROGRAMMES	Lecture, explanation and debate	2 hours

- (National Protection Programmes Infrastructure Sector Specific Plans		

8.2. PRACTICAL WORK **Number of hours – 14**	Eg. Case study.... Eg: Acknowledgement.....	1 lab work (2 hours / work)
Implementation of the food and feed biosecurity protection programme - Dissemination and discussion of the ALERT programme. Case study	Case study	10 hours
Presentation, discussion, evaluation of projects (case studies)	Case study	4 hours

Compulsory bibliography:

1. U.S. Centers for Disease Control and Prevention: Nicotine Poisoning After Ingestion of Contaminated Grond Beef-Michigan,2003, 52 Morbidity and Mortality Weekly Report 413-6 (2003), James Prichard, Ex-grocery worker sentenced to nine years for poisoning supermarket beef, South Bend Tribune, Sept 20, 2003.
2. Baltimore City Health Department Office of Publik Health Preparedness and Response: ntentional Food contamination; Monthly Health Notes- August 2004.
3. Morris PD, Campbell DS, Taylor TJ, Freeman JI. Clinical and epidemiologikcal features of neurotoxic shellfish poisoning in North Carolina. Am J. Public Health, 1991; 81:471-4.
4. Tunik MG, Goldfrank LR. Food poisoning. In: Goldfrank LR, Flomenbaum NE, Lewin NA, Howland MA, Hoffmann RS, Nelson LS, eds. Goldfranks toxicologic emergencies. 7th ed. New York, NY: McGraw-Hill; 2002:1085-99.

Optional bibliography

*** FAO. *Biosecurity in food and agriculture*. Committee on Agriculture. Seventeenth session, Rome, 31 March-4 April 2003. Rome, FAO, 2003(COAG/2003/9, http://www.fao.org/DOCREP/MEETING/006/Y8453E.HTM).
*** FAO/WHO. Biosecurity risk analysis: an overview and framework manual. Chapter 4. Rome/Geneva, 2005, FAO/WHO (draft, May 2005).
*** Health Canada. *Laboratory biosafety guidelines*. Third edition. Ottawa, Health Canada, 2004.
*** Institute of Medicine and National Research Council. *Globalization, biosecurity, and the future of the life sciences*. Washington DC, The National Academies Press, 2006
*** National Institutes of Health/Centers for Disease Control and Prevention. *Biosafety in microbiological and biomedical laboratories*. Fourth edition. Atlanta, CDC, 1999.
*** WHO. *Global health security: epidemic alert and response.* World Health Assembly resolution WHA54.14, May 2001 (http://ftp.who.int/gb/pdf_files/WHA54/ea54r14.pdf)
*** WHO. *Global public health response to natural occurrence, accidental release or deliberate use of biological and chemical agents or radionuclear material that affect health.* World Health Assembly resolution WHA55.16, May 2002. (http://www.who.int/gb/ebwha/pdf_files/WHA55/ewha5516.pdf)
*** WHO. Deliberate use of biological and chemical agents to cause harm. World Health Assembly resolution WHA55.20, May 2002 (http://www.who.int/gb/ebwha/pdf_files/WHA55/ea5520.pdf)

9. Corroborating the course content with the expectations of the epistemic community representatives, of the professional associations and of the relevant stakeholders in the corresponding field

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10. Assessment

Type of activity	10.1. Assessment criteria	10.2. Assessment methods	Percentage of the final grade
10.4. Lecture	Course debates on specific topic	continuous	35%
10.5. Seminar/Laboratory	Research volunteers, poster presentation, manuscript review - Talks, posters, manuscripts review	Theoretical and practical skills	5%
10.6. Minimum performance standards			
Publication of min. 1 scientific article in a specialized journal or participation in min. 1 conference / symposium			

[1] Education levels- choose of the three options: Bachelor/ * Master/Ph.D.
[2] Discipline status (content)- for the undergraduate level, choose one of the options:- **FD** (fundamental discipline), **BD** (basic discipline), **CS** (specific disciplines-clinical sciences), **AP** (specific disciplines-animal production), **FH** (specific disciplines-food hygiene), **UO** (disciplines based on the university's options).
[3/] Discipline status (compulsoriness)- choose one of the options – **CD** (compulsory discipline) **OD** (optional discipline) **ED** (elective discipline).
[4] One credit is equivalent to 25-30 hours of study (teaching activities and individual study).
[5 / *] Disciplines: AK- Advanced knowledge, CT- Complementary Training, S- Synthesis

Titular curs

Prof dr. Ramona Suharoschi

Titular lucrari laborator/seminarii

Şef lucr. dr. Oana Lelia Pop

Data completării

14.09.2021

Şef lucrări dr. Oana Lelia Pop

Coordonator disciplină

Prof dr. Ramona Suharoschi

Data avizării în departament

22.09.2021

Director de departament

Prof dr. Ramona Suharoschi

Data avizării în Consiliul Facultății

28.09.2021

Decan

Prof dr. Elena Mudura