

《食品法规与质量控制》课程教学大纲

| 课程基本信息 (Course Information) | | | | | |
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| 课程代码 (Course Code) | FS341 | *学时 (Credit Hours) | 32 | *学分 (Credits) | 2 |
| *课程名称 (Course Name) | (中文) 食品法规与质量控制 (英文) Food Regulations and Quality Control | | | | |
| 课程性质 (Course Type) | Selective Course | | | | |
| 授课对象 (Audience) | Students Majored in Food Science and Technology Department | | | | |
| 授课语言 (Language of Instruction) | English (or Bilingual depending on requirement) | | | | |
| *开课院系 (School) | Food Science and Technology Department of Agriculture and Biology School | | | | |
| 先修课程 (Prerequisite) | Food Chemistry, Food Processing, ect.. | | | | |
| 授课教师 (Instructor) | Associate Professor Sheng Yi | 课程网址 (Course Webpage) | | | |
| *课程简介 (Description) | <p>《食品法规与质量控制》是食品质量与安全专业的主干课程，也是食品安全与营养方向上人才培养体系中重要的一环。主要面向本专业本科生开设，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涌入食品工业中。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，涉及到国家政治、经济、贸易等多个方面。因此，解决食品安全问题，就要从学习和掌握食品质量和安全控制体系入手，这已成为了当前食品科技人才培养的重要任务。</p> <p>本课程关注食品安全与质量的管理和控制，在分析食品加工全产业链中食品安全危害因子的基础之上，通过一系列管理工具进行危害分析与关键控制点的制定。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以及相关的法律法规知识。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学手段的复合型人才。并在学习过程中，增进对本专业的全面认识。</p> <p>预期的教学目标还包括：文献检索与信息获取能力的提高、小组学习和团队合作能力的提高、课堂讨论与应用专业知识的视角来看待解决问题、学习兴趣和主动学习习惯的培养。</p> | | | | |

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| <p>*课程简介 (Description)</p> | <p>Food Quality Control and Regulations is a lesson about food safety management and regulations. It is a selective course for bachelor degree students of Food Science and Technology Department. Students from other majors are welcome to attend the class.</p> <p>Food safety management and control system 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.</p> <p>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 discussed 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>Besides, Food law and regulations are discussed during the course.</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 basic food safety control; (B4) 2. Understand the Haccp, GMP and SSOP; (B4) 3. Understand the food law and regulations; (B4) 4. Improve the awareness of the importance of food safety control; (A4) 5. Improve the ability on problem analysis and problem solving; (C3) 6. Enhance the cooperation and self-motivation of students;(C3、D3) 7. Literature research and good presentation; (D3) 8. Team-work abilities. (D3) | | | | | | |
| <p>*教学内容、进度安排</p> | <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%;">教学内容</td> <td style="width: 10%;">学时</td> <td style="width: 15%;">教学方式</td> <td style="width: 15%;">作业及要求</td> <td style="width: 15%;">基本要求</td> <td style="width: 20%;">考查方式</td> </tr> </table> | 教学内容 | 学时 | 教学方式 | 作业及要求 | 基本要求 | 考查方式 |
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| 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 and Report (3-4 times, 40% of your final scores) 3) Final exam (50%) | | | | | |
| *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. 4 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. | | | | | |

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| 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。