Course Specifications
Valid as from the academic year 2016-2017

Food Regulation: Workshop (1001530)

Course size

(nominal values; actual values may depend on programme)

<table>
<thead>
<tr>
<th>Credits</th>
<th>Study time</th>
<th>Contact hrs</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.0</td>
<td>100 h</td>
<td>45.0 h</td>
</tr>
</tbody>
</table>

Course offerings and teaching methods in academic year 2017-2018

A (semester 2)

- Lecture: 30.0 h
- Group work: 15.0 h

Lecturers in academic year 2017-2018

Hallaert, Johan

LA07 lecturer-in-charge

Offered in the following programmes in 2017-2018

<table>
<thead>
<tr>
<th>Programme</th>
<th>crdts</th>
<th>offering</th>
</tr>
</thead>
<tbody>
<tr>
<td>Master of Science in Food Technology</td>
<td>4</td>
<td>A</td>
</tr>
<tr>
<td>Exchange Programme in Bioscience Engineering: Food Science and Nutrition</td>
<td>4</td>
<td>A</td>
</tr>
<tr>
<td>(master’s level)</td>
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</table>

Teaching languages

English

Keywords

Food law, regulation, directive, legislation

Position of the course

This course provides insight in European (and Belgian) Food Law. The international context is briefly mentioned. Case studies illustrate the application of the different rules.

Contents

1. Introduction
2. European food law
2.1. Introduction to European food law
2.2. Additives / Flavours
2.3. Contaminants
2.4. Hygiene
2.5. Novel Foods / GMO’s
2.6. Labelling / Nutritional labelling
2.7. Other
3. The national (Belgian) context (General framework, structures, non-harmonized legislation)
4. The international context (Codex Alimentarius, WTO)
5. Future perspectives

Initial competences

No specific requirements

Final competences

1. Having general knowledge of the structure and content of Food Law.
2. Being able to search, find, interpret and apply the food legislation concerning specific aspects of foodstuffs.

Conditions for credit contract

Access to this course unit via a credit contract is determined after successful competences assessment

Conditions for exam contract

This course unit cannot be taken via an exam contract

(Approved)
Teaching methods
Group work, lecture

Extra information on the teaching methods
Theory: oral lectures
Exercises: case studies
In addition the students have to elaborate a food law issue (into a paper of approx. 3 pages)

Learning materials and price
Duplicated lecture notes of theoretical and practical part (slides and a number of law texts) are provided.

References
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Course content-related study coaching
Students can have contact with the lecturer (oral or by e-mail).

Evaluation methods
end-of-term evaluation

Examination methods in case of periodic evaluation during the first examination period
Oral examination

Examination methods in case of periodic evaluation during the second examination period
Oral examination

Examination methods in case of permanent evaluation

Possibilities of retake in case of permanent evaluation
not applicable

Extra information on the examination methods
Theory: period aligned evaluation
Exercises: period aligned evaluation
In addition, the students have to present their ‘issue’ to their colleagues

Students who eschew period aligned and/or non-period aligned evaluations for this course unit may be failed by the examiner.
Theory: oral examination (closed book)
Exercises: oral examination (closed book)

Calculation of the examination mark
1/3 of the marks is appointed to the exercise
2/3 of the marks is appointed to the theory