

《食品法规与质量控制》课程教学大纲（2019 级）

课程基本信息 (Course Information)					
课程代码 (Course Code)	FS341	*学时 (Credit Hours)	32	*学分 (Credits)	2
*课程名称 (Course Name)	食品法规与质量控制				
	Food Regulations and Quality Control				
课程类型 (Course Type)	Selective Course				
授课对象 (Target 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)	Agriculture and Biology School				
先修课程 (Prerequisite)	Food Chemistry, Food Processing, ect.	后续课程 (post)			
课程负责人 (Instructor)	Associate Professor Sheng Yi	课程网址 (Course Webpage)	oc.sjtu.edu.cn		
*课程简介 (中文) (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，在分析食品加工全生产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>				

<p>*课程简介（英文）（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>课程目标与内容（Course objectives and contents）</p>		
<p>*课程目标（Course Object）</p>	<p>结合本校办学定位、学生情况、专业人才培养要求，具体描述学习本课程后应该达到的知识、能力、素质、价值水平。</p> <ol style="list-style-type: none"> 1.掌握食品法规与质量控制的基本知识体系与实践技能，并能综合运用本专业所学的知识与技能来分析 and 解决食品安全、质量控制问题。（A3） 2.具有查阅有关资料和论文的能力，清晰地思考问题并运用文字准确表达，可以进行专业交流与讨论，具有一定的分析和解决问题的能力。（B4, C3） 3.掌握使用英文进行专业交流的能力。（D1） 	
<p>*毕业要求指标点与课程目标的对应关系</p>	<p>课程目标</p>	<p>毕业要求指标点</p>
	<p>课程目标 1</p>	<p>2.1 能运用相关科学原理，识别和判断复杂工程问题的关键环节；</p>

	课程目标 2		6.1 了解食品科学与工程专业相关领域的技术标准体系、知识产权、产业政策和法律法规，理解不同社会文化对食品工程活动的影响；					
	课程目标 3		10.3 具有一定的国际视野，具备跨文化交流的语言和书面表达能力，能就食品科学专业问题，在跨文化背景下进行基本沟通和交流。					
*教学内容进度安排及对应课程目标 (Class Schedule & Requirements & Course Objectives)12	章节	教学内容要点	教学目标	学时	教学形式	作业及考核要求	课程思政融入点	对应课程目标
	1	Overview of food law and regulations	View: The Law of Food Safety	2	Lecture	Reading Materials	Be obedient to the law	123
	2	Common foodborne illnesses	Common foodborne hazards	2	Lecture	Reading Materials	Prevention of foodborne illness	123
	3	Prerequisite program	Law and Regulations in agriculture fields	2	Lecture	Taking notes for cases	Good manufacturing environment	123
	4	Prerequisite steps	Choose food items and make description	2	Lecture	Paper work	Personal hygiene	123
	5	Case study	Share your food description	2	Lecture	Quick Questions	Self-motivated learning	123
	6	Learn how to draw a flow diagram	Draw your own flow diagram	2	Lecture	Discussion	Learn by doing	123
	7	Hazard Analysis	Hazard Analysis form	2	Lecture	Discussion	Broad view	123
	8	Determine CCP	CCP decision tree	2	Lecture	Discussion	Do the right thing and do the thing right	123
	9	Case study	Determine CCPs	2	Lecture	Paper work	Hard working and participating	123
	10	CLs and OLs	Literature research	2	Lecture	Reading Materials	Self-motivated learning	123
	11	Monitor in food processing	Literature research	2	Lecture	Reading Materials	Learn by doing	123
	12	Corrective procedures	Literature research	2	Lecture	Reading Materials	Be honest in your career	123
	13	Verification and validation	Literature research	2	Lecture	Taking notes	Be honest in your career	123
14	Records keeping	Literature research	2	Lecture	Reading Materials	Record and certification is very important	123	

	15	Case study	Share the whole working plan	2	Lecture	Taking notes	Do the presentation independantly	123
	16	Case study	Share the whole working plan	2	Lecture	Discussion	Do the presentation independantly	123
课程目标达成度评价	课程目标	平时成绩 (15分)	课程项目 (35分)	期末考试 (50分)	课程目标权重	课程目标达成度		
	考核方式							
	课程目标 1	6	14	20	40			
	课程目标 2	6	14	20	40			
	课程目标 3	3	7	10	20			
*考核方式 (Grading)	课程考勤：15%； 课程作业：35%； 期末考试：50% 以考核形式确定成绩构成比例，线上成绩与线下成绩的比例不能确定，因为不知道线上课程要持续多久。							
*教材或参考资料 (Textbooks & Other Materials)	教材： HACCP: A Toolkit for Implementation. Peter Wareing. Royal Society of Chemistry. 2011. 1 st Edition. ISBN:1-84973-208-6. 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. 表格所有内容必须如实。
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。