BIORISK ANALYSIS IN FOOD

STRUCTURE

Study program	Food Safety and Biosecurity
Study year	I
Semester	II
Subject type	DO
Total number of hours per week	Course – 2 hours; L – 1 hour
Total number of hours according to curriculum	Course – 28 hours; L – 14 hours
Number of transferable credits	7

Subject objectives

Acquisition of the knowledge and the specific notions of biorisk analysis and turn them into instruments of operational activities involved in food industry.

Subject content

COURS	Nr. ore
Chapter I – Biological risks: basic concepts and classification	4
Chapter II - The risk analysis process: basic concepts	6
Chapter III - The biorisk analysis process: biorisk assessment	6
Chapter VI - The biorisk analysis process: biorisk management	6
Chapter V - The biorisk analysis process: biorisk communication	4
Chapter VI – Specific legislation of biorisk	2

PRACTICAL ACTIVITIES	Nr. ore
Identification of causes of accidents in laboratories for biological containment	2
Principles and methodologies for biorisk assessment	6
Scenario and exercises for biorisk in food industry	6

BIBLIOGRAPHY

1. FAO, 2005. Food Safety Risk Analysis - Part I - An Overview and Framework Manual - Provisional Edition, FAO, Rome.

2. Laboratory Biosafety and Biosecurity Risk Assessment Technical Guidance Document, International Biological Threat Reduction, Sandia National Laboratories, in collaboration with The International Federation of Biosafety Associations, http://www.aam.org.ar/descarga-archivos/Laboratory-Biosafety-Biosecurity-Guidance.pdf

3. Ostrom L.T., Wilhelmsen C.A., 2019. Risk Assessment – Tools, techniques, and their applications, Second Editions, John Wiley and Sons Ltd Publishing House.

4. Sensi A., Branderberg O, Ghosh K., Sonnino A., 2011. Risk Analysis. Biosafety Resource Book, FAO, Rome.

5. WHO, 2021. Microbiological risk assessment guidance for food, https://books.google.ro/books/about/Microbiological_Risk_Assessment_Guidance.html?id=CMdqEAAAQBAJ&source=kp_cover&redir_esc=y

EVALUATION

Type of activity	Evaluation criteria	Evaluation methods	Percent in final grade %
Course	Correctness and completeness of the theoretical knowledge	Summative evaluation by colloquium	50
Practical activity	Correctness and completeness of the practical knowledge	Continuous evaluation: oral and practical verification	50
Other activities	-	-	-

Course coordinator: Prof. Ph.D. Carmen Georgeta NICOLAE

Practical activities coordinator: Prof. Ph.D. Carmen Georgeta NICOLAE