

1. OVERVIEW

Subject Area	Legislation
Degree	Bachelor's Degree in Human Nutrition and Dietetics
School/Faculty	School of Biomedical and Health Sciences
Year	3rd year
ECTS	3 ECTS
Type	Compulsory
Language(s)	Spanish
Delivery Mode	On-campus and blended
Semester	Semester 5
Coordinating professor	Dr Ángela Patricia Morales Cerchiaro

2. INTRODUCTION

Legislation is a compulsory subject area worth 3 ECTS credits, delivered over one semester in blended learning mode in the third year of the Bachelor's Degree in Human Nutrition and Dietetics under Module 3: Food Hygiene, Safety and Quality Management. To be considered a professional in the area of Human Nutrition and Dietetics, it is essential to have broad knowledge about Food Law/Legislation.

This subject area will allow students to delve into the world of legislation, both general and food-related, aiming to:

- Study the major rules that comprise food law, both nationally and internationally, applied to the entire commercialisation cycle: from the design and production of products to their distribution and marketing, and finally their use by the end consumer.
- Food law is the part of health law that regulates and controls the agrifood industry. Food law comprises a range of legal rules that regulate the food industry, serving two key purposes: Protecting consumer health in terms of hygiene and food safety practices as far as the industry is concerned; and to protect the consumer against fraud, tampering and others, which could put their health at risk or could lead to lower quality of the products available.

The content of this subject area will prepare students to find solutions with regard to legislation, ensure correct understanding and be able to make decisions as a result.

3. SKILLS AND LEARNING OUTCOMES

Key Skills (CB, by the acronym in Spanish)

- CB2: Students can apply their knowledge to their work professionally and possess the necessary skills, usually demonstrated by forming and defending opinions, as well as resolving problems within their study area.
- CB3: Students have the ability to gather and interpret relevant data (usually within their study area) to form opinions which include reflecting on relevant social, scientific or ethical matters.
- CB4: Students can communicate information, ideas, problems and solutions to both specialist and non-specialist audiences.
- CB5: Students have developed the learning skills necessary to undertake further study in a much more independent manner.

General skills (CG, by the acronym in Spanish)

- CG1: Understand the core elements of the work of dietitians and nutritionists, including ethical principles, legal obligations and the exercise of the profession, and apply the principle of social justice to professional practice to demonstrate respect for people, their habits, beliefs and cultures.
- CG21: Be able to take part in activities that promote health and aim to prevent disorders and diseases related to nutrition and lifestyle, specifically by educating the population about food and nutrition.
- CG22: Contribute towards the planning and development of food, nutrition and food safety policies based on the needs of the population and the protection of health.

Cross-curricular skills (CT, by the acronym in Spanish)

- CT1: Communication: ability to engage in active listening, ask questions and respond in a clear and concise way, as well as to effectively express ideas and concepts. This includes concise and clear written communication.
- CT2: Leadership: ability to offer ideas, approaches and interpretations through strategies which offer solutions to real-life problems.
- CT3: Teamwork: ability to integrate and collaborate actively with other people, areas and/or organisations to reach common goals, evaluate and integrate contributions from the rest of the group members and create a good working environment.

Specific skills (CE, by the acronym in Spanish)

- CE82: Know the rules that comprise food law.
- CE83: Know about the competent administrative organisation in food matters and what administrative requirements are expected of food companies.
- CE84: Know how to use the sources of legal information on the AESAN (Spanish Agency for Food Safety and Nutrition) website. European Commission. European Food Safety Authority.

Learning outcomes (RA, by the acronym in Spanish):

- RA1: Know the most important current legislation on food hygiene and safety.
- RA2: Be familiar with the Spanish healthcare system, particularly administrative organisation on food-related matters.
- RA3: Know how to interpret the reports and administrative files of a company and food products.

The following table shows how the skills developed in the subject area match up with the intended learning outcomes:

Skills	Learning outcomes
CB2, CB5, CG1, CG24, CT1, CT3, CT8, CE82	RA1: Know the most important current legislation on food hygiene and safety.
CB3, CB4, CB5, CG21, CG22, CT2, CT3, CT7, CT9, CE82, CE83, CE84	RA2: Be familiar with the Spanish healthcare system, particularly administrative organisation on food-related matters.
CB3, CB4, CB5, CG21, CG22, CT7, CT9, CE82, CE84	RA3: Know how to interpret the reports and administrative files of a company and food products.

4. CONTENTS

Unit 1. Introduction to Food Law and Legislation

- **Topic 1.** Introduction to Law. Sources of Law
- **Topic 2.** Introduction to Food Law.

Unit 2. Food Legislation

- **Topic 3.** International and European food legislation.
- **Topic 4.** Spanish food legislation.

Unit 3. Food Safety

- **Topic 5.** Standardisation, certification and accreditation bodies.
- **Topic 6.** Concept of Food Safety. Introduction to the HACCP system.

5. TEACHING/LEARNING METHODS

The types of teaching/learning methods are as follows:

- Lectures
- Case studies
- Collaborative learning
- Problem-based and project-based learning
- Simulated environments
- Spoken presentations

6. LEARNING ACTIVITIES

The types of learning activities, plus the amount of time spent on each activity, are as follows:

On campus:

Learning activity	Number of hours
Lecture	40
Independent working	25
Case studies	5
Debates and discussions	2.5
Spoken presentations by students	5
Report writing	7.5
Design of intervention procedures and plans	5
Excursions	2.5
Tutorials	15
Knowledge tests	5
TOTAL	75

Blended learning

Learning activity	Number of hours
Reading of content	15
Online class	25
Independent working	25
Case studies	5
Debates and discussions	2.5
Spoken presentations by students	5
Report writing	7.5
Design of intervention procedures and plans	5
Excursions	2.5
Online tutorials	15
Knowledge tests	5
TOTAL	75

7. ASSESSMENT

The assessment methods, together with their respective weighting towards the final grade for the subject, are as follows:

On campus:

Assessment method	Weighting
Submission of reports	20%
Spoken presentation	15%
Participation in debates	10%
Performance observation	10%
Knowledge test	45%

Blended:

Assessment method	Weighting
Submission of reports	20%
Spoken presentation	15%
Participation in debates	10%
Performance observation	10%
Knowledge test	45%

On the Virtual Campus, when you open the subject area, you can see all the details of your assessment activities, including the deadlines and assessment procedures for each activity.

8. BIBLIOGRAPHY

The reference works for the subject area are as follows:

- Colomer Xena, Y., Clotet Ballús, R. & González Vaqué, L. (2016). El Sistema Alimentario. Globalización, sostenibilidad, seguridad y cultura alimentaria. Thomson Reuters Aranzadi.
- Franch, M. (2002). La seguridad alimentaria: las agencias de seguridad alimentaria. Revista de administración pública, (159), 315-340.
- Girela, M. Á. R. (2011). Tratado de derecho alimentario. Aranzadi Thomson Reuters.

- Girela, M. Á. R. (2014). Los principios generales del derecho alimentario europeo= General principles of european food right. Revista de Derecho de la Unión Europea, (26), 167-190.
- Polledo, F. (2002). Gestión de la seguridad alimentaria: análisis de su aplicación efectiva.
- Vaqué, L. G., Albert, J. M., Pérez, C. V., Vilella, S. B., Gabarra, A. G., Bravo, A. G., ... & Melchor, S. R. (2015). Lecciones de derecho alimentario 2015-2016. Aranzadi. Recursos en internet y sitios webs:
- Agencia Española de Consumo, Seguridad Alimentaria y Nutrición (AECOSAN): http://www.aecosan.msssi.gob.es/AECOSAN/web/home/aecosan_inicio.htm
- Agencia Estatal Boletín Oficial del Estado (BOE): <https://www.boe.es/>
- Codex Alimentarius: <http://www.fao.org/fao-who-codexalimentarius/es/>
- Diario Oficial de la Unión Europea (DOUE): <https://eur-lex.europa.eu/oj/directaccess.html?locale=es>
- European Food Safety Authority (EFSA): <http://www.efsa.europa.eu/>
- Organización Mundial de la Salud (OMS): <https://www.who.int/es>