

Subject Name:

Nutrition & Health organization in Europe

Course Type:

Lecture/Collaborative case studies/Practical training (24 hours in total)

Outline:

When the industry develops a new functional food it must integrate the Nutrition & Health system currently existing in the geographic area targeted. In Europe health is a public issue and is funded by governmental and European organisms. Therefore, several organisms exist at the country and European levels to assess health, foodstuff safety and to determine global nutrition policies. Because the different European countries have their own dietary habits, the regulations have to be adapted from one country to another following the same goals and aims. This course will explain the Food general policy in Europe as well as some countries specificity. It will present how food safety assessment is organized in Europe and in some European countries. The course will highlight the European regulations. This will include general considerations like consumers information, the food-law, the allegation system and the particularities of food supplements in the Nutrition approach. The toxicity assessments will also be presented both on chemicals and microorganisms.

Semester Schedule and Credit:

<u>Subject</u>	<u>Year</u>	<u>Semester</u>	<u>Day/Period</u>	<u>Credit</u>
Nutrition & Health organization in Europe	2	Fall		1

Location:

University of Bordeaux (UB)

Instructor Information:

Prof. Dominique ROLIN (UB) Prof Catherine BENNETAU (BSA) Ass Prof Benoît GROSSIORD (BSA)

General Instructional Objective (GIO):

Beside lectures presenting the general organization of the Nutrition & Health policy in Europe and some particularities in some European countries, documents on regulations will be presented. Case studies will be proposed to the students. They will have to be analyzed in small groups. Practical training will be organized showing how to assess the food quality for safety purposes.

Specific Behavioral Objectives (SBO):

Students will learn about the Food policy in European Countries. They will be invited to compare the European regulations to those existing in their own country. They will have to search about Regulations in other part of the world. They will have to analyse a foodstuff searching for contaminant microbials.

Course Overview/Schedule:

1. Lectures by specialists of Food policies and toxicology assessment.
2. Case studies comparing regulations in different world areas.
3. Practical training on food microbial analysis.

Homework:

Students will have to perform research on their own country regulation considering the case proposed. They will be asked to look at regulations existing in the US or in the south-west pacific (Australia and New-Zealand).

Grading Method and Criteria:

Students are evaluated on their attendance to lectures and on their own participation to the case study and the practical training proposed. The case will have to be presented as a conference to the teachers and other students. Each student has to take part in this presentation. Both the clarity and the accuracy of their presentations will be quoted. Each student will also have to answer to precise questions from the audience. The accuracy of their answer will be evaluated.

Students who attend of the course and satisfy all requirements

Textbook/ Referenced Materials: European Regulations, Text and web-sites illustrating several countries food-safety system and policies.

Notes: None