

Course	Nutrition & Health organization in Europe
Course No.	01ER634
Credits	1.5 credits
Grade	2 nd year
Timetable	Fall AB
Instructor	Associate Prof. Muriel Denayrolles (UB) 、 Prof. Catherine BENNETAU (BSA) 、 Associate Prof. Benoît GROSSIORD (BSA)
Course Overview	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.
Remarks	Conducted in English at University of Bordeaux.
Course Type	Lecture
Link between Course Objectives and Activities	By comparing food safety regulations and health policies from different European countries as well as from the student's home country, students build up expertise in health and food resources from an administrative and policy-making perspective. The students also brush up their ability to discover and solve public health-related problems in European societies.
Academic Goal	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. <ul style="list-style-type: none"> • 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 analyze a foodstuff searching for contaminant microbials.
Course Schedule	<ol style="list-style-type: none"> 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.
Course Prerequisites and Advisories	
Grading Philosophy (Percentage/ Criteria/ Methodology)	Students are evaluated on their involvement in the case study and in 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.

Self-Directed Learning Other Than Coursework	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).
Textbooks, References and Supplementary Materials	European Regulations, Text and web-sites illustrating several countries food-safety system and policies.
Office Hours	By appointment only.
Other (i.e. Expectations on Classroom, Conduct and Decorum etc.)	
Related Courses	
Keywords	