

Course	Quality of animal-based foodstuff
Course No.	01ER638
Credits	1.5 credits
Grade	2 nd year
Timetable	Fall AB
Instructor	Prof. Dominique ROLIN (UB) 、 Associate Prof. Claudine Jacquot (UB) 、 Associate Prof. Marie-Pierre Ellies-Oury (UB) 、 Prof. Maria URDACI (BSA) 、 Dr Guillaume DURAND (BSA)
Course Overview	Animal foodstuff quality is currently assessed using techniques either equivalent to those used for plants or using specific techniques. In this training program the animal foodstuff quality and its assessment will be presented via theoretical and practical methods. A recently developed method using DNA probes specific of animal material which allows checking for the identity of the food-products used to prepare processed food will be described.
Remarks	Conducted in English at University of Bordeaux
Course Type	Lectures
Link between Course Objectives and Activities	Student will learn about evaluation standards and the latest analysis methods of animal foodstuff. Student will develop their ability to identify and analyze issues confronted by the European food industry.
Academic Goal	Beside lectures presenting the different criteria on which animal-based foodstuff could be analyzed according to the European standards practical training will be organized to show how the sensory and textural evaluation (mechanical approach / rheology) can be determined on animal-based foodstuff and how DNA analysis can help detecting frauds. Students will learn about the animal-based Foodstuff quality criteria. They will be asked to perform practical analysis.
Course Schedule	<p>1. A sensory and textural evaluation (mechanical approach / rheology) of animal based foodstuff following the food standard evaluation system adopted in Europe</p> <p>2. A composition evaluation based on nucleic acid detection and identification in order to characterize fraudulent use of animal matter in processed food.</p> <p>The team is currently developing original and innovative methods based on aptamers for taste evaluation of animal-based foodstuff. The practical training will take benefit of this innovative approach.</p> <p>The team is also developing laboratory analysis using DNA probes specific of animal material. This allows checking for the identity of the food-products used to prepare processed food.</p>
Course Prerequisites and Advisories	
Grading Philosophy (Percentage/ Criteria/ Methodology)	Students are evaluated on their analysis of the European regulation in food quality assessment. This work performed in small groups will be presented to other students. Each student has to take part in the presentation. Both the clarity and the accuracy of the 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. The students will have to report on the practical training. The report will be quoted.
Self-Directed Learning Other Than Coursework	Students will prepare a synopsis on food quality assessment to be presented as a conference to other students. Students will prepare the practical training sessions.

Textbooks, References and Supplementary Materials	European Regulations on food quality assessment. Practical textbook, DNA probes, flavoring compounds.
Office Hours	By appointment only.
Other (i.e. Expectations on Classroom, Conduct and Decorum etc.)	
Related Courses	
Keywords	