

79826 –Core Clinical Training (CCT) in Food Inspection, Control, And Certification 1
2 CFU

Topics and skills acquired	Topics	Specific Contents	Hours
<i>BE ABLE TO ANALYSE THE PRODUCTION PROCESSES OF A CRAFT CHEESE FACTORY, AND ASSESS THE STRUCTURAL CRITICAL POINTS AMONG PREREQUISITES AND IDENTIFY HEALTH AND HYGIENE ISSUES</i>	Analysis of production processes at a craft cheese factory	Assessment of structural requisites, prerequisites, and production processes of dairy products (milk, fresh and mature cheese, acidified milk) at a craft dairy farm	3
<i>BE ABLE TO DESIGN A HACCP PLAN FOR A DAIRY PRODUCTION</i>	HACCP for a craft dairy farm	Development of a HACCP plan for a dairy production	4
<i>BE ABLE TO IDENTIFY THE CAUSES OF A HEALTH AND HYGIENE ISSUE IN DAIRY PRODUCTIONS, APPLY DECISION-MAKING METHODS CONCERNING THE PRODUCT DESTINATION, AND APPLICATION OF CORRECTIVE ACTIONS</i>	Problem Solving	Analysis of a health and hygiene issue	3
<i>BE ABLE TO SAMPLE AND ANALYSE A DAIRY PRODUCT PROPERLY, IN ORDER TO ASSESS THE HYGIENE AND SAFETY CHARACTERISTICS OF FOOD</i>	Sampling and analysis of dairy products	Sampling and microbiological analysis of a dairy product	4
<i>BE ABLE TO INTERPRET THE ANALYTICAL RESULT OF A MICROBIOLOGICAL ANALYSIS PERFORMED ON DAIRY PRODUCTS, AND TO WRITE A REPORT</i>	Plate reading, interpretation of results, and reporting	Plate reading and reporting	1
<i>BE ABLE TO PLAN AND PERFORM THE CONTROL OF UNDESIRABLE SUBSTANCES IN FOOD</i>	Screening tests during the control of undesirable substances in milk	Implementation of screening tests to verify the presence of antibiotics and inhibitory substances in milk, and interpretation of results	3
<i>BE ABLE TO PLAN AND PERFORM THE CONTROL OF UNDESIRABLE SUBSTANCES IN FOOD</i>	Screening tests during the control of undesirable substances in milk	Implementation of screening tests to verify the presence of aflatoxins in milk and interpretation of results	2
<i>BE ABLE TO APPROACH A MICROBIOLOGICAL RISK ASSESSMENT IN A DAIRY PRODUCT</i>	Microbiological risk assessment	Documentary analysis of phases in order to perform a quantitative assessment of microbiological risk: hazard identification, hazard characterization, exposure assessment, risk characterization	3

<i>BE ABLE TO APPROACH A MICROBIOLOGICAL RISK ASSESSMENT IN A DAIRY PRODUCT</i>	Case study 1	Collection, comparative analysis, and interpretation of technical and scientific data to incorporate in the risk assessment	3
<i>BE ABLE TO APPROACH A MICROBIOLOGICAL RISK ASSESSMENT IN A DAIRY PRODUCT</i>	Case study 2	Collection, comparative analysis, and interpretation of technical and scientific data to incorporate in the risk assessment	3
<i>BE ABLE TO APPROACH A MICROBIOLOGICAL RISK ASSESSMENT IN A DAIRY PRODUCT</i>	Presentation and discussion on examined case studies	Drawing up, presentation, and discussion of a report with key elements for the assessment of risks identified in the examined case studies, and critical analysis of possible control measures	4
<i>BE ABLE TO REPORT THE ACTIVITIES CARRIED OUT PROPERLY</i>	Preparation of reports	Produce a report on the activities carried out	2