79826 - TIROCINIO DI ISPEZIONE, CONTROLLO E CERTIFICAZIONE DEGLI ALIMENTI 1

This teaching module provides the following elements, which are useful for achieving **EAEVE Day One Competences**	
1.6	**Implement principles of effective interpersonal interaction, including communication, leadership, management, team working, mutual respect and other soft skills.**
	The student communicates and criticaly discusses different components of quantitative microbiological risk assessment analyzing scientific opinions published by the European Food safety Authority in a short presentation
1.9	**Be able to review and evaluate literature and presentations critically.**
	The student communicates and critically discusses with peers the results of a research paper in a short presentation
1.11	**Demonstrate ability to critically analyse evidence, cope with incomplete information, deal with contingencies, and adapt knowledge and skills to varied scenarios and contexts.**
	The student criticaly discusses different components of quantitative microbiological risk assessment analyzing scientific opinions published by the European Food safety Authority The student develops a HACCP plan for both an industrial and artisanal dairy production taking into account all issues concerning biological and chemical hazards as stated in official legislations The student write an analytical microbiological report and prepares a judgment of compliance or not compliance with food safety and process hygiene criteria based on the microbiological results
1.36	**Perform inspection of food and feed to correctly identify conditions affecting the quality and safety of products of animal origin, including related food technology.**
	The student is acquainted with principal EU and national legislation concerning food safety The student is able to use rapid tests for chemical risk assessment in a selected food of animal origin The student is able to plan procedures based on HACCP system and Prerequisite plans for a Food plant The student is able to assess the comprehensiveness of a procedure based on the HACCP system, the report keeping process and identifying any non-compliance The student is able to perform sampling and bacteriological analysis (qualitative and quantitative) of milk and milk-products in relation to major food safety criteria and food hygiene criteria The student is able to interpret the information and results of laboratory analyses for safety assessment The student is able to apply the risk assessment and risk analysis within selected case studies The student is able to apply a problem solving approach to a food safety scenario