Inspection, Control and Certification of Food Products Module 2. Inspection of molluscs and fishery products (2 CFU; 24 hours: 20 hours of lectures and 4 (x4) practical lessons)			
At the end of the course, the student must know and apply the fundamentals of hygiene and safety criteria on fishery products and bivalve molluscs, integrating regulation in force and health hazards with regards to fishery sector			
LECTURES 20 hours			
Temi e competenze acquisite	**Argomenti**	**Contenuti specifici**	**Ore**
1. INTRODUCTION TO THE COURSE	Detailed description of the teaching methods and of the assessment methods for the final test	Description of the organisation of lectures and practical drill-lessons; Brief description of course contents and of the available materials for the study; Assessment methods for final test	1
2. IDENTIFICATION OF FISH, MOLLUSCS AND CRUSTACEANS SPECIES OF COMMERCIAL INTEREST The student will learn to recognise fish, molluscs and crustaceans species of commercial interest	Essentials of systematic identification	Essentials of systematic for the identification of fish, molluscs and crustaceans species of commercial interest	4
3. LABELLING OF FISHERY PRODUCTS The student will acquire the basis of labelling of fishery products	Labelling of fishery products, aquaculture and molluscs	Basis of national and european regulations in force for labelling of fishery products, aquaculture and molluscs: Provision of food information to consumers	2
4. JUDGEMENT ON SUITABILITY OF FISHERY PRODUCTS FOR HUMAN CONSUMPTION The student will acquire	Judgement on suitability of fishery products for human consumption	Requirements of Food Business Operators and of the Competent Veterinary Authority for the sanitary and quality control of fishery products; Organoleptic properties of fishery products, Histamine formation in fish and histamine poisoning, Histamine risk mitigation, Fish families that must not be	4

Regulations in force for fischery sector and the basis of fulfillments of Food Business Operators and competent authority		placed on the market	
5. LIVE BIVALVE MOLLUSCS CHAIN The student will acquire the basis of regulation in force for the requiremnts of fulfillments of Food Business Operators and competent authority for molluscs	Requirements and health standards for live bivalve molluscs	Requirements for production areas, harvesting and relaying of live bivalve molluscs; Requirements for purification and dispath centers; Health standards for live bivalve molluscs: microbiological criteria and marine biotoxins.	4
6. ZOONOSES ASSOCIATED WITH FISHERY PRODUCTS CONSUMPTION The student will learn the main microbiological issues in the fishery chain and will acquire the ability to their control	Main zoonoses associated with fishery products consumption	Basis of infection, intoxication or toxicoinfection associated with fishery products consumption; Focus on Seafood as item causes diseases from viral, bacterial, and parasitic pathogens.	2
7. PARASITES AND CHEMICAL CONTAMINANTS IN FISHERY PRODUCTS The student will learn to approach the main parasitic and chemical issues in the fishery chain	Parasites and chemical contaminants in fishery products	*Anisakidae* classification and main characteristics; human symptoms; species of interest for the presence of Anisakidi; methods for consumers protection Heavy methals, PCB, Dioxins and IPA.	3
PRACTICAL DRILL-LESSONS (4 HOURS X 4 GROUPS)			
1. Practical drill-lessons for the identification of fish, molluscs and crustaceans species of commercial interest	Identification of fish, molluscs and crustaceans species of commercial interest	Practical drill-lessons with fresh fish for their identification.	2

2. Practical drill-lessons for judgement on freshness of fish and visual examination for detecting visible parasites	Freshness of fish and visual examination for detecting visible parasites	Practical drill-lessons with fresh fish for the judgement on freshness of fish and visual examination for detecting visible parasites	2