Week	Tuesday 16.00-19.00	Торіс	Lecturer
1 13/2	Auditorium E4, building E, Campus Coupure	Introduction and objectives Explanation of own case study and topics	IJ
		European level/History and EU institutions/Building blocks	Η
2 20/2	Auditorium E4, building E, Campus Coupure	<mark>Basic</mark> acts : general food law and Belgian legislation	Η
		Legislation related to Novel foods, GMOs	
3 27/2	Auditorium E4, building E, Campus Coupure	The Food Hygiene Package and legislation related to (micro)biological hazards	Η
		Legislation related to Food Information to Consumers (FIC)	
		Send in topic for case study	
4 5/3	Auditorium E4, building E, Campus Coupure	Legislation related to chemical hazards (e.g. residues and contaminants including food contact materials) 4-5.15 pm	IJ
		Other documents (e.g. Guidance documents, Commission Notices) as "soft laws" + <mark>Demonstration of websites,</mark> <mark>databases – finding legal documents</mark>	LJ Bring lap top
		Feedforward own case study : interactive moment to ask questions and to decide on topic of case and role to play	АР
5 12/3	Auditorium E4, building E, Campus Coupure	Legislation related to Food Improvement Agents (e.g. additives, enzymes, flavourings)	Η
		Seminar 1 : Global Food Contact legislation requirements (Main focus on EU, US-FDA, China) Dr Sarah Gabriel-Régis	Ц
		<mark>5.30 – 6.30 pm + discussion</mark> Self-study : Exercises on food additives	IJ
6 19/3	Auditorium E4, building E, Campus Coupure	Seminar 2 : Claims – Aude Mahy (obligation to be present) 4 – 5.15 pm	
		Guided exercises on FIC and labelling 5.30 – 6.30 pm obligation to be present	

		Feedforward own case study : interactive moment to ask questions	АР
7 26/3	Classroom A3, building A, campus Coupure	<mark>Inte</mark> rnational context: -Codex Alimentarius – horizontal and vertical standards	IJ
		-Setting risk-based and evidence based legal framework as risk management strategy	
		5.30 pm Seminar 3 : Food law in international company Carine Hintjens – Vandemoortele Group	IJ
		Feedforward own case study : interactive moment to ask questions	AP
	Eastern holiday		
	Eastern holiday		Due date case study 8th of April 1 pm.
8 16/4	Auditorium E4, building E, Campus Coupure	Belgian Self-checking/autocontrole (principles, sector guides, checklists, quick start sheets) Recognitions, authorizations and registration of food business operators	ΗΓ
		Organisational framework (food safety agency and ministry of public health)	
9 23/4	Auditorium E4, building E, Campus Coupure	Presentation own case study – microteaching	JH/LJ/AP
10 30/4	Auditorium E4, building E, Campus Coupure	Seminar 4 : Food safety authority : its role and objectives	Invited speaker : Vera Cantaert Belgian Food Safety Authority (FAVV
		Demonstration of approach to control microbiological food safety in	IJ
		Guided exercises : case studies to be checked in legal documents – use of search tools	
		Discussion on self-study exercises food additives <mark>(obligation to be present)</mark>	

11 7/5	BRUSSELS!! With train in	Seminar 5: Risk management in	Invited speaker : <mark>DG Health</mark>
	Gent Sint Pieters station	microbiological hazards – EU risk	and Food Safety
		management in food hygiene	
			(LJ/JH)
		(obligation to be present)	
		Brussels day: (by train) :	
		17h-18h30 : FEVIA offices and lecture <mark>EU</mark>	
		Commission DG Health and Food Safety)	
		18h30-19h30: guided tour in around EU	
		buildings with explanation on the function	
		of EU	
		➔ hour of meeting at Gent Sint Pieters	
		station : to be decided but approx. 4pm	
12 14/5	Auditorium E4, building E,	No lecture anymore	
	Campus Coupure		

JH : Johan Hallaert – FEVIA (jh@fevia.be)

LJ: Liesbeth Jacxsens – Department of Food Technology, Safety and Health – UGent (Liesbeth.jacxsens@ugent.be)

Colour indications:

Xxx : seminar/guided exercises : presence obligatory

Xxx : case study

Xxx : microteaching

<mark>Xx</mark>x : on campus lectures

Case study for food regulation

Own case study:

- **groups of 2 students** : groups are assigned by lecturer (if possible we try to mix up between Belgian and non Belgian student, to enhance the international component of Food regulation).
- Students need to select a legal food related issue (e.g. in their home country) which could be into their own interest to work on → students are selecting an own topic and propose this to professors and which role/perspective to fulfill per student (be creative!) : (send e-mail to prof. Liesbeth Jacxsens)
- This legal issue need to be discussed :
 - \circ towards presence/absence of legal documents, link towards international framework
 - o a critical view of effectiveness to govern the quality/safety/nutritional status of the food (evaluation and discussion) from the perspective of the risk manager (as Public Health ministry, food safety authority, government, association) and from the perspective of a food system actor (as food industry, retail, agricultural level, consumer organisation) → principle of multi-perspectivisme (one student is choosing for one role)
- In this case study, students should apply relevant legal documents by use of platforms, search engines and interpret these through knowledge gained during the lectures.
- Report of 5-7 pages according to the principles, explained on the Galileo platform (written in English) with different parts:
 - Introduction (problem statement)
 - \circ $\$ Related legal documents and what is stated related to the topic
 - \circ Critical evaluation and discussion from perspective of risk manager (student 1)
 - Critical evaluation and discussion from perspective of food system actor (student 2)
 - \circ Conclusion
 - o References
- Presentation (10 min) as microteaching is foreseen with a discussion (approx. 10-15 min).