

ACADEMIC YEAR: 2019/2020

Food law

TYPE OF EDUCATIONAL ACTIVITY: Characterizing

TEACHER: Alfonso di Palma

e-mail: alfonso.dipalma@unibas.it

website:

<http://docenti.unibas.it/site/home/docente.html?m=011169>

phone: +39 328 9883296

mobile (optional):

Language Italian

ECTS: 6

(5 Lectures + 1 practicals)

n. of hours: 56 (40h

lectures + 16h practicals)

Campus: Potenza

School: School of Agriculture,
Forest, Food and Environmental
Sciences

Program: BSc Food Technology

Semester: II

EDUCATIONAL GOALS AND EXPECTED LEARNING OUTCOMES

The regulation of legal relationships in the agricultural and food sectors is particularly complex both for the continuous evolution of the interests and balances at stake and for the consequent continuous interventions at the different levels of regulatory production (European, national and regional).

The Agro-Food law course aims to provide the necessary tools to deal concretely with the problems faced by operators in the sector.

- **knowledge and understanding:** knowledge and understanding the basics of both agricultural and food law.
- **applying knowledge and understanding:** ability to define, analyze and critically interpret simple problems of practical interest for the analysis and resolution of real issues.
- **making judgements:** ability to choose, set up and apply the most suitable fundamental laws of both agricultural and food law for the purpose of solving real problems in the professional practice of the food technologist.
- **communication skills:** ability to communicate and schematize the related legal phenomena in a clear, detailed and with appropriate language, presenting a possible solution by using a specific regulatory reference.
- **learning skills:** knowledge and skills in using the main reference texts and bibliographic sources to incorporate the innovation developed on a scientific level and for constant personal updating .

PRE-REQUIREMENTS

No pre-requirements.

SYLLABUS

The course is divided into 3 teaching blocks (TB) concerning agricultural legislation, food law and the discussion of sectoral topics

TB1 - Agricultural Law (16 hours, 2CFU)

- Sources of agricultural law;
- Agricultural enterprise;
- Agricultural entrepreneurs;
- Assets of the agricultural business organization;
- Farm.

TB2 - Food Law (16 hours, 2CFU)

- Harmonization of laws in the European Union and sources of food law;
- Definition of nutrition and analysis of skills;
- System and distinctive features of food products;
- Profiles of hygiene, quality and safety of food products;

-
- Aspects of corporate self-control and producer responsibility;
 - Rules on the labelling of food products;
 - Rules on distinctive signs of food products;
 - Advertising rules for food products.

TB3 - Controls and sectorial topics (lessons and seminars) (8 + 16 hours, 1 + 1 CFU)

- Notes on international legislation and on imports and exports of agro-food products;
- Community, national and regional regulations;
- Companies and various forms of aggregation, in particular cooperatives and consortia;
- Notes on tax and labour legislation;
- Fund cultivation and good agricultural practices; sustainable, circular and precision agriculture;
- Food products obtained with organic method;
- The regulation of the fruit and vegetable sector and of preserves, jams and jams;
- The legislation on the production of flour, pasta, bread and other baked goods;
- The production and roasting of coffee;
- Breeding and fishing;
- Dairy products and cured meats;
- Beekeeping and honey production.

The seminar activities are carried out by experts working in the various areas of teaching competence

TEACHING METHODS

Theoretical lessons and classroom tutorials.

EVALUATION METHODS

The objective of the exam consists in verifying the level of achievement of the training objectives as previously set out. The exam consists of the deepening of a topic dealt with during the seminars, previously agreed with the teacher, and in his oral discussion during the exam. There are also two oral questions, one on agricultural law and one on food law, involving the various topics discussed and treated during the course in order to verify the level of achievement of the educational objectives by the student. Each of the three questions formulated contribute equally to the determination of the final mark, expressed in thirtieths.

TEXTBOOKS AND ON-LINE EDUCATIONAL MATERIAL

During the course the teaching material will be distributed. This material is sufficient to overcome the examination only if coupled to class attendance and exercises and the additional study with consultation of the following textbooks:

- o Alberto Germanò – Manuale di Diritto Agrario – settima edizione – G. Giappichelli Editore Torino, 2010;
- o Stefano Masini – Corso di Diritto Alimentare – terza edizione – Giuffrè Editore, 2015.

INTERACTION WITH STUDENTS

During the first lecture, the structure and organization of the course and the evaluation procedure will be presented. The teaching material (slide print-outs, exercises, further handouts) will be made available to students using a cloud storage system or made available on a pen drive.

Reception hours: Monday from 17.00 to 18.00 and Tuesday from 11.00 to 12 in room A3 (building 2A of the Macchia Romana Campus). It is also strongly recommended to contact the teacher in advance, in order to agree on any other meeting places.

EXAMINATION SESSIONS (FORECAST)¹

The teacher identifies an exam date monthly. To know the exam dates, refer to the personal booking site and / or to the teacher's web page

SEMINARS BY EXTERNAL EXPERTS YES

EVALUATION COMMITTEE

Alfonso de Palma (president), Severino Romano (member) Mario Cozzi (member), Mauro Viccaro (member)

¹ Subject to possible changes: check the web site of the teacher or the Department/School for updates.