

LV0135 Food law and Quality management, draft schedule v240913

1 Nov-3 Dec 2024

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This is a preliminary schedule to give an impression of the flow of the course. A digital schedule in TimeEdit will soon be available with the location of the lectures.

Week 44

Fri 1 Nov

- Online activity (own time) – introduce yourself, warm-up activity

Week 45

Mon 4 Nov

- 8:15-9:00: Course introduction. Su-lin H. and Klara N.
- 9:15-10:00: Lecture. Introduction to food law (all students). Jonas Christensen, Ekolagen
- 10:15-12:00: Lecture. Introduktion till juridik (Swedish students only) Jonas Christensen, Ekolagen.
Other students – work with food safety and quality culture task
- 13:15-16:00 Lab exercise – forming groups, introductory discussions

Tue 5 Nov

- 9:15-12:00 Lecture, Quality management – background, central concepts, actors. Rikard Hellqvist, Bergström och Hellqvist.
- 13:15-16:00 Lab exercise / group work

Wed 6 Nov

- 9:15-10:00 Group planning
- 10:15-12:00 Lecture: HACCP, and introduction to the project. Su-lin H.

Thu 7 Nov

- 9:15-10:00 Group planning
- 10:15-12:00 Lecture: Food law 1. Jonas Christensen, Ekolagen.
- 13:15-16:00 Lab exercise / group work

Fri 8 Nov

- 9:15-10:00 Group planning
- 10:15-12:00 Lecture: Food fraud. Caroline Sandberg, Food inspector, Malmö city.
- 12:00-13:00 (optional) Lunch with Caroline (SLU graduate, food agronomist)
- 13:15-14:00 Discussions – weekly review and what's next? Su-lin H.
- 14:15-16:00 Own work

Week 46

Mon 11 Nov

- 10:15-12:00 Lecture: Certification, Jonathan Skager, Svensk Sigill.
- 12:00-13:00 (optional) Lunch with Jonathan, SLU graduate (food agronomist).
- 13:15-17:00 Lab exercise / group work

Tues 12 Nov

- 9:15-10:00 Group planning
- 10:15-12:00 Time for discussions of lab exercise
- 13:15-17:00 Lab exercise / group work

Wed 13 Nov

- 9:15-10:00 Group planning
- 10:15-12:00 Lecture: Food law 2. Jonas Christensen, Ekolagen.

Thu 14 Nov

- 9:15-10:00 Group planning
- 10:15-12:00 Time for discussions of lab exercise
- 13:15-17:00 Lab exercise / group work

Fri 15 Nov

- 9:15-10:00 Group planning
- 10:15-12:00 Lecture: Food law 3. Jonas Christensen, Ekolagen
- 13:15-16:00 Seminar / group presentations on lab exercise so far (obligatory), with focus on quality design, quality control and quality improvement

Week 47

Mon 18 Nov

- 9:15-10:00 Group planning
- 10:15-12:00 Middle seminar / assessment on Food law (obligatory). Jonas Christensen, Ekolagen
- 13:15-16:00 Lab exercise / group work

Tue 19 Nov

- 9:15-10:00 Group planning
- 10:15-12:00 Lecture slot : open (tentative Risk management and risk assessment)
- 13:15-17:00 Lab exercise / group work

Wed 20 Nov

- 9:15-10:00 Group planning
- 10:15-12:00 Lecture slot : open

Thu 21 Nov

- 9:15-10:00: Group planning
- 10:15-12:00: Lecture. Förvaltningsrätt 1 (Swedish students only) Jonas Christensen, Ekolagen. . Other students – work with food safety and quality culture task
- 13:15-16:00 Group work / own work

Fri 22 Nov

- 9:15-10:00: Group planning
- 10:15-12:00: Lecture. Förvaltningsrätt 2 (Swedish students only) Jonas Christensen, Ekolagen. . Other students – work with food safety and quality culture task
- 13:15-15:00 Seminar (obligatory) – Food safety culture "pitch" and feedback

Week 48

Mon 25 Nov

- 9:15-17:00 Own work / group work. Draft of HACCP report is welcome for feedback.

Tue 26 Nov

- 9:15-17:00 Own work / group work. Draft of HACCP report (group) due, to receive feedback.

Wed 27 Nov

- 9:15-12:00 Own work

Thu 28 Nov

- 9:15-12:00 Book a time for feedback on HACCP report. Own work / group work.
- 13:15-15:00 Final seminar / assessment for Food law (obligatory), Jonas Christensen, Ekolagen.

Fri 29 Nov

- 10:15-12:00 Lecture: Foodborne outbreak investigation. Alexander Sobestiansky, Swedish Food Agency
- 13:15-16:00 Own work

Week 49

Mon 2 Dec

- 9:15-12:00 HACCP group presentations (obligatory)
- 13:15-16:00 Group work, final revisions on HACCP report.

Tue 3 Dec

- 9:15-12:00 Group work / own work. Hand in final version of HACCP (group) report. Hand in Food quality management – synthesis (individual)