

## 320222089 Food Regulation

Module Name	Functional Food
<b>Module Level, if applicable</b>	Advanced
<b>Code if Applicable</b>	320222089
<b>Subtitle, if applicable</b>	-
<b>Courses, if applicable</b>	320222089 Food Regulation
<b>Semester(s) in which the module is taught</b>	5th
<b>Person responsible for the module</b>	Dahlia Elianarni, S.TP., M.S.c.
<b>Lecturer</b>	Dahlia Elianarni, S.TP., M.S.c.
<b>Language</b>	Indonesian
<b>Relation to curriculum</b>	Compulsory Courses for undergraduate program in Departement of Food Technology, Faculty of Agriculture and Animal Science
<b>Type of teaching</b>	Lecture, Project
<b>Workload</b>	<ul style="list-style-type: none"> <li>• Lecture: 2 SKS X 50 minutes X 16 weeks</li> <li>• Project: 2 SKS X 60 minutes X 16 weeks</li> <li>• Independent learning: 3 sks X 60 minutes X 16 week</li> </ul>
<b>Credit points</b>	2 SKS X 1.5 = 3.0 ECTS
<b>Requirements according to the examination regulations</b>	<ol style="list-style-type: none"> <li>1. Registered in this course</li> <li>2. Minimum 80% attendance in this course</li> </ol>
<b>Recommended prerequisites</b>	-
<b>Module Objectives (Intended learning outcomes)</b>	<p>From this course, the students will able to have some skills, which mention in this point, such as:</p> <ol style="list-style-type: none"> <li>1. Introduction to Food Regulation <ul style="list-style-type: none"> <li><input type="checkbox"/> Understand the purpose and importance of food regulation in ensuring food safety, quality, and consumer protection.</li> <li><input type="checkbox"/> Identify key regulatory agencies and organizations involved in food regulation at national and international levels.</li> </ul> </li> </ol>

- Discuss the historical development and evolution of food regulation frameworks.

## 2. Regulatory Frameworks and Legislation

- Familiarize with the regulatory frameworks governing food safety, labeling, and marketing practices.
- Analyze key legislation, regulations, and standards applicable to the food industry, such as food safety laws, labeling requirements, and good manufacturing practices (GMPs).
- Understand the roles and responsibilities of regulatory agencies in enforcing compliance with food regulations.

## 3. Food Safety Regulations

- Identify hazards and risks associated with food production, processing, and distribution.
- Understand the principles of Hazard Analysis and Critical Control Points (HACCP) and its application in ensuring food safety.
- Discuss microbial, chemical, and physical hazards in food and strategies for hazard prevention and control.

## 4. Labeling and Packaging Regulations

- Understand the requirements for food labeling, including ingredient lists, nutrition facts panels, allergen declarations, and health claims.

- Analyze regulations governing food packaging materials, packaging design, and labeling claims.
- Explore international harmonization efforts and trade agreements impacting food labeling and packaging requirements.

#### 5. Food Additives and Ingredient Regulations

- Identify different types of food additives and their functions in food products.
- Understand regulatory approval processes for food additives, including safety assessments and permissible levels.
- Discuss regulations governing novel food ingredients, dietary supplements, and genetically modified organisms (GMOs).

#### 6. Compliance and Enforcement

- Learn about regulatory compliance strategies and best practices for food industry stakeholders.
- Understand the role of inspections, audits, and surveillance programs in monitoring compliance with food regulations.
- Discuss enforcement actions, penalties, and consequences for non-compliance with food regulations.

#### 7. International Food Regulation

- Explore international agreements and organizations regulating food trade and safety, such as the Codex

Alimentarius Commission and the World Trade Organization (WTO).

- Understand the challenges and opportunities associated with harmonizing food regulations across different countries and regions.
- Discuss the role of international standards in facilitating global food trade and ensuring consumer protection.

#### 8. Emerging Issues and Trends

- Identify emerging issues and trends in food regulation, such as food fraud, food defense, and sustainability.
- Discuss regulatory responses to emerging technologies and innovations in the food industry, including nanotechnology and cell-cultured meat.
- Explore future directions and challenges for food regulation in response to evolving consumer preferences and global food systems.

#### 9. Ethical and Legal Considerations

- Examine ethical dilemmas and legal considerations in food regulation, including conflicts of interest, transparency, and public trust.
- Discuss the role of stakeholders, including government agencies, industry representatives, consumer advocates, and policymakers, in shaping food regulation policies.

	<ul style="list-style-type: none"> <li><input type="checkbox"/> Analyze case studies and real-world scenarios to apply ethical principles and legal frameworks to food regulation issues.</li> </ul> <p>10. Regulatory Compliance and Professional Practice</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Develop skills in interpreting and applying food regulations in professional practice settings.</li> <li><input type="checkbox"/> Understand the importance of ongoing training and professional development in maintaining regulatory compliance.</li> <li><input type="checkbox"/> Prepare for careers in food regulation, quality assurance, regulatory affairs, and related fields through hands-on experience and practical exercises.</li> </ul>
<b>Module Content</b>	<p>In this course provides students with a comprehensive understanding of the practical methods and techniques used in food regulation to ensure compliance with food safety, quality, and labeling standards. Students will learn about analytical methods, inspection techniques, and regulatory compliance strategies essential for effective food regulation.</p>
<b>Study and examination requirements and forms of examination</b>	<p><b>Cognitive:</b> Midterm exam, Final exam, Quizzes, Assignments  <b>Affective:</b> Assessed from the element /variables achievement, namely (a) Contributions (attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.</p>
<b>Media employed</b>	<p>The course delivered through a combination of lectures, seminars, group discussions, case studies</p>

## Recommended Literature

For Class

### A. Compulsory

Indonesian food regulation from ministry, namely:

1. Law Number 18 of 2012 concerning Food: This law is the main legal basis that regulates food in Indonesia. This law covers various aspects related to food production, distribution, consumption and control.
2. Government Regulation Number 28 of 2004 concerning Food Supervision: This regulation regulates the supervision of food safety, including testing, monitoring, control and food certification procedures.
3. Regulation of the Minister of Health of the Republic of Indonesia Number 28 of 2019 concerning Processed Food: This regulation regulates the health, safety and quality requirements for processed food, including standards for raw materials, production processes and food labels.
4. Food and Drug Supervisory Agency (BPOM) Regulations regarding Food Registration: BPOM has regulations related to food registration, including registration procedures, administration requirements, and product testing.
5. Ministry of Agriculture Regulations on Halal Food: The Ministry of Agriculture has regulations related to halal certification for food products, by the principles of halal food in Islam.
6. Regional Regulations on Food: Apart from national regulations, several regions in Indonesia also have regional regulations that regulate food, especially those related to food supervision and control at the local level.

	<b>B. Option</b> 1. Van der Heijden, K., 2019. International food safety handbook: Science, international regulation, and control. Routledge.
<b>Date of Last Amendment</b>	24 <sup>th</sup> Augustus 2022