

**COURSE DATA****DATA SUBJECT**

**Code:** 33984  
**Name:** Food Legislation and Deontology  
**Cycle:** Undergraduate Studies  
**ECTS Credits:** 4.5  
**Academic year:** 2026-27

**STUDY (S)**

Degree	Center	Acad. year	Period
1103 - Degree in Food Science and Technology	Facultat de Farmàcia i Ciències de l'alimentació	3	First quarter

**SUBJECT-MATTER**

Degree	Subject-matter	Character
1103 - Degree in Food Science and Technology	Food law and ethics	COMPULSORY

**COORDINATION**

GARCIA-GRANERO GASCO MARINA

**SUMMARY**

This subject contributes to the knowledge of food law and to raising an ethical awareness of future professionals on their practice. Such ethical awareness is expressed in a socially responsible behavior in accordance with the moral and legal duties of the own profession. Especially, it helps to form food scientists in the frame of a comprehensive citizenship.

main goal of this subject is to know both general aspects and specific issues of food law to reflect on the way how to build a more ethical society by means of the formation of citizens more aware of their civic tasks, and professionals more ethically engaged with the goals and values of their profession. And, from that standpoint, to analyze the concrete questions of food legislation and deontology.

The course will study ethical principles of the professions related with human nutrition, dietetics and science and food technology and, considering concrete cases and situations, promote reflection on how to develop a correct and ethical professional practice

**PREVIOUS KNOWLEDGE****RELATIONSHIP TO OTHER SUBJECTS OF THE SAME DEGREE**



There are no specified enrollment restrictions with other subjects of the curriculum.

## OTHER REQUIREMENTS

## COMPETENCES / LEARNING OUTCOMES

### 1103 - Degree in Food Science and Technology

Be able to organise and plan work times.

Be able to take on social and ethical commitments.

Capacidad de obtener, procesar e interpretar datos e información relevantes en el ámbito de la alimentación y la nutrición humana, haciendo uso de las tecnologías de la información y la comunicación.

Capacidad de reunir e interpretar datos relevantes para emitir juicios que incluyan una reflexión sobre temas relevantes de índole social, científica o ética.

Desarrollar la profesión con respeto a otros profesionales de la salud, adquiriendo habilidades para trabajar en equipo.

Develop the capacity to convey information, ideas, problems and solutions in the field of ethics and professional ethics, both to a specialist and non-specialist audience.

Know the legal and ethical limits of professional practice.

Recognise one's own limitations and the need to maintain and update professional competence, with particular emphasis on independent and lifelong learning of new facts, products and techniques in the field of nutrition and food, and on motivation for quality.

Recognise plurality and respect differences.

Saber aplicar los elementos esenciales de la profesión al mundo profesional, de acuerdo con los Derechos Humanos y los principios democráticos, de igualdad entre mujeres y hombres, de solidaridad, de protección del medio ambiente y de fomento de la cultura de la paz.

Tener capacidad de analizar, sintetizar e interpretar datos relevantes de índole cultural, social, política, ética o científica, y de emitir juicios reflexivos sobre ellos.

## DESCRIPTION OF CONTENTS

### 1. I. LEGISLATION

#### 1. Notions of Law and Food Law



2. The international and Spanish framework of food law.
3. The principles of food law
4. The right to nutrition
5. Criminal protection and food safety policy.
6. Main administrative techniques of intervention in the matter of food safety.
7. Consumer information.

## 2. 2. DEONTOLOGY AND ETHICS

8. Deontology and its meaning.
9. Code of Ethics for Food Science and Technology Professionals
10. Applied ethics and nutrition (I)
11. Applied ethics and nutrition (II)
12. Ethics of the food company
13. Ethics applied to science.
14. Ethics applied to technology.
15. Legislation, deontology and ethics applied to Food Technology.

## WORKLOAD

### PRESENCIAL ACTIVITIES

Activity	Hours
Tutorials	2,00
Theory	38,00
Seminar	2,00
<b>Total hours</b>	<b>42,00</b>

### NON PRESENCIAL ACTIVITIES

Activity	Hours
Attendance at other activities	6,00
Individual or group project	0,00
Independent study and work	0,00
Preparation of lessons	61,50
Preparation for assessment activities	0,00
Resolution of case studies	0,00
<b>Total hours</b>	<b>67,50</b>

## TEACHING METHODOLOGY

1.- **Theory (3,56 ECTS, 89 hours):** Magisterial lessons with the aim that the student gets the basic knowledge. Competences 1-14.

-Presence: 38 hours.



-Preparation and study: 51 hours.

**2.- Practices in the seminar room (0,54 ECTS, 13,5 hours):** Seminars, problems. Competences 1-14.

-Presence: 2 hours.

-Preparation and study: 11,5 hours.

**3.- Tutorials (0,32 ECTS, 8 hours):** Resolution of doubts in a personalized way and in groups. Competences 1-14.

-Presence: 2 hours.

-Preparation and study: 6 hours.

**4.- Making of exams (0,08 ECTS, 2 hours).**

-Presential: 2 hours.

**TOTAL:**

-Presential: 44 hours.

-No presential: 68,5 hours.

During the activities, both theoretical and practical, examples of the applications of the contents of the subject in relation to the Sustainable Development Goals (SDG) will be indicated, as well as in the proposals of topics for the coordinated seminars. This is intended to provide students with knowledge, skills and motivation to understand and address these SDGs, while promoting reflection and criticism

**EVALUATION**



1. Theoretical part: realization of a written test to guarantee the knowledge and understanding of the theoretical contents established for the subject. This section will contribute to the final grade with a percentage of 70%.
2. Practical part: carrying out activities on various current topics related to nutrition and presentation in class. The level of understanding of the contents, the skills for their presentation and analysis, as well as the participation of the students will be valued. This section will contribute to the final grade with a percentage of 20%.
3. Coordinated seminar with a percentage of 10%.
4. Attendance to practical classes, regulated tutorials and coordinated seminars is mandatory upon first enrollment. Students enrolled for the second time will not be obliged to attend, but they must speak with the teacher to determine the conservation of the previous marks in this section.
5. To be able to add the practical part it will be necessary to obtain a minimum of 3,5 (out of 7) in the written test.
8. For the second call, the marks obtained in the practical part are kept.

Alternatively, professors have the prerogative to opt for evaluating the learning of knowledge, skills and abilities in the form of continuous evaluation throughout the course. The professor will indicate the chosen form of evaluation (final or continuous) at the beginning of the course and it will be applied to the entire group. With the same percentages already stated, the continuous evaluation option will consider the following evaluable parameters:

- a) The completion of individual and/or collective reports related to the coursework and activities in the classroom. These will assess the acquisition of skills, knowledge of basic concepts and the capacity for ethical reasoning.
- b) A written test that will assess the degree of general knowledge of theoretical concepts and legal, deontological and ethical issues
- c) The students' attitude of the will be assessed in individual and collective tutorials, practical classes, seminars and classroom debates.

Evidence of copying or plagiarism in any of the assessable tasks will result in failure to pass the subject and in appropriate disciplinary action being taken. Please note that, in accordance with article 13. d) of the Statute of the University Student (RD 1791/2010, of 30 December), it is the duty of students to refrain from using or participating in dishonest means in assessment tests, assignments or university official documents.

In the event of fraudulent practices, the "**Action Protocol for fraudulent practices at the University of Valencia**" will be applied (ACGUV 123/2020):



<https://www.uv.es/sgeneral/Protocols/C83sp.pdf>

The activities of continuous assessment, which in this subject are practices, tutorials and seminars, are of MANDATORY ATTENDANCE and, therefore, NOT RECOVERABLE, in accordance with the provisions of Article 6.5 of the Regulation of Evaluation and Qualification of the UV for Bachelor and Master degrees. If it is not possible to attend any of these activities for justified reasons, it must be communicated in advance. In this way, the person in charge of the subject may assign the student a session in another group.

## REFERENCES

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