



MINISTRY OF EDUCATION AND SCIENCE OF THE RUSSIAN FEDERATION
Federal state autonomous educational institution
of higher education
«Far Eastern Federal University»
(FEFU)

INSTITUTE OF LIFE SCIENCES AND BIOMEDICINE (SCHOOL)

AGREED

Head of OP

Kalenik T.K.
(signature) (full name)
«28» September 2021 г.

APPROVE

Head of VSP

Kalenik T.K.
(signature) (full name)
«28» September 2021 г.

WORKING PROGRAM OF THE DISCIPLINE

Food Law and Food Security
Direction of training 19.04.01 «Biotechnology»
(«Agri-Food Biotechnology»)
Form of training full-time

course 2 semester 3
lectures 9 hours.
practical classes 27 h.
laboratory work 00 hours.
including using
total classroom hours 36 hours.
independent work 72 h.
including preparation for the exam 00 hours (if the exam is provided).
control works (quantity) are not provided
term paper / term project are not provided
credit 3 semester
exam not included

The program of the state final certification was compiled in accordance with the requirements of the Federal State Educational Standard in the field of study 19.04.01 Biotechnology, approved by order of the Ministry of Science and Higher Education of the Russian Federation dated August 10, 2021 No. 737.

The program at the meeting of the Academic Council of the Institute of Life Sciences and Biomedicine (School) December 21, 2021
Director of the Department of Food Science and Technology Kalenik T.K.
Compiled by: T.K. Kalenik, Senotrusova T.A.

Reverse side of the title page of the RPMU

I. The work program was revised at the meeting of the department:

Protocol dated « _____ » _____ 20__ № _____

Director _____
(signature) (full name)

II. The work program was revised at the meeting of the department:

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(signature) (full name)

III. The work program was revised at the meeting of the department:

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IV. The work program was revised at the meeting of the department:

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Director _____
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ABSTRACT

Bachelor's/Specialist's/Master's degree in 19.04.01 Biotechnology

Study profile/ Specialization/ Master's Program "Title" Agri-food biotechnology

Course title: Food Law and Food Security

Variable part of Block, 3 credits

Instructor: Senotrusova T.A

At the beginning of the course a student should be able to:

the ability to search, store, process and analyze information from various sources and databases, to represent it in the required format using the information, computer and network technologies;

- the ability to use modern methods and technologies (including information) in their professional activities.

Learning outcomes:

SPC – 9 - readiness to use the basic principles of organization of metrological support of production;

SPC - 11 - the ability to ensure technological discipline, sanitary and hygienic mode of operation of the enterprise, maintenance of technological equipment in proper technical condition;

SPC – 12 - the ability to plan and carry out activities to ensure safety at work, to monitor and protect the environment;

SPC-15 readiness to ensure the stability of production indicators and product quality.

Course description: technical regulation and regulatory framework for the food processing industry; improvement of technology and development of standards and normative and technical documentation; development of technical documentation and technical regulations with participation in the preparation of design and technological documentation, taking into account international experience; modern versions of quality management systems based on

international standards; quality management of finished products using methods of mathematical modeling and optimization of the chemical composition, nutritional and biological value of finished products; ensuring the implementation of technological processes and the release of products in accordance with sanitary and veterinary norms and rules.

Main course literature:

1. Food fortification and dietary supplements. Technology, safety and regulatory framework / ed. P. B. Ottaway; trans. from English I. S. Gorozhankina. - St. Petersburg: Profession, 2010. - 312 c. (12 copies)
<http://lib.dvfu.ru:8080/lib/item?id=chamo{5757131&theme=FEFU>

2. Food security (in the world and in Russia) / V. I. Nazarenko; Russian Academy of Sciences, Institute of Europe. Moscow: Monuments of historical thought, 2011. - 285 p. (1 copy)
<http://lib.dvfu.ru:8080/lib/item?id=chamo:662344&theme=FEFU>

3. Climate change and food security in Russia: historical analysis and model forecasts / N. M. Dronin. Moscow: GEOS, 2014. -- 303 p. (1 copy)
<http://lib.dvfu.ru:8080/lib/item?id=chamo:772363&theme=FEFU>

Form of final knowledge control: credit.

1. Purpose and objectives of mastering the discipline:

The purpose:

the formation and development of general cultural and professional competencies necessary for professional activities in the field of food law and food safety of biotechnological products.

Objectives of the discipline:

- 1) the study of the legislative and regulatory framework of the food and processing industry;
- 2) mastering the methods and means of developing technical documentation and technical regulations with participation in the preparation of design and technological documentation taking into account international experience;
- 3) mastery of methods and means, organization of work to improve technology and develop draft standards and normative and technical documentation;
- 4) mastering the methods and means of developing methodological documents, technical regulations, as well as proposals and measures for the implementation of developed projects and programs;
- 5) the study of modern versions of quality management systems based on international standards;
- 6) the study of the analysis of the level of quality;
- 7) mastering the methods and means of controlling the quality of finished products using mathematical modeling and optimization of the chemical composition, nutritional and biological value of finished products;
- 8) mastery of the methods and means of organizing the production control of semi-finished products;
- 9) mastery of methods and means of ensuring the implementation of technological processes and production in accordance with sanitary and veterinary norms and rules;

10) mastering the methods and means of organizing product quality control in accordance with the requirements of sanitary, veterinary norms and rules;

11) mastering the methods and means of organizing the monitoring of compliance with the environmental cleanliness of production processes.

As a result of studying this discipline, the following professional competencies (elements of competencies) are formed in students:

Code and wording of competency	Competency Stages	
SPC-9 readiness to use the basic principles of organization of metrological support of production	Knows	state control and supervision in the field of standardization, metrology, certification of international standards; databases of a technological, technical nature, principles for the development of quality management systems, standards and specifications in force in the industry and at the enterprise, legislative and regulatory legal acts; international organizations in the field of standardization, metrology, certification; the current system of state attestation and certification of products; methodological materials on product quality management, methods of quality control of products, raw materials, materials
	Is able	maintain a single information space for planning and managing an enterprise at all stages of the life cycle of food products
	Owns	the procedure and methods for planning the technological preparation of production; the basics of organization and management of production, technical regulation, organization of production and organization of technological preparation of production in the industry and at the enterprise, as well as the organization of accounting, the procedure and terms for reporting on product quality methods of rational organization of labor; decision-making methods in the field of personnel management, methods for evaluating the performance of the organization's personnel and evaluating the effectiveness of personnel management
SPC-11 the ability to ensure technological discipline, sanitary and hygienic mode of operation of the	Knows	how to organize production and efficient work of the labor collective on the basis of modern management methods; organize the work of a team of performers, make decisions in a spectrum of opinions, determine the

enterprise, maintenance of technological equipment in proper technical condition		order of work; legislative and regulatory framework for the food and processing industry; regulatory, methodological, technical documents that ensure the fulfillment of the requirements of technical regulations; principles of development of quality management systems; modern versions of quality management systems based on international standards; legal aspects of the work of enterprises in modern conditions; responsibility for violating standards
	Is able	ensure technological discipline, sanitary and hygienic mode of operation of the enterprise, maintenance of technological equipment in proper technical condition
	Owns	methods and means of managing technological discipline, sanitary and hygienic regime of the enterprise, maintenance of technological equipment in proper technical condition
SPC-12 the ability to plan and carry out activities to ensure safety at work, to monitor and protect the environment	Knows	principles and ensuring the environmental compatibility of technological processes with the environment, the principles of organizing safe and harmless working conditions during the operation of technological equipment;
	Is able	legislative and regulatory framework for the food and processing industry;
	Owns	regulatory, methodological, technical documents that ensure the fulfillment of the requirements of technical regulations;
SPC-15 readiness to ensure the stability of production indicators and product quality	Knows	legislative and regulatory framework for the food and processing industry;
	Is able	regulatory, methodological, technical documents that ensure the fulfillment of the requirements of technical regulations;
	Owns	standards, specifications, technological instructions and other regulatory documents that determine the quality, production, sale, modes and methods of storage, transportation and labeling of products;

To form the above competencies within the discipline «Food Law and Food Security» the following methods of active / interactive training are used:

- seminars in the form of "round tables";
- lectures in the form of “lectures of press conferences”.

2. The complexity of the discipline and types of training sessions in the discipline

The total labor intensity of the discipline is 3 credit units (108 academic hours).

The types of training sessions and work of the student in the discipline can be:

Designation	Types of training sessions and work of the student
Lec	Lectures
Lab	Labs
Pe	Practical exercises
Oc	Online course
SR	Independent work of the student during the period of theoretical training
Control	Independent work of the student and contact work of the student with the teacher during the period of intermediate certification

Discipline structure:

The form of education is full-time.

№	Section name disciplines	Semester	The number of hours by type of training sessions and work of the student						Forms of intermediate certification, current monitoring of progress
			Lec	Lab	Pe	Oc	SR	Control	
1	Section 1 Technical regulation and legislation	3	3		9				Seminar, credit
2	Section 2. Technical regulation and legislation	3	3		9		72		Seminar, credit
3	Section 3. . Basics of conformity assessment	3	3		9				Seminar, credit
	Total:		9		27		72		

2. STRUCTURE AND CONTENT OF THE THEORETICAL PART OF THE COURSE

Lecture classes (9 hours)

Section 1. Technical regulation and legislation (lecture, press conference)

Topic 1. The role and importance of technical legislation in removing technical barriers in the economy

- Concept of technical regulation.
- Characterization of technical legislation and regulatory, regulatory legal acts in the field of technical regulation.

Topic 2. Description of technical regulations

- The concept of technical regulations.
- Objects and subjects of technical regulation.
- Basic principles of technical regulation.
- Types of technical regulations and structure.
- Procedure for the development of technical regulations.
- State control (supervision) in the field of technical regulation.
- Responsibility for non-compliance of products with the requirements of technical regulations.

Topic 3. Metrological support

- The concept of metrology. Tasks of metrology. Metrology as an activity.
- Objects, means and methods of measurement, their types and characteristics.
- State system for ensuring the uniformity of measurements (ICG).
- Metrological activities and areas of state regulation in the field of ensuring the uniformity of measurements.

Section 2. Standardization and regulatory support

Topic 1. The essence of standardization

- The concept, goals and objectives of standardization.
- Objects of standardization.

Topic 2. Principles, functions, methods and means of standardization

- Principles and functions of standardization.
- The main methods of standardization.

Topic 3. Means of standardization

- Levels of standardization.
- Categories and types of standards.
- Technical conditions
- The procedure for developing standards.
- Requirements for the structure and content of standards of different types.
- Application of normative documents on standardization.

Topic 4. Organization of work on standardization in the Russian Federation

- Legal basis for standardization.
- General characteristics of the national standardization system.
- Standardization bodies and services.
- State control and supervision of compliance with mandatory standards.
- Responsibility for violation of mandatory standards.

Section 3. Basics of conformity assessment

Topic 1. Evaluation and confirmation of compliance

- Quality management systems and certification Taylor system, statistical methods of quality management, universal quality management (TQM), principles of universal quality management - ISO 9000 international standards, technical specifications and quality control, selective statistical methods of quality control, third-party product certification, system certification quality and standards of ISO 9000 series.
- The essence of the confirmation of compliance.
- Conformity confirmation procedures (mandatory certification, declaration of conformity).
- Voluntary confirmation of compliance.
- State registration as an element of mandatory confirmation of compliance.
- Accreditation system in Russia (principles of accreditation, mutual recognition agreements).

Topic 2. Identification and conformity assessment of products as the initial stage of confirmation of compliance

- Conformity assessment of product quality.
- The concept of identification and its main functions.
- The main tasks, objects and subjects of identification.
- Types of identification.
- Means, criteria and methods of identification.

Topic 3. Rules for certification and declaration

- Certification Rules.
- Subjects - participants of mandatory certification.
- Means of assessment and confirmation of compliance.
- Methods of assessment and confirmation of compliance.

Topic 4. Conformity assessment systems

- General characteristics of the conformity assessment (certification) system.
- Certification and declaration of conformity schemes.

- Characterization and application of certification and declaration of conformity schemes.
- General characteristics of certification schemes.
- General characteristics of declaration of conformity schemes.
- General principles for choosing conformity declaration schemes.
- The procedure for certification (declaration) in the System.

Topic 5. Certification system for food products and food raw materials

- General characteristics of the certification system for food products and food raw materials.
- Accompanying documents for products (veterinary certificate, certificate of state registration).
- The procedure for mandatory certification of food products.
- Certification procedure for meat, meat products, poultry, eggs and their processed products.

Topic 6. Certification of quality systems and traceability of food safety and quality

- Certification of quality systems.
- Certification of production.
- HACCP system.
- Implementation of the HACCP system.

4. STRUCTURE AND CONTENT OF THE PRACTICAL PART OF THE COURSE

Practical classes (27 hours)

Lesson 1. The role and importance of technical legislation in removing technical barriers in the economy

The purpose of the lesson: to study the fundamentals of technical regulation in the Russian Federation and to consolidate knowledge in the field of food law and regulatory requirements.

Lesson content:

1. The colloquium.

Controlling the depth of assimilation of theoretical material; understanding the essence of the phenomena illustrated by this practical lesson; knowledge of the main provisions of technical regulation; basic definitions in the field of technical regulation; principles and objects of technical regulation; normative documents of standardization.

2. The theoretical part.

1) The concept of technical regulation. Aims, means, methods and tasks of technical regulation.

2) Characterization of technical legislation and regulatory, regulatory legal acts in the field of technical regulation.

3. The practical part.

For example, GOST 34159-2017 "Products from meat. General technical conditions "to assess the need and sufficiency of the range of mandatory requirements from the position of the Federal Law“ On Technical Regulation ”.

4. Presentation of work results.

Report the results of the assessment in a table. Defend the work to the teacher.

Requirements for meat products GOST 34159-2017 "Meat products. General specifications "	Requirements for meat products TR TS 034/2013 "On the safety of meat and meat products"	Conclusion

5. Test questions.

- 1) The role of the WTO in the activities of various states.
- 2) Description of the legal mechanism of entry into the WTO.
- 3) Ways of approximation of the national legislation of individual states with the legal norms of the WTO.
- 4) Description of the goals of Russia's accession to the WTO.
- 5) Receptions ensuring the release of high-quality and competitive products.
- 6) Characterization of the product life cycle (GSP).
- 7) Description of the concepts of technical regulation, safety, risk. Elements of technical regulation.
- 8) Technical legislation in the field of technical regulation.

Lesson 2. Characterization of technical regulations

Purpose of the lesson: consolidation of knowledge in the field of structure and content of technical regulations.

Lesson content

1. The colloquium.

Controlling the depth of assimilation of theoretical material; understanding the essence of the phenomena illustrated by this practical lesson; knowledge of the structure, composition and content of technical regulations.

2. The theoretical part

- 1) Objects and subjects of technical regulation.
- 2) The basic principles of technical regulation.
- 3) Types of technical regulations and structure.

- 4) The procedure for developing technical regulations.
- 5) The procedure for state control (supervision) in the field of technical regulation.

3. The practical part.

Build a standard block diagram of the technical regulations of the Customs Union. Choose technical regulations from those presented by the teacher. View the contents of the selected technical regulations. Compare the structure of the analyzed TP with the typical structure. To conclude.

4. Presentation of work results.

Report the comparison results in a table. Work to protect the teacher.

Fill in the table:

Technical regulations	Name	Chapter	Article	Summary
General				
Special				

5. Test questions.

- 1) Definition and characterization of technical regulations, goals that guide them in their adoption.
- 2) The role of the state in the regulation of consumer and producer offenses.
- 3) Characterization of objects of technical regulation.
- 4) Description of the subjects of technical regulation.
- 5) Describe the principles of technical regulation.
- 6) Information contained in the technical regulations.
- 7) Types of regulations and their distinctive features.
- 8) The structure of TR.
- 9) Description of the activities and the distinctive features of the functions of the SCiN.
- 10) Responsibility for non-compliance with TR requirements.

Lesson 3. Metrological support

The purpose of the lesson: the study of documents in the field of metrology, the concept, subject and tasks of metrology.

Lesson content

1. The colloquium.

Legal metrology, fundamental and practical metrology.

2. The theoretical part.

- 1) Objects, means and methods of measurement, their types and characteristics. Tasks of metrology.
- 2) The state system for ensuring the uniformity of measurements (ICG).

3) Metrological activity and the scope of state regulation in the field of ensuring the uniformity of measurements.

3. The practical part.

4. Presentation of work results.

5. Test questions.

1) Conditions for ensuring the uniformity of measurements.

2) Metrological characteristics that determine: the scope of SI; quality measurement.

3) Areas of state metrological control and supervision.

4) Verification of SI.

5) SI verification objects.

6) Verification and calibration of SI.

7) For what reasons does the unity of measurements become the object of technical regulations?

8) List the directions for improving metrological activity.

Lesson 4. Standardization and regulatory support

The purpose of the lesson: the study of documents in the field of standardization, the rules of construction and presentation of the standard.

Lesson content

1. The colloquium.

Controlling the depth of assimilation of theoretical material; understanding the essence of the phenomena illustrated by this practical lesson; knowledge of documents in the field of standardization, types of standards, basic rules for the construction, designation and presentation of national standards; rules for the design and designation of national standards of the Russian Federation, developed on the basis of the application of international and regional standards.

2. The theoretical part.

1) The concept, goals and objectives of standardization.

2) Objects of standardization.

3) The principles and functions of standardization.

4) Basic methods of standardization.

5) Levels of standardization.

6) Categories and types of standards.

7) Specifications.

8) The procedure for developing standards.

9) Requirements for the structure and content of standards of various types.

10) Application of normative documents on standardization.

11) The legal basis for standardization.

- 12) General characteristics of the national standardization system.
- 13) Standardization bodies and services.
- 14) State control and supervision of compliance with mandatory standards.
- 15) Responsibility for violation of mandatory standards.

3. The practical part.

Obtain from the teacher the text of the fundamental national standard: GOST 1.1-2002; GOST 1.4-2004; GOST R 1.15-2009; GOST R 1.7-2008. Familiarize yourself with the contents of the regulatory document and indicate its main purpose. Define the structure of the normative document and give a list of structural elements.

№	Structural element	Structural element content	Structural Element Assignment

4. Presentation of work results.

Briefly describe the content of each element and fill out the table based on the results of the work.

5. Test questions.

- 1) The concept of standardization, the main goal of standardization, the role of standardization in practice.
- 2) The role of standardization in business, management and science.
- 3) The main goals of standardization.
- 4) The main objectives of standardization.
- 5) Characterization of standardization objects.
- 6) Characterization of standardization processes.

Lesson 5. Basics of confirmation of compliance

The purpose of the lesson: to study the rules and procedures for confirming compliance in the Russian Federation.

Lesson content

1. The colloquium.

Controlling the depth of assimilation of theoretical material; understanding the essence of the processes illustrated by this practical lesson; knowledge of documents in the field of terminology related to the confirmation of conformity, composition and application of conformity confirmation schemes for products operating in the territory of the Russian Federation.

2. The theoretical part.

- 1) Assessment and confirmation of compliance.

- 2) Identification and conformity assessment of products as the initial stage of conformity assessment.
- 3) Rules for certification and declaration.
- 4) The system of certification of food products and food raw materials.
- 5) Certification of quality systems and traceability of food safety and quality.

2. The practical part.

Define schemes for confirming the conformity of batches of raw materials and biotechnological products, as well as biotechnological products of baby food.

3. Presentation of work results.

Report the results in a table. Defend the work to the teacher.

Products	Product normative document	Confirmation Forms	Conformity Verification Schemes	
			Number	structure
Raw materials				
Biotechnological products				
Biotechnological baby food products				

5. Test questions.

- 1) Forms of confirmation of compliance of raw materials and biotechnological products.
- 2) Implementation of the declaration in accordance with established schemes.
- 3) Validity of documents confirming compliance.
- 4) Evidence materials in the declaration of conformity.

5. TRAINING AND METHODOLOGICAL SUPPORT OF STUDENTS'S INDEPENDENT WORK

Educational and methodological support for the independent work of students in the discipline "Food Law and Food Security" is presented in Appendix 1 and includes:

- a schedule of independent work on the discipline, including approximate norms of time to complete each task;
- characteristics of tasks for independent work of students and guidelines for their implementation;

- requirements for the presentation and presentation of the results of independent work;
- criteria for evaluating the performance of independent work.

6. CONTROL OF ACHIEVING COURSE OBJECTIVES

№	Supervised modules / sections / topics of the discipline	Codes and stages of formation of competencies		Evaluation tools – name	
				Current control	Intermediate certification
1	Technical Regulation and Legislation	SPC-11 the ability to ensure technological discipline, sanitary and hygienic mode of operation of the enterprise, maintenance of technological equipment in proper technical condition	Knows	UO-2 colloquium PR-7 reference summary	Credit on issues 1,2, 3, 4, 5, 6 UO-1 Interview
			<ul style="list-style-type: none"> - how to organize the production and effective work of the labor collective based on modern management methods; - organize the work of the team of performers, make decisions in a spectrum of opinions, determine the order of work; - The legislative and regulatory framework of the food and processing industry; - regulatory, methodological, technical documents that ensure compliance with technical regulations; - principles of development of quality management systems; - modern versions of quality management systems based on international standards; - legal aspects of the work of enterprises in modern conditions; -- liability for violation of standards 		
			Is able to		
		Owns	PR-6 practical work	Credit on issues 1,2, 3, 4, 5, 6	

2		SPC-12 the ability to plan and carry out activities to ensure safety at work, to monitor and protect the environment	<p>Knows</p> <ul style="list-style-type: none"> - principles and ensuring environmental compatibility of technological processes with the environment, principles of organizing safe and harmless working conditions during the operation of technological equipment; - The legislative and regulatory framework of the food and processing industry; - regulatory, methodological, technical documents that ensure compliance with technical regulations; - the basic requirements of regulatory documentation governing the quality indicators of raw materials and products; - international standards; - databases of technological, technical nature; - modern versions of quality management systems based on international standards; - legal aspects of the work of enterprises in modern conditions; -- liability for violation of standards 	UO-2 colloquium PR-7 reference summary	Standings on issues 1,2, 3, 4, 5, 6 UO-1 Interview
			<p>Is able to</p> <ul style="list-style-type: none"> - plan and carry out activities to ensure industrial safety, environmental monitoring and protection 	PR-11 Case study	Credit on issues 1,2, 3, 4, 5, 6
			<p>Owens</p> <ul style="list-style-type: none"> -- skills in planning and conducting activities to ensure safety in production, monitoring and environmental protection 	PR-6 practical work	Credit on issues 1,2, 3, 4, 5, 6
3	Standardization and Regulatory Support	PC-9 readiness to use the basic principles of organization of	<p>Knows</p> <ul style="list-style-type: none"> - state control and supervision in the field of standardization, metrology, certification 	UO-2 colloquium PR-7	Credit on issues 7, 8, 9, 10, 11, 12, 13, 14, 15,

		metrological support of production	<ul style="list-style-type: none"> - international standards; - databases of a technological, technical nature, principles for the development of quality management systems, standards and specifications in force in the industry and at the enterprise, legislative and regulatory legal acts; - international organizations in the field of standardization, metrology, certification; - The current system of state certification and certification of products; -- methodological materials for product quality management, methods for controlling the quality of products, raw materials 	reference summary	16, 17, 18, 19 UO-1 Interview
			<p>Is able</p> <ul style="list-style-type: none"> -- maintain a unified information space for enterprise planning and management at all stages of the life cycle of food products 	PR-11 case study	Credit on issues 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19

			<p>Owns</p> <ul style="list-style-type: none"> - the order and methods of planning technological preparation of production; - the fundamentals of organization and management of production, technical regulation, organization of production and organization of technological preparation of production in the industry and the enterprise, as well as organization of accounting, the procedure and timing for reporting on product quality - methods of rational organization of labor; <ul style="list-style-type: none"> - decision-making methods in the field of personnel management, methods for assessing the performance of the organization's personnel and evaluating the effectiveness of personnel management 	PR-6 practical work	Credit on issues 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19
4	Conformity confirmation basics	SPC-15 readiness to ensure the stability of production indicators and product quality	<p>Knows</p> <ul style="list-style-type: none"> - The legislative and regulatory framework of the food and processing industry; - regulatory, methodological, technical documents that ensure compliance with technical regulations; - standards, specifications, technological instructions and other regulatory documents that determine the quality, production, implementation, modes and methods of storage, transportation and labeling of products; -- the basic requirements of regulatory documentation governing the quality indicators of raw materials and products 	UO-2 colloquium PR-7 reference summary	Credit on issues 20-50 UO-1 Interview
			<p>Is able</p> <ul style="list-style-type: none"> -- ensure the stability of production indicators and the quality of products 	PR-11 case study	Credit on issues 20-50

			Owns - skills to ensure the stability of production indicators and the quality of products	PR-6 practical work	Credit on issues 20-50 UO-1 Interview
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- 1) oral survey (UO): interview (UO-1), colloquium (UO-2);
- 2) written work (PR): practical work (PR-6), supporting abstract (PR-7), case study (PR-11)

Control and methodological materials, as well as criteria and indicators necessary for assessing knowledge, skills, and characterizing the stages of formation of competencies in the process of mastering the educational program are presented in Appendix 2.

7. LIST OF TRAINING LITERATURE AND INFORMATION AND METHODOLOGICAL SUPPORT OF DISCIPLINE

Main literature

(electronic and print editions)

1. Food fortification and dietary supplements. Technology, safety and regulatory framework / ed. P. B. Ottaway; trans. from English I. S. Gorozhankina. - St. Petersburg: Profession, 2010. - 312 c. (12 copies)
[http://lib.dvfu.ru:8080/lib/item?id=chamo{5757131&theme=FEFU}](http://lib.dvfu.ru:8080/lib/item?id=chamo{5757131&theme=FEFU)
2. Food security (in the world and in Russia) / V. I. Nazarenko; Russian Academy of Sciences, Institute of Europe. Moscow: Monuments of historical thought, 2011. - 285 p. (1 copy)
<http://lib.dvfu.ru:8080/lib/item?id=chamo:662344&theme=FEFU>
3. Climate change and food security in Russia: historical analysis and model forecasts / N. M. Dronin. Moscow: GEOS, 2014 .-- 303 p. (1 copy)
<http://lib.dvfu.ru:8080/lib/item?id=chamo:772363&theme=FEFU>

Additional literature

(electronic and print editions)

1. Nikitina E.V. Sanitation and food hygiene [Electronic resource]: study guide / Nikitina EV, Kitaevskaya SV— Electron. textual data. — Kazan: Kazan National Research Technological University, 2009. — 130 pp. — Access mode: <http://www.iprbookshop.ru/62663.html>.
2. Food safety (with the basics of nutrition): a textbook for bachelors and masters / V. M. Poznyakovsky. Moscow: Infra-M. 2015.270 s.
<http://lib.dvfu.ru:8080/lib/item?id=chamo:795727&theme=FEFU>
3. Arkhipov, A.V. Metrology. Standardization. Certification: textbook for high schools / A.V. Arkhipov, A.G. Zekunov, P.G. Kurilov and others; under the editorship of V.M. Misha. - Moscow: UNITY-DANA - 2013 .-- 495 p.
<https://lib.dvfu.ru:8443/lib/item?id=chamo:725459&theme=FEFU>

4. Arkhipov, A.V. Fundamentals of standardization, metrology and certification [Electronic resource]: a textbook for university students / A.V. Arkhipov, Yu.N. Bernovsky, A.G. Zekunov - Electron. text data. - M.: UNITY-DANA, 2015. - 447 p. - Access mode: <http://www.iprbookshop.ru/52057.html>

5. Borovkov, M.F. Veterinary-sanitary examination with the basics of technology and standardization of livestock products [Electronic resource]: textbook / M.F. Borovkov, V.P. Frolov, S.A. Serko. - The electron. Dan. - St. Petersburg: Doe, 2013. - 480 p. - Access Mode: <https://e.lanbook.com/book/5703>

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7. Nikolaeva M.A. Standardization, metrology and confirmation of conformity: textbook / M.A. Nikolaev, L.V. Kartashova. - M.: Publishing House FORUM: INFRA-M, 2010. - 336 p. <https://lib.dvfu.ru:8443/lib/item?id=chamo:294687&theme=FEFU>

8. Workshop on certification of agricultural products [Electronic resource]: a training manual / S.V. Kalashnikov [et al.]. - The electron. text data. - Voronezh: Voronezh State Agrarian University. Emperor Peter the Great, 2016. - 92 p. - Access mode: <http://www.iprbookshop.ru/72837.html>

9. Pukharenko, Yu.V. Metrology, standardization and certification. Internet testing of basic knowledge [Electronic resource]: study guide / Yu.V. Pukharenko, V.A. Noreen. - The electron. Dan. - St. Petersburg: Doe, 2019. - 308 p. - Access Mode: <https://e.lanbook.com/book/111208>

10. Radkevich, Y.M. Metrology, standardization and certification [Electronic resource]: textbook / Ya.M. Radkevich, A.G. Skhirtladze, B.I. Lactionov. - 2nd ed. - The electron. text data. - Saratov: University education, 2019. - 791 c. - Access mode: <http://www.iprbookshop.ru/79771.html>

11. Ryazanova, O.A. Terms and definitions in the field of food hygiene, homogeneous groups of food raw materials and food products of plant origin [Electronic resource]: reference book / O.A. Ryazanova, V.M. Poznyakovsky; under the editorship of Poznyakovsky V.M . - Electron. Dan. - St. Petersburg: Doe, 2017 .-- 380 p. - Access Mode: <https://e.lanbook.com/book/92654>

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13. Tamahina, A.Ya. Standardization, metrology, confirmation of compliance. Laboratory Workshop: Textbook / A.Ya. Tamahina E.V. Beslaneyev. - SPB .: Doe - 2015. - 320 s. http://e.lanbook.com/books/element.php?pl1_id=56609

14. Terms and definitions in the field of homogeneous groups of food raw materials and food products of animal origin, trade and public catering [Electronic resource]: reference book / OA Ryazanova [et al.]; under the editorship of Poznyakovsky V.M .. - Electron. Dan. - St. Petersburg: Doe, 2017. - 288 p. - Access Mode: <https://e.lanbook.com/book/93705>

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Regulatory Materials

1. The concept of development of the national standardization system of the Russian Federation for the period until 2020 [Electronic resource]: Approved by Order of the Government of the Russian Federation of September 24, 2012 N 1762-p: official text: - Access mode: <http://www.garant.ru/>
2. On the safety of machinery and equipment [Electronic resource]: Technical regulation of the Customs Union TR CU 005/2011: approved. By the decision of the Commission of the Customs Union of October 18, 2011 No. 823 // GARANT: legal information system. - Access mode: <http://www.garant.ru/>
3. On the safety of meat and meat products [Electronic resource]: Technical regulation of the Customs Union TR CU 034/2013: approved. By the decision of the Commission of the Customs Union of October 9, 2012 No. 68 // GUARANTOR: information and legal system. - Access mode: <http://www.garant.ru/>
4. On the safety of certain types of specialized food products, including dietary therapeutic and dietetic preventive nutrition [Electronic resource]: Technical regulation of the Customs Union TR CU 027/2012: adopted by decision of the Council of the Eurasian Economic Commission dated June 15, 2012 No. 34: officer . text. - Access mode: 1) <http://www.garant.ru/> ; 2) <http://ivo.garant.ru/SESSION/PILOT/main.htm>
5. On food safety [Electronic resource]: Technical regulation of the Customs Union TR CU 021/2011: approved. By the decision of the Commission of the Customs Union of December 9, 2011 No. 880 // GARANT: legal information system. - Access mode: <http://www.garant.ru/>
6. On the safety of packaging [Electronic resource]: Technical regulation of the Customs Union TR CU 005/2011: approved. By the decision of the Commission of the Customs Union of August 16, 2011 No. 769 // GARANT: legal information system. - Access mode: <http://www.garant.ru/>
7. On the Protection of Consumer Rights: Federal Law of the Russian Federation (as amended on June 2, 1993, January 9, 1996, December 17, 1999, December 30, 2001, August 22, November 2, December 21, 2004 ., July 27,

October 16, November 25, 2006, October 25, 2007, July 23, 2008, June 3, November 23, 2009, June 27, July 18, 2011, June 25, July 28, 2012 July 2, December 21, 2013, May 5, 2014, July 13, 2015, July 3, 2016, May 1, 2017, April 18, June 4, July 29, 2019) No. 2300 -1 // GUARANTEE: legal information system.

- Access mode: <http://ivo.garant.ru/#/document/10106035/paragraph/115592haps>

9. On technical regulation: federal law No. 184-FZ of December 27, 2002 [Electronic resource]: adopted by the State Duma on December 15, 2002, Approved by the Federation Council on December 18, 2002 // GUARANTEE: legal information system. - Access mode: <http://ivo.garant.ru/#/document/12129354/paragraph/157574:1>

12. The basics of the state policy of the Russian Federation in the field of healthy nutrition for the period up to 2020 [Electronic resource]: By the order of the Government of the Russian Federation of October 25, 2010 No. 1873-p□: the official text: Meeting of the legislation of the Russian Federation, 2010, N45, Article 5869 // GUARANTEE: legal information system. - Access mode: <http://www.garant.ru/iv/>

13. Food products in terms of their labeling [Electronic resource]: Technical regulation of the Customs Union TR CU 022/2011: approved. By the decision of the Commission of the Customs Union of December 9, 2011 No. 881 // GARANT: legal information system. - Access mode: <http://www.garant.ru/>.

14. The development strategy of the food and processing industry of the Russian Federation for the period until 2020, [Electronic resource]: By order of the Government of the Russian Federation of 04.17.2012 N 559-p□: official text: Meeting of the legislation of the Russian Federation, 2012, No. 18, Article 2246 // GUARANTOR: information and legal system. - Access mode: <http://www.garant.ru/iv/>

15. Safety requirements for food additives, flavorings and technological aids [Electronic resource]: Technical regulation of the Customs Union TR CU 029/2012: approved. By the decision of the Commission of the Customs Union of

July 20, 2012 No. 58 // GARANT: legal information system. - Access mode: <http://www.garant.ru/>

16. The strategy of the state policy of the Russian Federation in the field of consumer protection for the period up to 2030 [Electronic resource]: approved by the order of the Government of the Russian Federation of August 28, 2017 N 1837-r. - Access mode: <http://ivo.garant.ru/#/document/71759142/paragraph/1:59>

17. Federal Law of June 29, 2015 N 162-Φ3 “On Standardization in the Russian Federation”, as amended from: April 5, July 3, 2016. Adopted by the State Duma on June 19, 2015, Approved by the Federation Council on June 24, 2015 of the year. - Access mode: <http://www.garant.ru/>

Regulations

Standards

1. GOST 15467-79 (CMEA standard 3519-81) Product quality management. Basic concepts. Terms and Definitions. - Date of introduction 1979-07-01. Last Date rev. 04/19/2010. Reprint date 01.05.2009. - M.: Standartinform, 2009. -- 51 p. <http://docs.cntd.ru/document/1200001719>

2. GOST 18158-72 Production of meat products. Terms and Definitions. - Enter. 01/01/1974 - date of the last rev. 09/12/2019. - M.: FSUE “Standardinform”, 2005. - 8 p. <http://docs.cntd.ru/document/901712253>

3. GOST 29128-91 Meat products. Terms and definitions for organoleptic quality assessment. - Enter. 01/01/1993 - date of last rev. 09/12/2019. - M.: FSUE “Standardinform”, 2005. - 3 p. <http://docs.cntd.ru/document/901712244>

4. GOST 32921-2014 Products of the meat industry. Group assignment order. - Enter. 01.01.2014 - date of the last rev. 09/12/2019. - M.: FSUE “Standardinform”, 2014. - 5 p. <http://docs.cntd.ru/document/1200115094>

5. GOST 9792-73 Sausages and products from pork, lamb, beef and meat of other types of slaughtered animals and birds. Acceptance rules and sampling methods. - Enter. 06/30/1974 - date of the last rev. 09/12/2019. - M.:

FSUE "Standartinform", 2009. - 4 p. <http://docs.cntd.ru/document/1200016971>

6. GOST 9959-2015 Meat products. General conditions for organoleptic assessment. Enter 01/01/2017 - date of the last rev. 09/12/2019. - M.: FSUE "Standartinform", 2016. - 20 p. <http://docs.cntd.ru/document/1200133106>

7. GOST R 1.0-2012 Standardization in the Russian Federation. The main provisions. - Enter. 07/01/2013 - date of the last rev. 09/12/2019. - M.: FSUE "Standartinform", 2013. - 10 p. <http://docs.cntd.ru/document/1200102193>

8. GOST R 1.10-2004 Standardization in the Russian Federation. Standardization rules and recommendations for standardization. The order of development, approval, amendment, revision and cancellation. - Enter. 07/01/2005 - M.: IPK Publishing House of Standards, 2005. - 20 p. <http://docs.cntd.ru/document/1200038799>

9. GOST R 1.12-2004 Standardization in the Russian Federation. Terms and Definitions. - Enter. 06/30/2005 - the date of the last rev. 09/12/2019. - M.: FSUE "Standartinform", 2007. - 10 p. <http://docs.cntd.ru/document/1200038793>

10. GOST R 1.2-2016 Standardization in the Russian Federation. National standards of the Russian Federation. Rules for the development, approval, updating, amendment, suspension and cancellation. - Enter. 07/18/2016 - date of the last rev. 11/06/2019. - M.: FSUE "Standartinform", 2016. - 10 p. <http://docs.cntd.ru/document/1200137245>

11. GOST R 1.4-2004 Standards of organizations. General Provisions - Enter. 06/30/2005 - the date of the last rev. 10/10/2019. - M.: Standartinform, 2019. -- 6 p. <http://docs.cntd.ru/document/1200038434>

12. GOST R 1.5-2012 Standardization in the Russian Federation. National Standards. Rules for the construction, presentation, design and designation. - Enter. 07/01/2013 - date of the last rev. 09/12/2019. - M.: Standartinform, 2016. -- 23 p. <http://docs.cntd.ru/document/1200101156>

13. GOST R 1.8-2011 Standardization in the Russian Federation. Interstate standards. Rules for conducting work in the Russian Federation on the development, application, updating and termination of application. - Enter.

01.01.2012 - date of the last rev. 09/12/2019. - M .: Publishing house of standards, 2016 .-- 19 p. <http://docs.cntd.ru/document/1200085792>

14. GOST R 1.9-2004 Standardization in the Russian Federation. Sign of compliance with national standards of the Russian Federation. Picture. The order of application. - Enter. 06/30/2005 - the date of the last rev. 09/12/2019. - M .: Standartinform, 2007 .-- 16 p. <http://docs.cntd.ru/document/1200038433>

15. GOST R 15.000-2016 System for the development and putting products into production. The main provisions. - Enter. 07/01/2017 - date of the last rev. 09/12/2019. - M .: Standartinform, 2016 .-- 16 p. <http://docs.cntd.ru/document/1200141161>

16. GOST R 51074-2003 Food Products. Information for the consumer. General requirements. - Enter. 06/30/2017 - date of the last rev. 09/12/2019. - M .: Standartinform, 2006 .-- 25 p. <http://docs.cntd.ru/document/1200035978>

17. GOST R 51705.1-2001 Quality system. HACCP-based food quality management. General requirements. - Enter. 06/30/2001 - last date rev. 09/12/2019. - M .: Standartinform, 2009 .-- 10 p. <http://docs.cntd.ru/document/1200007424>

18. GOST R 51740-2016 Specifications for food products. General requirements for the development and design. - Enter. 01/01/2019 - date of the last rev. 09/12/2019. - M .: Standartinform, 2019 .-- 32 p. <http://docs.cntd.ru/document/1200142432>

19. GOST R 52248-2005 Products of the meat industry. classification. - Enter. 2005-12-28. - M .: Standartinform, 2006 .-- 9 p. <http://docs.cntd.ru/document/1200114757>

20. GOST R 52313-2005 Poultry processing industry. Food Products. Terms and Definitions. - Enter. 2005-02-10. - M .: Standartinform, 2005 .-- 28 p. <http://docs.cntd.ru/document/1200039098>

21. GOST R 52427-2005 Meat industry. Food Products. Terms and Definitions. - Enter. 2007-04-01. - M .: Publishing house of standards, 2007. - 24 p. <http://docs.cntd.ru/document/1200043041>

22. GOST R 54059-2010 Functional food products. Functional food ingredients. Classification and general requirements. - Date of introduction 2012-01-01 - M .: Standartinform, 2011. - 14 p.

<http://docs.cntd.ru/document/1200085998>

23. GOST R ISO 5492-2005 Organoleptic analysis. Dictionary.

<http://docs.cntd.ru/document/1200114256>

24. GOST R ISO / IEC 17000-2012 Conformity Assessment. Vocabulary and general principles. <http://docs.cntd.ru/document/1200100949>

Rules

1. Unified procedure for the development and approval of the set of rules: Decree of the Government of the Russian Federation of November 19, 2008 No. 855.

2. Regulation on the procedure for the importation of products (goods) subject to mandatory assessment (confirmation) of conformity to the customs territory of the Customs Union: approved. by the decision of the Customs Union Commission dated June 18, 2010 No. 319).

3. Regulation on the publication of national standards and all-Russian classifiers of technical, economic and social information: approved. Decree of the Government of the Russian Federation of September 25, 2003 No. 594.

4. On amendments to the Regulation on the GOST R certification system: Order of the Federal Agency for Technical Regulation and Metrology of May 12, 2009 No. 1721.

5. On approval of the Regulation on the GOST R Certification System: Decree of the State Standard of Russia of March 17, 1998 No. 11 as amended. and additional., introduced by resolution of the Gosstandart of Russia dated April 22, 2002 No. 30.

6. Rules for the functioning of the system of voluntary certification of services: Resolution of the State Standard of Russia of August 21, 2003 No. 97.

The list of resources of the information and telecommunication network "Internet"

1. Federal Agency for Technical Regulation and Metrology (Rosstandart) - official website: <https://www.gost.ru/portal/gost/>
2. Agency "Standards and Quality" - official website: <https://ria-stk.ru/>
3. All-Russian Quality Organization - official website: <http://www.mirq.ru/>
4. Primorsky certification center - official website: <http://www.vladcertificate.ru/>
5. The State Regional Center for Standardization, Metrology and Testing in the Primorsky Territory "(FBU" Primorsky TSSM ") - official website: <http://primcsm.ru/>
6. Federal Scientific Center for Food Systems. V.M. Gorbatov Russian Academy of Sciences - official website: <http://www.vniimp.ru/>

List of information technology and software

- Microsoft Office Professional Plus 2010;
- office suite, including software for working with various types of documents (texts, spreadsheets, databases, etc.);
- 7Zip 9.20 - a free file archiver with a high degree of data compression;
- ABBYY FineReader 11 - a program for optical character recognition;
- Adobe Acrobat XI Pro - a software package for creating and viewing electronic publications in PDF format;
- ESET Endpoint Security - comprehensive protection of Windows-based workstations. Virtualization support + new technologies;
- WinDjView 2.0.2 - a program for recognizing and viewing files with the same format DJV and DjVu;
- Local network resources:

- Computer help legal system ConsultantPlus - operating system Microsoft Windows, Linux (with WINE), Apple iOS Android, Windows Phone;
- TechExpert Professional Help System - Microsoft Windows, Linux, FreeBSD Operating Systems

8. METHODOLOGICAL INSTRUCTIONS FOR THE DEVELOPMENT OF THE DISCIPLINE

Recommendations for planning and organizing the time allotted for the study of the discipline "Food Law and Food Security":

- study of the lecture notes on the same day after the lecture - 10-15 minutes;
- repetition of a lecture the day before the next lecture - 10-15 minutes;
- the study of theoretical material on recommended literature and compendium - 1 hour per week;
- preparation for a practical lesson - 1.5 hours.

The total time spent on the development of the course "Food Law and Food Security" by students will be about 3 hours a week.

The educational process of the student in the discipline "Food Law and Food Security" is reduced to a consistent study of the topics of classroom lectures and practical ones. On the basis of lecture classes, the student proceeds to practical. In addition, for in-depth study of a certain topic, students independently carry out the task according to the guidelines for the CDS.

Mastering the discipline "Food Law and Food Security" includes several components of educational activity.

1. A careful reading of the work program of the discipline (helps to holistically see the structure of the questions studied).
2. The study of guidelines for independent work of students.
3. The most important component of mastering the discipline is attending lectures (mandatory) and taking notes. Preliminary preparation, including reading the previous lecture, working with economic dictionaries, study guides and scientific materials, contributes to the deep mastery of lecture material.
4. Regular preparation for seminars and active work in the classroom, including:
 - repetition of the lecture on the topic of the seminar;
 - familiarity with the lesson plan and the list of basic and additional literature, with the recommendations of the teacher in preparation for the lesson;

- the study of scientific information on this topic in various textbooks and scientific materials;
- reading of primary sources and the proposed additional literature;
- writing out basic terms on a topic, finding their explanations in economic dictionaries and encyclopedias, and maintaining a glossary;
- drawing up an abstract, text of the report, if necessary, a plan for answering the basic questions of the practical lesson, drawing up diagrams, tables;
- visiting the teacher's consultations in order to clarify the complex issues that have arisen in preparing for the lesson, retaking control tasks.

5. Preparation for oral interviews, independent and control work.

6. Independent study of topics not presented in lectures. Writing a compendium according to the sources recommended by the teacher.

7. Preparation for the exam (during the semester), repetition of the material of the entire course of the discipline "Food Law and Food Security".

If a student does not attend certain classes, for good reason, the student develops material in the classroom, while the points for this lesson are not reduced. If the respectfulness of the missed lesson by the student is not documented, in such cases, grades are reduced, according to discipline policy. In order to clarify the material on a specific topic, the student can visit the teacher's consultation hours according to the approved schedule. At the end of the course, the student passes an intermediate control of knowledge in this discipline in the form of an exam.

Thus, when studying the course "Food Law and Food Security", you should carefully listen to and outline the material presented in the classroom. For his understanding and quality assimilation, the following sequence of actions is recommended:

1. After completing training sessions, to consolidate the material, review and ponder the text of the lecture, analyze the examples considered (10-15 minutes).

2. In preparation for the lecture, repeat the text of the previous lecture, think about the next topic (10-15 minutes).

3. During the week, choose the time to work with the recommended literature and to solve problems (1 hour each).

4. In preparation for practical exercises, repeat the basic concepts on the topic of the lesson, study examples. Solving the problem - first understand what theoretical material you need to use. Outline a solution plan, try to solve 1 - 2 practical problems on its basis.

The theoretical part of the discipline "Food Law and Food Security" is revealed in lectures, the lecture is the main form of training, where the teacher gives the basic concepts of the discipline.

The sequence of presentation of the material at the lecture classes is aimed at forming an indicative basis for students for the subsequent assimilation of the material during independent work.

In practical classes during discussions at seminars, during discussion of essays and in classes using active learning methods, students learn to analyze and predict the development of technical regulation and regulatory support for biotechnological production of functional foods, reveal its scientific and social problems.

Practical classes of the course are held in all sections of the curriculum. Practical work is aimed at developing students' skills of independent theoretical, research work. In the course of practical training, the student performs a set of tasks that allows to consolidate lecture material on the topic being studied, to obtain basic skills in the field of rationing and confirmation of the conformity of production of functional foods.

The active consolidation of theoretical knowledge is facilitated by the discussion of the problematic aspects of the discipline in the form of practical exercises using active learning methods. In this case, the development of skills of independent research activity in the process of working with scientific literature, periodicals.

9. MATERIAL AND TECHNICAL SUPPORT OF DISCIPLINE

This section provides information on the material and technical support of the discipline (indicating the names of devices and equipment, computers, educational and visual aids, audiovisual aids, classrooms, special rooms) necessary for the implementation of the educational process in the discipline.

Name of equipped premises	List of main equipment
Laboratory of General Food Biotechnology Vladivostok, Russian Island, 10 Ajax, Building 25.1, aud. M 311. The classroom for lectures, practical and laboratory classes, group and individual consultations, ongoing monitoring and interim certification.	Training furniture for 25 workplaces, teacher's place (table, chair), Analytical and technological equipment (M311): Milk centrifuge with heating IJIM 1-12; Liquid thermostat LOIP Lt-208a, volume 8l, 120x150 / 200mm; Analyzer of milk quality Lactan 1-4 mod. 230; PH-millivolmeter with tripod pH-150MI; VSP 1.5-2-3T scales; Refrigerator "Ocean-RFD-325B"; Drying cabinet, stainless steel chamber. steel, 58l; electric stove 111CH 101-226589; PE-6110 magnetic stirrer with heating; VNZh-0,3-KhS3 viscometer (d-1.41) glass capillary; Tripod PE-2710 lab. for burettes. Multimedia equipment: Monoblock Lenovo C360G-i34164G500UDK; Screen with electric 236 * 147 cm Trim Screen Line; DLP projector, 3000 ANSI Lm, WXGA 1280x800, 2000: 1 EW330U

	<p>Mitsubishi; Subsystem of specialized hardware mounts CORSA-2007 Tuarex; Video Switching Subsystem: DVI DXP 44 DVI Pro Extron matrix switcher; Extender DVI over twisted pair DVI 201 Tx / Rx; Subsystem of audio switching and sound reinforcement; ceiling mount speaker SI 3CT LP Extron; Sennheiser EW 122 G3 UHF Microphone Lavalier Radio System with a wireless microphone and receiver; DMP 44 LC Extron digital audio processor; Extron IPL T S4 Network Management Controller; Wireless LANs for students are provided with a system based on 802.11a / b / g / n 2x2 MIMO (2SS) access points.</p>
<p>Computer class Vladivostok, Russian Island, 10 Ajax, Building 25.1, aud. M621. The classroom for lectures, practical classes, group and individual consultations, ongoing monitoring and interim certification.</p>	<p>Training furniture for 17 workplaces, teacher's place (table, chair), Monoblock Lenovo C360G-i34164G500UDK 19.5 "Intel Core i3-4160T 4GB DDR3-1600 SODIMM (1x4GB) 500GB Windows Seven Enterprise - 17 pcs; Wired LAN - Cisco 800 series; Wireless LAN for students with a system based on 802.11a / b access points / g / n 2x2 MIMO (2SS).</p>
<p>Reading rooms of the FEFU Scientific Library with open access to the fund (building A - level 10)</p>	<p>Reading room equipment for the FEFU Scientific Library: HP All-in-One 400 All-in-One Monoblock 400 All-in-One 19.5 (1600x900), Core i3-4150T, 4GB DDR3-1600 (1x4GB), 1TB HDD 7200 SATA, DVD +/- RW, GigEth, Wi- Fi, BT, usb kbd / mse, Win7Pro (64-bit) + Win8.1Pro (64-bit), 1-1-1 Wty Internet access speed of 500 Mbps. Workplaces for people with disabilities are equipped with braille displays and printers; equipped with: portable devices for reading flat-printed texts, scanning and reading machines with a video enlarger with the ability to control color spectra; magnifying electronic magnifiers and ultrasonic markers</p>

10. VALUATION FUNDS

Code and wording of competency	Competency Stages	
SPC-9 readiness to use the basic principles of organization of metrological support of production	Knows	<p>state control and supervision in the field of standardization, metrology, certification of international standards;</p> <p>databases of a technological, technical nature, principles for the development of quality management systems, standards and specifications in force in the industry and at the enterprise, legislative and regulatory legal acts;</p> <p>international organizations in the field of standardization, metrology, certification;</p> <p>the current system of state attestation and certification of products;</p> <p>methodological materials on product quality management, methods of quality control of products, raw materials, materials</p>

	Is able	maintain a single information space for planning and managing an enterprise at all stages of the life cycle of food products
	Owns	the procedure and methods for planning the technological preparation of production; the basics of organization and management of production, technical regulation, organization of production and organization of technological preparation of production in the industry and at the enterprise, as well as the organization of accounting, the procedure and terms for reporting on product quality methods of rational organization of labor; decision-making methods in the field of personnel management, methods for evaluating the performance of the organization's personnel and evaluating the effectiveness of personnel management
SPC-11 the ability to ensure technological discipline, sanitary and hygienic mode of operation of the enterprise, maintenance of technological equipment in proper technical condition	Knows	how to organize production and efficient work of the labor collective on the basis of modern management methods; organize the work of a team of performers, make decisions in a spectrum of opinions, determine the order of work; legislative and regulatory framework for the food and processing industry; regulatory, methodological, technical documents that ensure the fulfillment of the requirements of technical regulations; principles of development of quality management systems; modern versions of quality management systems based on international standards; legal aspects of the work of enterprises in modern conditions; responsibility for violating standards
	Is able	ensure technological discipline, sanitary and hygienic mode of operation of the enterprise, maintenance of technological equipment in proper technical condition
	Owns	methods and means of managing technological discipline, sanitary and hygienic regime of the enterprise, maintenance of technological equipment in proper technical condition
SPC-12 the ability to plan and carry out activities to ensure safety at work, to monitor and protect the environment	Knows	principles and ensuring the environmental compatibility of technological processes with the environment, the principles of organizing safe and harmless working conditions during the operation of technological equipment;

	Is able	legislative and regulatory framework for the food and processing industry;
	Owns	regulatory, methodological, technical documents that ensure the fulfillment of the requirements of technical regulations;
SPC-15 readiness to ensure the stability of production indicators and product quality	Knows	legislative and regulatory framework for the food and processing industry;
	Is able	regulatory, methodological, technical documents that ensure the fulfillment of the requirements of technical regulations;
	Owns	standards, specifications, technological instructions and other regulatory documents that determine the quality, production, sale, modes and methods of storage, transportation and labeling of products;

Test and examination materials containing a set of questions and assignments approved in the established form

1. Receptions that ensure the release of high-quality and competitive products.
2. Characterization of the product life cycle (PLC).
3. Technical legislation in the field of technical regulation. Elements of technical regulation. Description of the concepts of technical regulation, safety, risk.
4. Definition and characterization of technical regulations, goals that guide them in their adoption.
5. The basic requirements for technical regulations during their development.
6. Characteristics of subjects and objects of technical regulation. Description of the principles of technical regulation. Responsibility for non-compliance with TR requirements. Types of regulations and their distinctive features. The structure of technical regulations.
7. The main goals and objectives of standardization. Characterization of objects and standardization processes. Definition of normative document and standard. The role of standardization in business, management and science.
8. Description of regulatory documents used in standardization.
9. The concept of regulatory documents (RD), which are binding. The concept of normative documents (RD), which are voluntary: interstate standard GOST; national, industry standard and enterprise standard; standardization recommendations, codes of practice, pre-standards.

10. The procedure for the development of technical specifications. General characteristics of the document TU: document structure; rules for registration of the title page.

11. Description of the basic principles, functions and methods of standardization. Description of the types and applications of standards.

12. The procedure for developing the standard.

13. Characterization of integrated and advanced standardization methods using specific examples.

14. Characterization of standardization levels: international standards; regional and national standards.

15. Characterization of the legal framework and levels of standardization.

16. Characterization of mandatory and voluntary categories of standards.

17. The definition of "modified standard" and the features of the modification of Russian standards.

18. Characteristics of the bodies and services for standardization of the Russian Federation and the authority of Rosstandart.

19. Responsibility for violation of mandatory standards.

20. The purpose of conformity confirmation and its role in the development of market relations.

21. The definition of "confirmation of conformity" and the characteristic of its forms.

22. Characteristics of the following concepts: "conformity mark", "market circulation mark", "conformity confirmation scheme", "conformity confirmation form" and "conformity".

23. The main goals and principles of conformity assessment. Types of conformity assessment. Characterization of types and forms of certification.

24. The purpose of the declaration of conformity and the procedure for its issuance.

25. Description of the rules of the Voluntary Certification System.

26. Distinctive features of the mandatory and voluntary forms of confirmation of compliance.

27. State registration and procedure for its implementation. Description of the state registration certificate and documents required to obtain it.

28. Definition, principles of accreditation and its purpose.

29. Objective and subjective differences between domestic and foreign certification systems.

30. The definition of "identification" and its functions.

31. The main tasks and objects of identification. Characterization of types of identification. Means, criteria and methods of identification.

32. Rules for mandatory and voluntary certification.
33. The characteristics of the means of conformity assessment and the requirements for them.
34. Methods of assessment and confirmation of compliance and requirements for them.
35. The system of certification of homogeneous products, factors and rules that determine their formation.
36. Characteristics of certification schemes and criteria for their selection, features of mandatory certification. Description of the advantages and disadvantages of certification schemes.
37. Declaration of conformity schemes. Characterization of conformity declaration schemes. General principles for choosing conformity declaration schemes.
38. The procedure for certification. The procedure for inspection control of certified products and OS. Characterization of the mandatory certification procedure.
39. Description of the features of the Certification System of food products and food raw materials.
40. Description of the certification system of quality systems.
41. Description of the certification of production.
42. Description of the system and stages of implementation of HACCP. Description of the principles and hazards of HACCP.
43. The concept of “metrology” and its purpose. The main tasks of metrology.
44. Stages of quantitative determination (measurement) of parameters, characteristics of products or processes.
45. Metrological support in the meat, dairy and fishing industries.
46. The legal framework of metrology. Characteristic of the Law “On ensuring the uniformity of measurements”. Classification features of measuring instruments.
47. Description of state metrological supervision and its regulatory support. Directions of activity of metrological support of measurement uniformity are its main purpose.

ASSESSMENT TOOLKITS FOR ONGOING CERTIFICATION

Preparation of a supporting abstract on the discipline

"Food Law and Food Security"

Task (s):

1. The supporting summary TR TR 021/2011 "On food safety" with questions for each section.

2. The list of regulatory, methodological, technical documents (in the current version) that ensure the fulfillment of the requirements of each item (for all sections of the TS TS).

Criteria for evaluation:

✓ 100-86 points - the answer shows a deep and systematic knowledge of the entire program material and the structure of a specific question, as well as the main content and innovations of the lecture course in comparison with the educational literature; demonstrates a clear and fluent conceptual and conceptual apparatus, scientific language and terminology, the answer shows knowledge of the basic literature and familiarity with additionally recommended literature, a logically correct and convincing presentation of the answer.

✓ 85-76 points - knowledge of the key problems of the program and the main content of the lecture course; the ability to use the conceptual-conceptual apparatus in the process of analyzing the main problems within the framework of this topic; knowledge of the most important works from the list of recommended literature. In general, a logically correct, but not always accurate and reasoned statement of the answer.

✓ 75-61 points - fragmented, superficial knowledge of the most important sections of the program and the content of the lecture course; difficulties using the scientific and conceptual apparatus and terminology of the discipline; incomplete acquaintance with the recommended literature; partial difficulties in completing the tasks specified in the program; the desire to logically definitely and consistently state the answer.

✓ 60-50 points - ignorance, or fragmentary idea of this problem in the framework of educational material; inability to use the conceptual apparatus; lack of logical connection in the answer.

Case study in the discipline

"Food Law and Food Security"

Task (s):

1. organization of quality assurance and food safety in the Russian Federation;

2. regulatory support for industry enterprises, the practice of using TR CU, Federal Law "On Standardization", Federal Law "On Veterinary Medicine", the Rules for completing veterinary accompanying documents, issues of identification and traceability;

3. determination of critical points in accordance with the requirements of TR TS 021/2011 when organizing the HACCP system;

4. use of ITS 44-2017 “Food production. Information and technical reference on the best available technologies ”;

5. organization of activities of the authorized bodies of the Russian Federation in the implementation of state control (supervision) over compliance with the requirements of the technical regulation of the Customs Union 021/2011.

Criteria for evaluation:

✓ 100-86 points are set if the student expressed his opinion on the formulated problem, argued for it, accurately determining its content and components; I was able to cite data from domestic and foreign sources, statistical information, regulatory information; demonstrated knowledge and skills of independent research work on the topic of research; methods and techniques of analysis of international political practice; there are no factual errors related to understanding the problem;

✓ 85-76 points - the student’s work is characterized by semantic integrity, coherence and consistency of presentation; no more than 1 mistake was made in explaining the meaning or content of the problem; for argumentation, data from domestic and foreign authors are given; demonstrated research abilities and skills; there are no factual errors related to understanding the problem;

✓ 75-61 points - a fairly independent analysis of the main stages and semantic components of the problem was carried out; understanding of the basic foundations and theoretical justification of the chosen topic; The main sources on the topic under discussion were attracted; no more than 2 errors are made in the meaning or content of the problem;

✓ 60-50 points - if the work is a retransmitted or completely rewritten source text without any comments, analysis; not disclosed the structure and theoretical component of the topic; three or more than three errors of semantic content of the disclosed problem are made.

Questions for colloquia, interviews on the subject

"Food Law and Food Security"

Section 1. Technical regulation and legislation

1. The history of the development of food law.
2. Objects of food law.
3. Documents of food law.
4. Legal framework for ensuring the quality and safety of food products.
5. Means of ensuring the quality and safety of food products.

6. Rules for the circulation of food products, materials, products on the market.

7. Requirements for ensuring the quality and safety of food at different stages.

8. The legal basis of technical regulation.

9. Elements of technical regulation.

10. Principles of technical regulation.

11. Technical regulations.

12. Basic principles for the development of technical regulations.

13. Types of technical regulations.

14. The content and structure of special technical regulations.

Section 2. Standardization and Regulatory Support

1. The basic concepts of standardization.

2. The legislative and legal framework for standardization.

3. Documents of the national standardization system.

4. National standards.

5. Standards of organizations.

6. Types of standards.

7. Normative documents on standardization.

8. International standardization.

9. International standardization organizations.

10. The regulatory framework for technical regulation in the framework of the Customs Union of the Eurasian Economic Union.

11. Food Code of the Customs Union of the Eurasian Economic Union.

12. Technical regulations of the Customs Union TR CU 034/2013 "On the safety of meat and meat products"

13. Technical regulations of the Customs Union TR CU 021/2011 "On the safety of food products".

Section 3. Basics of conformity assessment

1. Basics of conformity assessment.

2. Forms of confirmation of compliance.

3. Principles of conformity assessment.

4. Forms of conformity assessment of products.

5. Assessment of the compliance of processes with the requirements of the Rules.

6. Mandatory confirmation of conformity of food products.

7. Mandatory certification.

8. Declaration of conformity.

9. Veterinary sanitary examination.

10. State registration.
11. Voluntary certification of food products.
12. State control (supervision) over compliance with technical regulations.
13. Labeling structure and requirements.
14. Labeling text.
15. Information marking signs.
16. Bar coding.
17. Food labeling.
18. Marking according to GOST R 51074 "Information for the consumer."
19. Labeling in accordance with the regulations of TR TS 022/2011 "Food products in terms of their labeling".
20. Food labeling in accordance with the Codex Alimentarius standard.
21. Food legislation of the European Union.
22. New mandatory food safety mechanisms.
23. Systems for monitoring and managing the quality of food products.

Criteria for evaluation:

✓ 100-85 points - the answer shows a solid knowledge of the main processes of the studied subject area, differs in the depth and completeness of the topic; knowledge of the terminological apparatus; the ability to explain the essence of phenomena, processes, events, draw conclusions and generalizations, give reasoned answers, give examples; fluency in monologue, logical and consistent response; ability to give examples of modern problems of the studied area.

✓ 85-76 points - an answer that reveals strong knowledge of the main processes of the studied subject area, differs in depth and completeness of the topic; knowledge of the terminological apparatus; the ability to explain the essence of phenomena, processes, events, draw conclusions and generalizations, give reasoned answers, give examples; fluency in monologic speech, logical and consistent response, but one or two inaccuracies in the answer are allowed.

✓ 75-61 points - the answer is evaluated, indicating mainly knowledge of the processes of the studied subject area, characterized by insufficient depth and completeness of the topic; knowledge of the basic questions of theory; poorly formed skills in the analysis of phenomena, processes, insufficient ability to give reasoned answers and give examples; lack of fluency in monological speech, logical and consistent response; several errors in the content of the response are allowed; inability to give an example of the development of the situation, to communicate with other aspects of the study area.

✓ 60-50 points - an answer that reveals ignorance of the processes of the studied subject area, characterized by a shallow disclosure of the topic; ignorance

of the basic questions of the theory, unformed skills in the analysis of phenomena, processes; inability to give reasoned answers, poor knowledge of monological speech, lack of logic and consistency; serious errors are made in the content of the response; ignorance of the contemporary problems of the studied area.

Criteria for evaluation:

✓ 100-85 points - the answer shows a solid knowledge of the main processes of the studied subject area, differs in the depth and completeness of the topic; knowledge of the terminological apparatus; the ability to explain the essence of phenomena, processes, events, draw conclusions and generalizations, give reasoned answers, give examples; fluency in monologue, logical and consistent response; ability to give examples of modern problems of the studied area.

✓ 85-76 points - an answer that reveals strong knowledge of the main processes of the studied subject area, differs in depth and completeness of the topic; knowledge of the terminological apparatus; the ability to explain the essence of phenomena, processes, events, draw conclusions and generalizations, give reasoned answers, give examples; fluency in monologic speech, logical and consistent response, but one or two inaccuracies in the answer are allowed.

✓ 75-61 points - the answer is evaluated, indicating mainly knowledge of the processes of the studied subject area, characterized by insufficient depth and completeness of the topic; knowledge of the basic questions of theory; poorly formed skills in the analysis of phenomena, processes, insufficient ability to give reasoned answers and give examples; lack of fluency in monological speech, logical and consistent response; several errors in the content of the response are allowed; inability to give an example of the development of the situation, to communicate with other aspects of the study area.

✓ 60-50 points - an answer that reveals ignorance of the processes of the studied subject area, characterized by a shallow disclosure of the topic; ignorance of the basic questions of the theory, unformed skills in the analysis of phenomena, processes; inability to give reasoned answers, poor knowledge of monological speech, lack of logic and consistency; serious errors are made in the content of the response; ignorance of the contemporary problems of the studied area.

Methodological materials that determine the procedures for assessing knowledge, skills and (or) experience, characterizing the stages of formation of competencies

**The approximate content of the guidelines defining the procedures for assessing the results of mastering the discipline
"Food Law and Food Security"**

Current certification of students. The current certification of students in the discipline "**Food Law and Food Security**" is carried out in accordance with the local regulatory acts of the FEFU and is mandatory.

The current certification in the discipline "**Food Law and Food Security**" is carried out in the form of control measures (protection of the supporting abstract, answers to the questions of the colloquium, registration of the completed practical lesson on the case task and preparation discussion topic) for assessing the actual results of student learning and is carried out by a leading teacher.

The objects of evaluation are:

- academic discipline (activity in the classroom, the timely completion of various types of tasks, attendance of all types of classes in the certified discipline);
- degree of assimilation of theoretical knowledge;
- level of mastery of practical skills in all types of academic work;
- results of independent work.
- For each object, the characteristic of assessment procedures in relation to the used assessment tools is given.

Interim certification of students. Interim certification of students in the discipline "**Food Law and Food Security**" is carried out in accordance with the local regulatory acts of the FEFU and is mandatory.

Depending on the type of intermediate control in the discipline and the form of its organization, various criteria for assessing knowledge, abilities and skills are used. Interim certification is provided for in the discipline in the form of a set-off, orally using an oral survey in the form of answers to the set-off questions and an oral survey in the form of an interview.

A brief description of the application procedure of the used assessment tool is given.

**Student grading criteria in the standings in the discipline
"Food Law and Food Security"**

Points (rating)	Pass / Exam Assessment (standard)	Requirements for formed competencies
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100-85	<i>"Credited"</i>	The student is awarded the “excellent” mark if he has firmly grasped the program material, sets out it comprehensively, consistently, clearly and logically in harmony, knows how to closely relate theory to practice
85-76	<i>"Credited"</i>	The student is awarded the “good” mark if he knows the material firmly, correctly and essentially sets out it, avoiding significant inaccuracies in the answer to the question.
75-61	<i>"Credited"</i>	A student is rated “satisfactory” if he has knowledge of only the main material, but has not learned its details, admits inaccuracies, insufficiently correct wording, violations of the logical sequence in the presentation of program material
60-50	« <i>Not credited</i> »	The grade “unsatisfactory” is given to a student who does not know a significant part of the program material, makes significant mistakes