

IDENTIFICATION

Course code : E2CP4A6
ECTS : 1.5

DURATION

Lectures : 6
Tutorial classes : 0
Labs : 6
Total : 12

Project :
Personnal work :

ASSESSMENT

2 Written exams (2h/2h)

TEACHING MATERIALS

LANGUAGE

English

CONTACT

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UE : AGROALIMENTAIRE

COURSE : BPH / PRP

SCOPE OF THE COURSE

OBJECTIVES

- Identify regulatory and normative requirements related to BPH / PRP.
- Use Good Hygiene Practice Guides and sector-specific standards.
- Develop a practical evaluation grid for BPH / PRP.
- Assess BPH / PRP compliance on-site (visit to an agri-food company).
- Professionally report the results of a compliance assessment.

COMPETENCE AND SKILLS

- Identify regulatory and normative requirements related to BPH / PRP.
- Use Good Hygiene Practice Guides and sector-specific standards.
- Develop a practical evaluation grid for BPH / PRP.
- Assess BPH / PRP compliance on-site.
- Professionally report the result of a compliance assessment.

PROGRAM

1. Introduction and stakes : role of hygiene in the agri-food industry, reminders on foodborne illness outbreaks, definitions and vocabulary.
2. Regulatory framework and standards : Hygiene Package, HACCP, GBPH, Codex, ISO 22000 and ISO/TS 22002-X.
3. Types of hazards : physical, chemical, microbiological and allergens.
4. Focus on microbiological hazards.
5. Good Hygiene Practices in the agri-food industry.
6. Evaluation of Good Hygiene Practices in the agri-food industry : preparation, on-site audit, reporting.

BIBLIOGRAPHY

- O. Boutou, *From HACCP to ISO 22000*, 2023.
- D. Blanc, *ISO 22000, HACCP and food safety*, 2010.
- DGAL notes, CERVIA guides, ANSES hazard sheets.
- Codex Alimentarius.
- European regulations (Hygiene Package).
- Standards : ISO 22000 (v2018), ISO/TS 22002-X, NF V01-006 (HACCP, v2022).
- Sector-specific Good Hygiene Practice Guides (GBPH).

REQUIREMENTS

Basics of microbiology, physico-chemistry and food engineering