

IDENTIFICATION

Course code : E5AG9PI2
ECTS : 3

DURATION

Lectures : 14
Tutorial classes : 12
Labs : 10
Total : 36

Project :
Personnal work :

ASSESSMENT

Individual assessment; group report and examination

TEACHING MATERIALS

See tutor guide and student guide, IDEONIS and HILL developed tools

LANGUAGE

English

CONTACT

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UE : UE

COURSE : Food safety in a meat transformation unit

SCOPE OF THE COURSE

OBJECTIVES

Each project aims to develop new food products or to adapt processes to ensure food security and nutritional security in an intertropical or insular environment. A special focus will be placed on the use of local resources, supply chain management constraints (including market and distribution), food quality in terms of safety, nutrition and sensory aspects, lifecycle including food packaging, environmental sustainability of the activity, regulations and cultural context. Project 1 is dedicated to safety analysis in transformation units relative to the meat-products sector. A focus will be made on the different steps of transformation in a poultry production system. This project will be performed in groups of students.

COMPETENCE AND SKILLS

- To be able to analyze a problem (scientific and technical) and to pose it well;
- To know how to bring a process into compliance with regulations and how to react in the event of a safety crisis;
- To be able to determine the shelf life of a food product.

PROGRAM

Over the courses, students will have to : - Analyze the state of the art and consider regulation conformity; - Identify the critical steps or operations for the meat industry, especially stabilization technologies and hygiene practices with risk analysis tools; - Address the food-safety problems faced by tropical meat product industries; - Propose problem-solving methodologies to avoid safety issues in transformation units; - Plan and conduct experiments.

Throughout the project, students will benefit from tutoring, courses, or visits on : - Meat-products industry; - Food quality management in a sensitive environment and hazard analysis; - Global consideration of infectious risk (One Health concept); - Experimental design; - Practical work in the microbiology lab.

BIBLIOGRAPHY

REQUIREMENTS

Knowledge in food process engineering/technologies and unitary operations; experimental planning (experimental design); microbiology; food safety.