

Corsi di Laurea Area giuridica economica

Agri-food law (ALS)

Annual Tuition 2024/2025 II semestre – 6 CFU

Teacher

MARIA CARLOTTA RIZZUTO

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| Teacher information | Email: mc.rizzuto@unicz.it Room n. 23 del DIGES - tel. 0961.3694921 Office hours: office hours will be communicated with a specific notice on the Teacher's personal page |
| Description of Course | The teaching is aimed at providing a systematic framework of the subject of agri-food law through the description of the structural and functional peculiarities of the most important institutes as well as through the analysis of the problems related to the regulation of foods, their production and circulation, food safety and to the responsibility of the manufacturer. |
| Course objectives and results of expected learning | Knowledge: The Agri-Food Law course aims to address the many aspects involved in the food sector. To this end, after a survey of the sources of food law, attention will be paid, on the one hand, to the regulation of food production, to the quality rules and to the rules of the food product market, taking into account not only the national market and community but also to the international market and the rules of the WTO; on the other, to the problems linked to food safety, to producer responsibility, to national and community interventions aimed at protecting the consumer, with a view not only to guaranteeing the hygiene, wholesomeness and safety of food, but also with a view to protection of the right to correct information. Skills acquired at the end of the course: The course aims to provide students with systematic knowledge based on international, community and national sources of agri-food law as a set of rules characterized by multiple purposes and multiple objects: from health and hygiene legislation to the loyalty of information commercial and competition protection. Skills acquired at the end of the course: The Agri-Food Law course aims to provide students with the skills necessary to develop the analysis of a legal text, as well as the legal skills useful for addressing problems related to the regulation of food, its production and circulation, as well as problems related to safety. food, to the responsibility of the producer. |
| Detailed Course Content | The course deals with the birth and evolution of the institutions and sources of agri-food law at the international, European and national level; The rules of the single market and mutual recognition. Food regulation: Food, the food business and the food market between national law and community law. Regulation 178/2002 and the European food safety system. The fundamental principles of community food law: - the effectiveness and scope of the reg. 178: food and feed. - the community regulatory definition of food, of food business, of consumer, and the other main definitions given by the regulation. - risk analysis. - the precautionary principle in community law and international agreements. - food and feed safety requirements. - traceability. - the obligations of food and feed sector operators. - the European Food Safety |

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| | <p>Authority. - the rapid alert system, emergency situations and crisis management. The regulation of the quality of food products: PDO, PGI and TSG products. The origin of agricultural and food products. The brands The organic products. Food labelling. Community regulation of GMOs and novel foods. Food hygiene and H.A.C.C.P.: the rules of the so-called "hygiene package". The hygiene package and the control and certification systems. The sanctions. Consumer protection.</p> <p>The single text of wine</p> |
| Course Structure | <p>42 hours</p> <p>Frontal lessons : 34 hours</p> <p>Seminars/guided tours (total hours): 8 (seminars) Focus on the wine sector</p> |
| Teaching methods used | Frontal lessons; case simulation. |
| Exam mode | <p>- attending students prepare a presentation on a topic agreed with the teacher: exposure to the oral exam in which questions will be asked on the contents of the lessons;</p> <p>- non-attending students are required to have an oral discussion of the contents of the recommended manual</p> |
| Learning resources (recommended textbooks, any further recommended readings for further study, other teaching material) | <p>Textbook Information Recommended Book</p> <p>Alberto Germanò, Eva Rook Basile, Maria Pia Ragionieri, Diritto agroalimentare. Le regole del mercato degli alimenti e dell'informazione alimentare, Giappichelli, Torino ult. ed.</p> |
| Support activities | Any seminars will be scheduled during the lessons; weekly reception of students |
| Frequency mode | The methods are indicated in the art. 8 of the University Teaching Regulations. |