**Law and regulation in food value chains**

prof. Hanna Schebesta

***COURSE AIMS AND INTENDED LEARNING OUTCOMES***

The course aims to introduce students to the EU legal framework concerning food and agriculture. The aim of the course is to provide students with the ability to analyse the applicable rules and see how they shape the agri-food system.

This theoretical-practical legal course aims to encourage in students the development of tools suitable for understanding and to contextualize the general principles and criteria that inform the legal framework in the field of food safety, production and trade. The course emphasizes topics such as food safety, protection of food consumers and unfair business practices in the EU market.

At the end of the course, the student will know the structure of EU agri-food law provisions and will be able to contextualize their technical and economic knowledge. Students will further be able to solve practical legal cases by using EU food law legislation. The students will develop legal argumentation skills.

***COURSE CONTENT***

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| **Introduction. The European Union Food Law.**  Definition of the European Food Law and general principles.  The Common Agriculture Policy  The European Food Safety Authority. | 1 |
| **Food business operator and food consumers.**  Consumer Protection and responsibilities of Food Business Operators. | 1 |
| **Food labelling.**  Labelling and advertising in food products with a focus on sustainability, health and nutritionally claims.  Protected geographical indications and designations of origin. | 1 |
| **Food safety and selected topics**  Traceability and Hygiene Package (The Rapid Alert System) - Public and Private Standards – Official Controls  Market and new technologies – Novel Food - Additives and contaminants – Food Improvement Agents | 1 |
| **The upcoming Farm to Fork Laws**  Sustainable production, consumption and the obligations on Food Business Operators | 1 |

***READING LIST***

Selected readings from:

H.Schebesta-K.Purnhagen, *EU Food Law*, OUP, 2023 forthcoming, readings will be made available during.

***TEACHING METHOD***

The course will be developed through self-study, class lectures and case study practicals on agro-food legislation. Lectures are given also using computer material. During lectures, the literature, the legislation and several Court of Justice’s decisions are discussed. Case studies are developed in groups and are targeted to the analysis of the legal framework of specific products and markets.

***ASSESSMENT METHOD AND CRITERIA***

For those attending the course, the final grade will be the result of:

1. The evaluation of three group projects (pass/fail, 4 bonus points).
2. A final written examination (30/30).

The final written exam is structured with open questions. The score attached to each question may change depending on the test. The assessment is intended to provide a sufficiently precise measure of the student’s learning and to offer to the instructor a grasp of the student’s reasoning skills and abilities to analyze legal issues concerning the agro-food sector.

***NOTES AND PREREQUISITES***

Some very basic tools of law are required for understanding the content of the course.

***OFFICE HOURS FOR STUDENTS***

Prof. Hanna Schebesta is available to meet with students after class.