Madula Titla	Food Regulation and Consumer Perception	
Module Title	·	
Module Code	MCLs315	
Module	FNH-2	
Degree Program	Master of Science in Life Sciences (MSLS)	
ECTS Credits	5	
Workload	150 h: Contact 70 h; Group exercise (case study) 42 h; Self-study 38 h	
Module	Name	Marie-Noëlle Falquet
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Lecturers	 Dr. Thomas Brunner (BFH-HAFL) Marie-Noëlle Falquet (BFH-HAFL) Kevin Hegg (BFH-HAFL) Dr. Samuel Mettler (BFH-Health) Dr. Bruno Schnyder (HES-SO Sion) Guest lecturers: Regulatory affairs specialist from the industry; Product developer for special dietary uses from the industry 	
Entry Requirements	General understanding of the following aspects is required: • Basics of food and consumer laws in Switzerland For more details, consult: https://www.blv.admin.ch/blv/fr/home/lebensmittel-und-ernaehrung/rechts-und-vollzugsgrundlagen/gesetzgebung-lme.html Reference text (in English): https://www.admin.ch/opc/en/classified-compilation/19920257/index.html	
Learning Outcomes and Competencies	 understand master lega nutrition and and for a wind dietary uses apply knowled questions, so introduction understand estimate the build effective 	global regulatory frameworks around food; I aspects related to nutrition and health, such as labelling and usage of dependence of the health claims (especially in relation with EU and Swiss regulations decrange of food products: food for standard population, food for special si); edge about food regulations to answer a range of food-sector such as food denomination, food labelling, food import/export, of novel foods, GMOs, and allergen information; the usage of regulations in the public health agenda (WHO, country); is importance of the legal and nutritional environments in I&R process we nutrition and health communication through consumer understanding; we industry transforms legal barriers into marketing opportunities.
Module Content	 Food law – Nutrition lab Effective nu 	-

	 Claims Nutrition and health in action Scientific considerations behind health claims Food for special dietary uses Genetically modified organisms and products Novel food Regulatory challenges Are laws efficient? Consumer behaviour 		
Teaching and Learning Methods	 Lectures and expert inputs (guest lectures) Integrated exercises and activities Self-study Group work on case studies supported by coaching sessions All classes are held onsite at BFH-HAFL 		
Assessment of Learning Outcomes	 Oral presentation of a case study (group grade): 50% Individual written exam (individual grade), open book: 50% The exams are integrated into the module and take place in the last week of the module (Monday and Tuesday). 		
Comments	It is compulsory for students to attend two guest-lecture seminars. If you miss one without a serious reason, you'll need to make up for it with extra work on the same topic. You can find more information about required sessions in the module schedule, which will be available on Moodle four weeks before the module starts.		
Bibliography	 Kirchsteiger-Meier E, 2014. Global food legislation. An overview. Wiley-VCH, Weinheim, 314 pp. Fortin D, 2017. Food regulation: Law, science, policy, and practice. Wiley, Hoboken, New Jersey, 511 pp. Sadler MJ, 2014. Foods, Nutrients and Food Ingredients with Authorised EU Health claims, Volume 1. Woodhead Publishing Limited, Sawston, 410 pp. van der Meulen B, 2014. EU food law handbook. Wageningen Academic Publishers, Wageningen, 692 pp. 		
Language	English		
Last Update	07.03.2024/Marie-Noëlle Falquet		