

# **Ethics in Food Quality Assurance**

Ethics in Food Quality Assurance

# Ethics

- ✓ Ethics refers to the values, principles and codes by which people live
- ✓ Ethics is not just a part of philosophy, it is also a regulator in our society which defines the limits of acceptance in various issues
- ✓ It is often needed to take ethical decisions with relevance to food, and especially concerning safety

# Ethics in quality assurance

- ✓ Food safety and quality are very important for every consumer because everyone of us is a food consumer
- ✓ Food that is available to consumer should be safe, although every once in a while hazard in food appears
- ✓ Producers are the most responsible for food safety
- ✓ They are obliged to implement food quality assurance systems such as: GHP, GMP, and HACCP
- ✓ They can also implement ISO 22000 standard

# Ethics in quality assurance

- ✓ Manufacturers should ensure the quality and safety of food
- ✓ If all producers obey the law and standards requirements, hazard in food wouldn't appear
- ✓ In the last few years there were many food threats, i.e. melamine in milk, dioxin in meat

# Ethics in quality assurance

- ✓ Many food products are adulterated
- ✓ Food is mainly adulterated because of higher income
- ✓ Food adulteration is an unethical behavior

# Ethics in quality assurance

- ✓ The problem of lack of ethics in food chain cannot be solved only by food law and standards
- ✓ Even the best food safety and quality standards cannot guarantee food safety, if they are implemented and improved with lack of ethics
- ✓ Ethics should be the primary rule of all activities within food sector

# Ethics in quality assurance

- ✓ Food law shall aim at the prevention of:
  - fraudulent or deceptive practices
  - the adulteration of food
  - any other practices which may mislead the consumer

# Ethics in quality assurance

- ✓ Food ethics should be a tool for decision making within the food industry, for the benefit of people and society, and the food industry itself
- ✓ The relation between quality and ethics is very interesting



# Ethics in quality assurance

## The main seven food crimes;

1. Blackmail
2. Contamination
3. Grievous bodily harm
4. Vandalism
5. Cannibalism
6. Pillage
7. Fraud

# Ethics in quality assurance

## Food frauds

- ✓ Food Standard Agency defines food fraud as
- ✓ “Food fraud is committed when food is deliberately placed on the market, for financial gain, with the intention of deceiving the consumer“

# Ethics in quality assurance

## Types of food frauds

- ✓ selling food which is unfit and potentially harmful
- ✓ using products substitutes instead of the real ones
- ✓ making false statements

# Ethics in quality assurance

## CODE OF ETHICS

- ✓ The main purpose of codes is to show the correct behavior
- ✓ In the area of food there are many codes of ethics
- ✓ Very often food producers publish their own codes of ethics in food

# Ethics in quality assurance

## CODE OF ETHICS

- ✓ The code of ethics in food should include:
  - production of safe food
  - production the high value food
  - honest information to consumers
  - perform under the professional standards in business
  - continuous development
  - sustainability

# Ethics in quality assurance

- ✓ IFST (Institute of Food Science and Technology) Professional Conduct & Professional Conduct Guidelines (guideline No. 1. Wholesomeness of food) – the aspects involved in wholesomeness are:
  - ✓ consumer satisfaction
  - ✓ compositional standards
  - ✓ hygienic condition of manufacture storage and handling
  - ✓ absence of injury to health
  - ✓ nutrition value
  - ✓ nutrition comparison

# Ethics while audits

✓ Six principles of ethical audits (In the standard ISO 19011:2011. Guidelines for auditing management system):

1. Integrity
2. Fair presentation
3. Due professional care
4. Confidentiality
5. Independence
6. Evidence-based approach



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Home > Certification > For Candidates > Professional Code of Ethics

## Professional Code of Ethics

Both CFS credential holders and candidates will be asked to uphold a Professional Code of Ethics, which establishes professional conduct standards and minimal ethical behavior requirements. As a CFS or CFS candidate, you shall:

- Perform your duties with objectivity, due diligence, and professional care.
- Strive for continuous learning and comply with recertification requirements.
- Be truthful, accurate, and complete with all information provided as part of the certification and recertification process.
- Maintain confidentiality and security of certification examination information and materials.
- Cooperate with International Food Science Certification Commission concerning ethics inquiries.
- Report personal conduct that may violate this Code of Ethics to the International Food Science Certification Commission in a timely manner.



# Professional Code of Ethics-IFT

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  - ✓ Perform your duties with objectivity, due diligence, and professional care
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  - ✓ Cooperate with International Food Science Certification Commission concerning ethics inquiries
  - ✓ Report personal conduct that may violate this Code of Ethics to the [International Food Science Certification Commission](#) in a timely manner

# Professional Code of Ethics-IFT

- ✓ As a CFS or CFS candidate, you shall:
  - ✓ Use credentials properly
  - ✓ Comply with applicable laws, policies, ethical, and professional standards related to the global food system
  - ✓ Provide truthful and accurate information about your professional experiences and competency
  - ✓ Maintain confidentiality when necessary and appropriate unless disclosure is required by legal authority or failure to release such information would likely result in death or serious physical harm to employees and/or the public
  - ✓ Avoid and disclose any actual or perceived conflict of interest or any appearance of impropriety to ensure that it does not compromise your interests or the interests of an employer, employee, or the public
  - ✓ Avoid engaging in any examination preparation-related activity or any other activity which creates a conflict of interest or the appearance of conflict of interest with the examination for a period of three (3) years after taking the examination
  - ✓ Avoid offering or accepting payments, gifts, or other forms of compensation or benefits intended to influence professional decisions

# Ethics in quality assurance

- ✓ All food actors should behave in the ethical way
  - ✓ obey law requirements
  - ✓ provide their clients with full information
  - ✓ pay attention to the safety and quality of food
- ✓ Companies elaborate their own codes of ethics
- ✓ One of the reasons for unethical behavior may be high competition on the food market

# Ethics in quality assurance

- ✓ Ethics should be the first and main rule of all food actors as well as employees of food sector
- ✓ **NOTHING WITHOUT ETHICS AND ETHICAL BEHAVIOR CAN WORK !!!**