



Short Program of Course:

Academic Year: 2021 – 2022

Food Safety & Quality

"Bachelor" in "Agribusiness Management"
First Cycle Study Program (180 ECTS)

Type of activity	hours
Lectures:	33
Seminars:	5
Exercises:	
Laboratory:	6
Fieldwork practice:	
Clinical practice:	
Sportive practice:	

Credits:	4
Discipline:	C

Total workload	4 x 25 = 100
Class workload:	44
Individual workload:	56

Code:	
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Description of Course

1	<p>Basic concepts on safety and quality. Concept on quality and safety. Food quality factors. Food safety Sampling for quality assessment</p>
2	<p>Food qualities. Description of organoleptic qualities as part of food quality assessment. Importance as a quality parameter. Color, aroma, consistency, etc. Lighting, object, observers and color evaluation. Physico-chemical characteristics of foods. The effect of microorganisms on quality deviation Determination of organoleptic characteristics in foods</p>
3	<p>Quality as a broad concept. Quality control and safety (QC & QA). Quality management and systems involved. Components of a quality management system. Causes that deviate food quality Quality and Quality Factors. Security.</p>
4	<p>Objective and subjective quality assessment. Description of methods and tools for objective and subjective evaluation of food quality. Laboratory analysis. Comparing the two types of assessment and their combination. Quality marks in the EU. Methods and tools for food analysis</p>
5	<p>Food Law. The purpose of this law, the foundations on which it is based and the guarantee it provides Quality assessment and determination</p>
6	<p>Labeling of food products. Importance and labeling rules to be followed by entities. Declaration of ingredients, expiration dates, etc. Measures taken during violations Analyzing labels of various food products</p>

7	<p>Competent quality assurance and safety bodies.</p> <p>Responsible public and non-public bodies that guarantee the safety and quality of food. National and legal procedures and systems that define their role in protecting consumer health, guaranteeing food safety</p> <p>Food health certificates</p>
8	<p>Certification systems and schemes.</p> <p>Basic certification systems that guarantee food safety. Bodies responsible for certification. Certification process.</p> <p>Concrete examples</p> <p>Examination of certification marks on various products</p>
9	<p>HACCP system.</p> <p>Operation of the HACCP system. Raising it above 7 principles. Self-control and its functionality</p> <p>Labeling. Competent quality and safety guarantee bodies. Certifications</p>
10	<p>ISO Food Safety Management System.</p> <p>Regional regulations and variations on certification procedures. Foods certified as organic. Specifications and criteria for this type of certification</p> <p>HACCP system</p>
11	<p>Certification of organic foods.</p> <p>Certification for animal and plant products. The steps that apply in each case</p> <p>Student repayment session.</p>
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