

FOOD QUALITY CONTROL AND ASSURANCE

COURSE OUTLINE

1. GENERAL			
SCHOOL	School of Health Sciences		
ACADEMIC UNIT	Department of Nutrition and Dietetics Sciences		
LEVEL OF STUDIES	Undergraduate		
COURSE CODE	0809.6.006.0	SEMESTER	2nd
COURSE TITLE	Food Quality Control and Assurance		

INDEPENDENT TEACHING ACTIVITIES if credits are awarded for separate components of the course	WEEKLY TEACHING HOURS	CREDITS
	2	3
Total	2	3

COURSE TYPE general background, special background, specialised general knowledge, skills development	Major
PREREQUISITE COURSES	None
LANGUAGE OF INSTRUCTION and EXAMINATIONS	English
OFFERED TO ERASMUS STUDENTS	Yes (in English)
COURSE WEBSITE (URL)	

2. LEARNING OUTCOMES
Learning outcomes
Food quality encompasses the set of characteristics that determine the overall acceptability of food products to consumers. These characteristics include sensory (organoleptic) attributes, nutritional value, compliance with regulatory requirements, safety, authenticity, and sustainability. Food quality control comprises a systematic series of activities designed to assess whether the quality attributes of a food product conform to predefined specifications and acceptable tolerance limits. The primary objective of this course is to examine the quality characteristics of major food groups and to present the principles, methodologies, and analytical techniques used to evaluate and ensure compliance with established quality standards and specifications.
General Competences
Following completion of this course, students should be able to: • To identify food quality parameters for specific food groups • Understand and use food quality assessment tools (e.g. nutrition labelling) • To acquire knowledge and experience about laboratory methods and techniques • To familiarize with fundamental food processing methods

3. SYLLABUS

- Introduction to food quality & quality control
- Hazard Analysis Critical Control Points system (HACCP)
- Food Labeling – Nutritional Claims
- Quality control in Milk and dairy products
- Quality control in Honey
- Quality control in Fats and oils
- Quality control in Egg
- Methods for assessing food quality (Molecular, Physicochemical and Sensory analysis)
- Fundamentals of Food processing

4. TEACHING and LEARNING METHODS - EVALUATION

DELIVERY Face-to-face, Distance learning, etc.	Face to face (physical presence)										
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY Use of ICT in teaching, laboratory education, communication with students	• Support of learning process through the asynchronous platform e-class • Delivery of lectures using PowerPoint • Student communication (Email)										
TEACHING METHODS The manner and methods of teaching are described in detail.	<table> <tr> <th>Activity</th><th>Semester workload</th></tr> <tr> <td>Lectures</td><td>24</td></tr> <tr> <td>Assignment</td><td>12</td></tr> <tr> <td>Non-directed study</td><td>48</td></tr> <tr> <td>Course total</td><td>84</td></tr> </table>	Activity	Semester workload	Lectures	24	Assignment	12	Non-directed study	48	Course total	84
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Lectures	24										
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STUDENT PERFORMANCE EVALUATION Description of the evaluation procedure	1. Final written exam 2. Homework and class presentations of group projects 3. Group Discussions 4. Attendance and Participation										

5. ATTACHED BIBLIOGRAPHY

- Ingredient Interactions, Effects on Food Quality, Second Edition, Edited By Anilkumar G. Gaonkar, Andrew McPherson (2nd Edition), Boca Raton, CRC PRESS
- Food: The Chemistry of its Components: 6th Edition, RSC smart materials, Royal Society of Chemistry, Edited by Tom Coultate (4TH Edition), Royal Society of Chemistry

