SYLLABUS

1. Course title:

LABORATORY FOR QUALITY CONTROL

2. Code:

3. Cycle of study:

1

4. ECTS credits:

6

5. Type of course:

(•) Mandatory ( ) Elective

6. Prerequisites:

no course prerequisites

7. Class restrictions:

none

8. Duration / semester:

1 7

9. Weekly contact hours:

9.1. Lectures:	3
9.2. Seminars:	0
9.3. Laboratory/Practice classes:	2

10. Faculty:

Faculty of Technology

11. Department/study program:

Food Technology/Food Quality and Safety

12. Lecturer:

Mirsad Salkić

13. Lecturer's e-mail:

mirsad.salkic@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

The course introduces students to the importance of quality system in the laboratory and teaches students how to introduce and improve quality system. Students also learn how to validate analytical methods.

16. Learning outcomes:

The student should be able to analyze and estimate quality system in laboratories for food quality control.

17. Course content:

Quality system in laboratories. Quality assurance program. Quality assurance program elements and program objectives. Establishing a quality system in laboratory. Accreditation schemes. Analytical methods of food analysis. Requirements and choice of analytical methods. Validation of sample, method and data. Statistical treatment of results.

18. Learning methods:

- lectures with students' active participation and discussion,
- practical laboratory work.

19. Assessment methods:

After one third of the semester, the students take the first mid-term test which includes the topics covered in the lectures. The test consists of theoretical questions. Maximum score in the first test is 30 points. After the second third of the semester, the students take the second mid-term test which includes the topics covered in the second third of the semester. The test consists of theoretical questions. Maximum score in the second test is 30 points. Students can score a maximum of 20 points for continuous activity in the lectures and practical laboratory work during the entire semester. At the end of the semester, students take a written final exam which covers the remaining topics from the lectures. The test consists of theoretical questions. Maximum score in the written final exam is 20 points.
All examination forms form part of the cumulative grade. Students pass the exam only if they pass each individual part of it.
The minimum requirement to pass the exam is 54 cumulative points.

20. Assessment components:

The final grade is based on the total number of points before and during the exam. The maximum score is 100 points, and it is calculated according to the following:

Students' tasks	Points
Attendance	10
Laboratory work	10
Tests	60
Final examination	20

21. Required reading list:

Kubiček R., Budimir J., Marić S., Salkić M. (2004). EU propisi i organizacija laboratorija za kontrolu kvaliteta hrane. Tuzla: Tehnološki fakultet.
Kaštelan-Macan M. (2003). Kemijska analiza u sustavu kvalitete. Zagreb: Školska knjiga.
Parkany M. (1993). Quality Assurance for Analytical Laboratories. London: Royal Soc.iety of Chemistry.

22. Web sources:

23. Applicable starting from the academic year:

2015/2016

24. Adopted in the Faculty/Academy session: