

SYLLABUS

1. Course title:

QUALITY MANAGEMENT IN THE FOOD INDUSTRY

2. Code:

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3. Cycle of study:

1

4. ECTS credits:

5

5. Type of course: Mandatory Elective**6. Prerequisites:**

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7. Class restrictions:

Students Food Technology IV year

8. Duration / semester:

1

8

9. Weekly contact hours:

9.1. Lectures:

4

9.2. Seminars:

0

9.3. Laboratory/Practice classes:

0

10. Faculty:

Faculty of Technology

11. Department/study program:

Food Technology/Food Quality and Safety

12. Lecturer:

Dr.sc.Meho Basic, associate professor

13. Lecturer's e-mail:

meho.basi@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

The aim of the course is to acquire knowledge in the field of quality management in the food industry. Throughout the course, students are introduced to the basics of quality, specifics related to food products and ways of quality management in the food chain.

16. Learning outcomes:

At the end of the semester / course successful students will be introduced to the basics of quality, specifics related to food products and ways of quality management in the food chain and will be trained to manage quality in all processes of the food industry.

17. Course content:

Introduction to the subject. The basic characteristics of the modern history of quality. Quality management in the food industry. Process approach to quality management in food production and processing. Food products and their quality. Specifics of quality food products and the manner of its management in the food chain. Organization and quality management. Concepts and methods of creating quality, control and improve the quality of food products. Systems of quality food products. GMP, HACCP, ISO, BRC. Integrated systems of quality management. The principles and strategies of quality - TQM. Development of new products and their quality in the food industry. Documentation and audit (internal and external). Preparation and implementation certified.

18. Learning methods:

1. Lectures,
2. Exercises and
3. Consultation.

Lecture with use of modern aids: a laptop and a projector. Obligation of students is regular attendance at lectures and active participation during lectures.

19. Assessment methods:

Colloquium from exercises, written exam (written exam is taken in the form of test) and oral exam.

Examination is done in writing and orally. Written exam is in the form of test combined with tasks and written responses.

The final grade is based on his expertise to take the oral examination, number of points at the Colloquium and the test and scoring presence in lectures.

Conquered ranking

Rating

< 54,00	5
54,00 – 63,00	6
64,00 – 73,00	7
74,00 – 83,00	8
84,00 – 93,00	9
94,00 – 100	10

20. Assessment components:

Examination is done in writing and orally. Written exam is in the form of test combined with tasks and written responses.

Obligation of students :	Maximum number of points:
Regularity of attendance	5
Colloquium	10
Tests during the course	50
Final exam	35
Total	100

21. Required reading list:

1. Standard ISO 9000 ff, ISO 22000, BRC, HACCP, GMP
2. A. Bolton Quality Management Systems for the Food Industry, the Aspen Food Science, New York, in 1996.
3. R. Early: Guide to Quality Management Systems for the Food Industry, Kluwer Academic Publishers, in 1994.
4. L. Manning Quality Management Systems in the Food and Drink Industry, Chadwick House Group Ltd., 2000.
5. N. Injac: Small encyclopedia klalitete-information, documentation, audit, part II, Oskar, Zagreb, 2002.
6. N. Injac: Small ekciklopedija klalitete-quality modern history, part III, Oskar, Zagreb, in 1998.
7. S. Stoiljkovic, P. Stoiljkovic, B., Stoiljkovic, Z. Obradovic: Integrated Management Systems, Faculty of Mechanical Engineering Nis, Nis,, 2006.

22. Web sources:

(max. 687 characters)

23. Applicable starting from the academic year:

2015/2016

24. Adopted in the Faculty/Academy session:

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