

Course title Kontrola jakości żywności / Food quality control		ECTS code 13.3.0538	
Name of unit administrating study Faculty of Chemistry			
Studies			
Field of study	Type	Form	
Chemistry	Bachelor	Full-time studies	
Teaching staff dr hab. inż. Robert Tylingo			
Forms of classes, the realization and number of hours		ECTS credits 1	
A. Forms of classes, in accordance with the UG Rector's regulations lecture		classes - 15 h tutorial classes – 2 h student's own work – 8 h	
B. The realization of activities in-class learning		Total: 25 h - 1 ECTS	
C. Number of hours 15 h lecture			
The academic cycle Third year, summer semester			
Type of course obligatory		Language of instruction Polish	
Teaching methods Lecture with multimedia presentation		Form and method of assessment and basic criteria for evaluation or examination requirements	
		A. Final evaluation, in accordance with the UG study regulations course completion (with a grade)	
		B. Assessment methods oral exam, written test with open questions (tasks)	
		C. The basic criteria for evaluation or exam requirements Verification of knowledge acquired by the Student presented in the Program Content field. Positive rating is min. 51% of possible points from the written subscription covering the scope of material realized during the lectures. The negative assessment can be improved on the basis of additional written or oral credit from the material realized during the lectures (at least 51% of possible points)	
Required courses and introductory requirements Food processing, food chemistry General knowledge in the field of food chemistry, biotechnology and chemical technology			
Aims of education To familiarize students with issues related to the quality of food, factors affecting the quality of food and methods for obtaining, maintaining and controlling the assumed quality of food.			
Course contents General characteristics of quality management systems. Discussion of basic concepts such as quality, quality assurance and quality management. Historical background of quality systems. Food quality factors, factors influencing changes in food quality and methods of food quality control. Quality management in the food industry. GMP and GHP principles applied in the food industry. Requirements of European Union regulations related to the production and trade of food. Principles of the HACCP system. Basic information related to quality systems used in the food industry.			

Bibliography of literature

A. Literature required to pass the course

Wiśniewska, M. Droga przedsiębiorstwa do uzyskania certyfikatu ISO 9000: praktyczny poradnik menedżera. Ośrodek Doradztwa i Doskonalenia Kadr, Gdańsk, 2000.

Kijowski J., Sikora T. Zarządzanie jakością i bezpieczeństwem żywności. WNT, Warszawa, 2003

Rozporządzenie Ministra Zdrowia w sprawie wymagań Dobrej Praktyki Wytwarzania podpisane przez Ministra Zdrowia (Dz.U.06.194.1436) opublikowane 26 października 2006 roku

Baryłko-Pikielna N, Matuszewska I. Sensoryczne badania żywności. Podstawy – Metody – Zastosowania. Wydawnictwo Naukowe PTTŻ, Kraków 2009

B. Extracurricular readings

Knowledge

The student defines issues related to quality, interprets the quality of food and factors influencing changes in food quality, characterizes food quality management systems and methods of food quality control.

Skills

The student assesses the factors affecting the quality of food and determines the criteria necessary to maintain the assumed quality of food.

The student designs a system that ensures the assumed quality of the food product, and selects the analytical methods necessary during the control in the individual stages of food production.

Social competence

He undergoes critical food quality management systems.

Student working as a team undertakes to create and critically evaluate the quality management system.