


**KAPITAŁ LUDZKI**  
 NARODOWA STRATEGIA SPÓJNOŚCI

 Projekt współfinansowany przez  
 Unię Europejską w ramach  
 Europejskiego Funduszu  
 Społecznego

**UNIA EUROPEJSKA**  
 EUROPEJSKI  
 FUNDUSZ SPOŁECZNY


<b>Course title</b>		<b>ECTS code</b>	
Food Quality Control		13.3.0538	
<b>Name of unit administrating study</b>			
Faculty of Chemistry			
<b>Studies</b>			
<b>faculty</b>	<b>field of study</b>	<b>type</b>	pierwszego stopnia
Wydział Chemii	Chemia	<b>form</b>	stacjonarne
		<b>specjalty</b>	chemia żywności
		<b>specialization</b>	wszystkie
<b>Teaching staff</b>			
dr hab. Robert Tylingo			
<b>Forms of classes, the realization and number of hours</b>		<b>ECTS credits</b>	
<b>Forms of classes</b>		1	
Lecture		classes - 15 h	
<b>The realization of activities</b>		tutorial classes – 2 h	
classroom instruction		student's own work – 8 h	
<b>Number of hours</b>		Total: 25 h - 1 ECTS	
Lecture: 15 hours			
<b>The academic cycle</b>			
2024/2025 summer semester			
<b>Type of course</b>		<b>Language of instruction</b>	
obligatory		polish	
<b>Teaching methods</b>		<b>Form and method of assessment and basic criteria for evaluation or examination requirements</b>	
- multimedia-based lecture		<b>Final evaluation</b>	
- seminar lecture		Graded credit	
		<b>Assessment methods</b>	
		- oral exam, written test with open questions (tasks)	
		- oral course credit	
		<b>The basic criteria for evaluation</b>	
		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)	
<b>Method of verifying required learning outcomes</b>			
<b>Required courses and introductory requirements</b>			
<b>A. Formal requirements</b>			
Food processing, food chemistry			
<b>B. Prerequisites</b>			

General knowledge in the field of food chemistry, biotechnology and chemical technology	
<b>Aims of education</b>	
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.	
<b>Course contents</b>	
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.	
<b>Bibliography of literature</b>	
Literature required to pass the course Wiśniewska, M. Droga przedsiębiorstwa do uzyskania certyfikatu ISO 9000: praktyczny poradnik menedżera. Ośrodek Do-radztwa 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 Extracurricular readings	
<b>The learning outcomes (for the field of study and specialization)</b>	<b>Knowledge</b>
	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.
	<b>Skills</b>
	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.
	<b>Social competence</b>
	He undergoes critical food quality management systems. Student working as a team undertakes to create and critically evaluate the quality management system
<b>Contact</b>	
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