


KAPITAŁ LUDZKI
 NARODOWA STRATEGIA SPÓJNOŚCI

 Projekt współfinansowany przez
 Unię Europejską w ramach
 Europejskiego Funduszu
 Społecznego

UNIA EUROPEJSKA
 EUROPEJSKI
 FUNDUSZ SPOŁECZNY


Course title		ECTS code	
Food Quality Control		13.3.0538	
Name of unit administrating study			
Faculty of Chemistry			
Studies			
faculty	field of study	type	pierwszego stopnia
Wydział Chemii	Chemia	form	stacjonarne
		specjalty	chemia żywności
		specialization	wszystkie
Teaching staff			
dr hab. Robert Tylingo			
Forms of classes, the realization and number of hours		ECTS credits	
Forms of classes		1	
Lecture		classes - 15 h	
The realization of activities		tutorial classes – 2 h	
classroom instruction		student's own work – 8 h	
Number of hours		Total: 25 h - 1 ECTS	
Lecture: 15 hours			
The academic cycle			
2025/2026 summer semester			
Type of course		Language of instruction	
obligatory		Polish	
Teaching methods		Form and method of assessment and basic criteria for evaluation or examination requirements	
- multimedia-based lecture		Final evaluation	
- seminar lecture		Graded credit	
		Assessment methods	
		- oral exam, written test with open questions (tasks)	
		- oral course credit	
		The basic criteria for evaluation	
		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)	
Method of verifying required learning outcomes			
Required courses and introductory requirements			
A. Formal requirements			
Food processing, food chemistry			
B. Prerequisites			

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	
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	
The learning outcomes (for the field of study and specialization)	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
Contact	
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