

**Subject card**

|  |   |  |                        |                                     |  |            |     |
|--|---|--|------------------------|-------------------------------------|--|------------|-----|
| <b>Subject name and code</b>                       | Food Quality Control, PG_00081889   |  |                        |                                     |  |            |     |
| <b>Field of study</b>                              | Chemistry   |  |                        |                                     |  |            |     |
| <b>Date of commencement of studies</b>             | October 2024  | <b>Academic year of realisation of subject</b>           |                        |                                     | 2026/2027                                      |            |     |
| <b>Education level</b>                             | undergraduate studies   | <b>Subject group</b>                                     |                        |                                     | Obligatory subject group in the field of study |            |     |
| <b>Mode of study</b>                               | full-time studies   | <b>Mode of delivery</b>                                  |                        |                                     | at the university                              |            |     |
| <b>Year of study</b>                               | 3   | <b>Language of instruction</b>                           |                        |                                     | Polish   |            |     |
| <b>Semester of study</b>                           | 6   | <b>ECTS credits</b>                                      |                        |                                     | 1.0  |            |     |
| <b>Learning profile</b>                            | academic  | <b>Assessment form</b>                                   |                        |                                     |  |            |     |
| <b>Conducting unit</b>                             | Faculty of Chemistry  |  |                        |                                     |  |            |     |
| <b>Name and surname of lecturer (lecturers)</b>    | <b>Subject supervisor</b>   |  | dr hab. Robert Tylingo |                                     |  |            |     |
|  | <b>Teachers</b>   |  |                        |                                     |  |            |     |
| <b>Lesson types</b>                                | <b>Lesson type</b>  | Lecture  | Tutorial               | Laboratory                          | Project  | Seminar    | SUM |
|  | <b>Number of study hours</b>  | 15.0   | 0.0                    | 0.0                                 | 0.0  | 0.0        | 15  |
|  | E-learning hours included: 0.0  |  |                        |                                     |  |            |     |
| <b>Learning activity and number of study hours</b> | <b>Learning activity</b>  | Participation in didactic classes included in study plan |                        | Participation in consultation hours |  | Self-study | SUM |
|  | <b>Number of study hours</b>  | 15   |                        | 2.0                                 |  | 8.0        | 25  |
| <b>Subject objectives</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. |  |                        |                                     |  |            |     |

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|--|---|--|--|
| Learning outcomes  | Course outcome  | Subject outcome  | Method of verification   |
|  | [CHEML3_K06] Raises her/his professional and personal competences by using information provided in various sources.   | He undergoes critical food quality management systems. Student working as a team undertakes to create and critically evaluate the quality management system  | [SK3] text preparation/written work<br>[SK4] test/exam - oral or written |
|  | [CHEML3_K08] Formulates opinions in the field of science with caution and criticism in their expression.  | He undergoes critical food quality management systems. Student working as a team undertakes to create and critically evaluate the quality management system  | [SK3] text preparation/written work<br>[SK4] test/exam - oral or written |
|  | [CHEML3_U09] Is able to learn independently.  | The student assesses the factors affecting the quality of food and determines the criteria necessary to maintain the assumed quality of food.<br>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.   | [SU3] text preparation/written work<br>[SU4] test/exam - oral or written |
|  | [CHEML3_W05] Has basic knowledge of the chemical specialisation studied.  | 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.  | [SW4] test/exam - oral or written<br>[SW3] text preparation/written work |
| [CHEML3_K01] Identifies the level of her/his own knowledge and skills and the need for continuous learning and personal development. | He undergoes critical food quality management systems. Student working as a team undertakes to create and critically evaluate the quality management system   | [SK3] text preparation/written work<br>[SK4] test/exam - oral or written   |  |
| Subject 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. |  |  |
| Prerequisites and co-requisites  | Food processing, food chemistry<br><br>General knowledge in the field of food chemistry, biotechnology and chemical technology  |  |  |
| Assessment methods and criteria  | Subject passing criteria  | Passing threshold  | Percentage of the final grade  |
|  | written assessment  | 51.0%  | 100.0%   |
| Recommended reading  | Basic literature  | Literature required to pass the course<br><br>Wiśniewska, M. Droga przedsiębiorstwa do uzyskania certyfikatu ISO 9000: praktyczny poradnik menedżera. Ośrodek Do-radztwa i Doskonalenia Kadr, Gdańsk, 2000.<br>Kijowski J., Sikora T. Zarządzanie jakością i bezpieczeństwem żywności. WNT, Warszawa, 2003<br>Rozporządzenie Ministra Zdrowia w sprawie wymagań Dobrej Praktyki Wytwarzania podpisane przez Ministra Zdrowia (Dz.U.06.194.1436) opublikowane 26 października 2006 roku<br>Barylko-Pikielna N, Matuszewska I. Sensoryczne badania żywności. Podstawy Metody Zastosowania. Wydawnictwo Naukowe PTTŻ, Kraków 2009 |  |
|  | Supplementary literature  | Current standards and Commission Regulations (EC).   |  |
|  | eResources addresses  | Adresy na platformie eNauczanie:   |  |
| Example issues/<br>example questions/<br>tasks being completed   |   |  |  |
| Work placement   | Not applicable  |  |  |

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