



Course Syllabus

Course Code	Course Title	ECTS Credits
NUTR-390	Principles of Food Quality Assurance	6
Prerequisites	Department	Semester
FDSC-305	Life & Health Science	Fall/Spring
Type of Course	Field	Language of Instruction
Core requirement	Nutrition/Dietetics	English/Greek
Level of Course	Lecturer(s)	Year of Study
1 st Cycle	Dr Phroso Hadjilouca	3 rd
Mode of Delivery	Work Placement	Corequisites
face-to-face	N/A	None

Course Objectives:

The main objectives of the course are to:

- Introduce the methods for analysis of food products and the operation of programmes for food evaluation and quality assurance.
- Students will gain hand on experience in quality evaluation of foods and the use of statistical methods and charts to monitor and control food quality.
- The format of the course will be 2h/w theory lectures and 1h/w practical assignments and site visits for skills acquisition in food quality evaluation and assurance.

Learning Outcomes:

After completion of the course students are expected to be able to:

1. Understand the principles of quality assurance, good manufacturing practices and plant sanitation
2. Describe the major factors that must be considered in assessing food quality
3. Understand government regulations and overall quality plans such as HACCP.
4. Describe the legal responsibilities of food processors
5. Understand the use of statistical methods in the development of control charts and in food sampling.
6. Develop skills to assess various quality indicators

Course Content:

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| <ol style="list-style-type: none"> 1. Reference and standard methods for chemical and microbiological analysis; sensory evaluation 2. National and international food legislation; Food standards Code, legislation hierarchy and audit 3. Methods for authentication of meats, dairy products and culinary oils 4. Analysis for authentication of example foods (meats and oils) 5. Quality systems: concept, quality assurance and control 6. Quality systems: hazard analysis, critical control points (HACCP) and its developments; relationship to other quality management systems (ISO 9000) 7. Quality systems: Flow charts and identification of hazards and critical points 8. Quality systems: standards for companies supplying food products; Regulatory bodies and food associations 9. Hygiene and sanitation; Good manufacturing practices 10. Sampling plans and choice of plan 11. 100% inspection, “On-line” inspection 12. Statistical sampling, control charts and their uses 13. Food product recall |
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Learning Activities and Teaching Methods:

Lectures, Practical Exercises and Assignments

Assessment Methods:

Assignments, Tests and Mid-term Exam; Final Exam
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Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Food Quality Assurance: Principles and Practices	Inteaz Alli	CRC	2003	1566769302
Food Analysis (Food Science Texts Series)	S. Suzanne Nielsen	Springer; 3 rd edition	2003	0306474956

Recommended Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Quality Control, Seventh Edition (Hardcover)	Dale H. Besterfield	Prentice Hall; 7 edition	2003	0131131273
Quality Assurance for the Food Industry (Hardcover)	Andres Vasconcellos	CRC	2003	0849319129
Principles of Food Sanitation (Food Science Texts Series) (Hardcover)	Norman G. Marriott, Robert B. Gravani	Springer; 5 edition	2006	0387250255
Principles and Practice for the Safe Processing of Foods (Paperback)	David Shapton	CRC , New Ed edition	1998	1855733625
Statistical Quality Control for the Food Industry (Hardcover)	Merton R. Hubbard	Springer; 3 edition	2003	0306477289
Guidelines for Sensory Analysis in Food Product Development and Quality Control (Spiral-bound)	Roland P. Carpenter, David H. Lyon, Terry A. Hasdell	Springer; 2 edition	2000	0834216426
Sensory Evaluation Techniques, Third Edition (Hardcover)	Morten C. Meilgaard, Gail Vance Civille, B. Thomas Carr	CRC, 3 edition	1999	0849302765
Essentials of Food Sanitation (Food Science Texts Series) (Paperback)	Norman G. Marriott	Springer; 1 edition	1995	0412080117
Sanitation in food processing (Food	John A Troller	Academic Press	1983	0127006605

science and technology)				
Principles of Food Sanitation (Food Science Texts Series) (Hardcover)	Norman G. Marriott, Robert B. Gravani	Springer; 5 edition	2006	0387250255
HACCP: A Practical Approach, Second Edition (Practical Approaches to Food Control and Food Quality Series) (Hardcover)	Carol Wallace, Sara Mortimore	Springer; 2 edition	1998	0834219328
Crisis Management in the Food and Drinks Industry: A Practical Approach (Practical Approaches to Food Control and Food Quality Series) (Hardcover)	Colin Doeg	Springer; 2 edition	2005	0387233822
The ISO 9000 Quality System: Applications in Food and Technology (Hardcover)	Debby L. Newslow	Wiley-Interscience; 1 edition	2001	0471369136
Total Quality Assurance for the Food Industries (Hardcover)	Wilbur A. Gould, Ronald W. Gould	CTI Publications; 3rd edition	2001	0930027337
Rapid and On-Line Instrumentation for Food Quality Assurance (Woodhead Publishing in Food Science and Technology)	Ibtisam E. Tothill (Editor)	CRC	2003	0849317592

(Hardcover)				
Instrumental Methods for Quality Assurance in Foods (Food Science and Technology) (Hardcover)	Fung	CRC	1991	082478278X
Food Safety and Quality Assurance: Foods of Animal Origin [ILLUSTRATED] (Hardcover)	William T. Hubbert, Harry V. Hagstad, Elizabeth Spangler, Michael H. Hinton, Keith L. Hughes	Blackwell Publishing Professional; 2 edition	1996	081380714X
Foodborne Pathogens: Hazards, Risk Analysis and Control (Hardcover)	Clive de W. Blackburn (Editor), Peter McClure (Editor)	CRC; 1st edition	2001	08493121