

Course Unit Descriptor

Study Programme: Veterinary Medicine			
Course Unit Title: Quality assurance in food production			
Course Unit Code: 3DVM3I52			
Name of Lecturer(s): Gordana M. Ušćebrka, PhD, Full Professor; Slobodan Z. Stojanović, PhD, Associate Professor			
Type and Level of Studies: Doctoral Academic Studies			
Course Status (compulsory/elective): Elective			
Semester (winter/summer): Winter			
Language of instruction: English			
Mode of course unit delivery (face-to-face/distance learning): Face-to-face			
Number of ECTS Allocated: 8			
Prerequisites: Scientific research methods, Biostatistics, Courses of elective blocks 1, 2			
Course Aims: Introducing students to the methods of feed-implementing quality assurance of general and specific systems and quality standards in food production.			
Learning Outcomes: Students will gain the necessary knowledge of implementation of certain systems and quality standards, in order to optimize the implementation of appropriate standards and quality systems in the production in order to provide the safety of products.			
Syllabus: <i>Theory</i> Introduction to the requirements of relevant and currently available systems and quality standards in food production ("Codex alimentarius", HACCP, ISO 90001, ISO 14001, ISO 22000, ISO 26000, ISO 27000, GAP, IFC, GMP +, ISCC, and others) selection of the required standards, the methods of documenting, preparation for the assessment and internal verification. <i>Practice</i> On the selected model (organization) of food-production, students will practically implement the requirements of the selected standard to create complete documentation.			
Required Reading: 1. Current versions of ISO (9001; 14001, 2200, 2600, 2700); GAP, GMP+, IFS standards 2. Vulcanovic, V. (2012) Management quality system. University of Novi Sad, ITC, Novi Sad. 3. Vulcanovic, V. (2012) Methods and techniques for improving the working process. University of Novi Sad, ITC, Novi Sad. 4. Vulcanovic, V. (2009) Internal audits. University of Novi Sad, ITC, Novi Sad. 5. Selected papers related to course.			
Weekly Contact Hours: 8	Lectures: 4	Practical work: 4	
Teaching Methods: The method of oral presentation and discussion. Method of presentations, demonstrations, simulations and illustrations on the board and the application of computers with using the appropriate software. Practical students work on chosen example, process of making of necessary documentation beginning from the current state to the end of production process.			
Knowledge Assessment (maximum of 100 points):			
Pre-exam obligations	points	Final exam	points
student activity	5	Making of complete scientific work	25
seminar – practical part	20	Oral presentation scientific work results	30
seminar – presenting of results	20		