

<b>Study Programme:</b> Food engineering
<b>Course Unit Title:</b> Quality management in food production
<b>Course Unit Code:</b> KKO 403
<b>Name of Lecturer(s):</b> Full Professor Dragoljub Cvetković, Associate Professor Senka Popović, Assistant Professor Aleksandra Ranitović
<b>Type and Level of Studies:</b> Undergraduate Academic Studies
<b>Course Status (compulsory/elective):</b> Compulsory for study field (module) Quality control, Elective for study fields (modules) Food Preservation Technologies and Carbohydrate Food Engineering
<b>Semester (winter/summer):</b> winter
<b>Language of instruction:</b> English
<b>Mode of course unit delivery (face-to-face/distance learning):</b> Face-to-face
<b>Number of ECTS Allocated:</b> 6
<b>Prerequisites:</b> None
<p><b>Course Aims:</b></p> <p>The aim and task of educational work on the course is to form highly educated experts in quality management and quality assurance in the food industry, scientific, professional and pedagogical institutions dealing with this issue, as well as acquiring the necessary knowledge related to standards, standardization, accreditation and legal regulations in the field of quality management in food production.</p>
<p><b>Learning Outcomes:</b></p> <p>Mastering the necessary knowledge and training students to become experts for professional, scientific and pedagogical work in the field of introducing a quality system, integral quality management in food production technologies.</p>
<p><b>Syllabus:</b></p> <p><i>Theory</i></p> <p>Introducing of food concepts, quality and food quality factors, traditional and modern approach to quality assurance, quality management, standards of the ISO 9000:2000 series. Food Safety Management - HACCP (Principles, HACCP Implementation of the Food Industry, Hazard Analysis and Risk Assessment). Organization and accreditation of laboratories for testing foodstuffs.</p> <p><i>Practice</i></p> <p>Introduction to the national and international legal and regulatory regulations, requirements of the ISO 9000, ISO 22000 series standards, preparation of HACCP plans for selected food products, preparation of some of the documents of the quality management system and documents of the accredited laboratory in accordance with the relevant standards (ISO/IEC 17025), student prepares seminar work independently.</p>
<p><b>Required Reading:</b></p> <ol style="list-style-type: none"> <li>1. Grujić, R., Radovanović, R. Kvalitet i analiza namirnica, Knjiga 2, Banja Luka, 2007.</li> <li>2. Grujić, R., Sanchius, V., Radovanović, R. HACCP teorija i praksa, Banja Luka 2003.</li> <li>3. Preporučeni međunarodni kodeks sa osnovnim principima higijene hrane, CAC/RCP 1-1969, Rev. 4, 2003.</li> <li>4. Radovanović, R., Rajković, A.: Upravljanje bezbednošću u procesima proizvodnje hrane, Beograd, 2009</li> <li>5. Radovanović, R., Đekić, I.: Upravljanje kvalitetom u procesima proizvodnje hrane, Beograd, 2011.</li> </ol>

<b>Weekly Contact Hours:</b>	<b>Lectures: 3</b>	<b>Practical work: 2</b>	
<b>Teaching Methods:</b> Interactive lectures using video presentations, exercises - independent or in smaller groups, consultations.			
<b>Knowledge Assessment (maximum of 100 points):</b>			
<b>Pre-exam obligations</b>	points	<b>Final exam</b>	points
Active class participation	5	written exam	
Practical work	20	oral exam	30
Preliminary exam(s)	40	.....	
Seminar(s)	5		
The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.			