

SYLLABUS

1. COURSE DESCRIPTION

Degree:	Human Nutrition and Dietetics
Course:	Quality in the Food Industry and Food Quality Control
Module:	Hygiene, Food Safety and Quality Management
Department:	Molecular Biology and Biochemical Engineering
Academic Year:	2017-18
Term:	Second
ECTS credits:	6 ECTS
Year:	4th year
Type:	Optional
Language:	Spanish

Course Model:	C1	
a. Basic Learning (EB):		50%
b. Practical Learning (EPD):		50%
c. Guided Academic Activities (AD):		

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2. LECTURERS

Coordinator	
Name:	Ildefonos Pérez Ot
School:	School of Experimental Sciences
Department:	Molecular Biology and Biochemical Engineering
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3. TOPICS

1. Introduction and basic concepts.

Unit 1. Basic concepts: Definition of quality. Quality management systems. Food Quality.

Unit 2. Statistical fundamentals of quality control: Chemometrics, sampling, probability and graphics.

2. Quality in the food industry.

Unit 3. Quality management systems: Introduction. Evolution of the quality concept. Quality in food for human consumption. Quality management. Quality systems.

Unit 4. Elements of the quality management system: Quality plan. Quality manual. Improvement of quality. Institutions for quality control.

Unit 5. Characteristics of the food industry: Health/hygiene control. Prevention and food safety. Safe food. Environmental management. Food industry legislation and standards.

3. Quality control in foods.

Unit 6. Food quality: Introduction. Quality policies within the Spanish agri-food sector (SAE). Fraud and food alteration.

Unit 7. Characterization of food: taking samples from food. Food analysis: methods and techniques. Food quality indicators.