

Syllabus

Course description

Course title	QUALITY SYSTEM DEVELOPMENT AND MANAGEMENT AND SHELF LIFE ASSESSMENT OF FOODS
Course code	
Scientific sector	AGR/15
Degree	Master in Food Sciences for Innovation and Authenticity
Semester	1 st
Year	II
Academic year	2021/22
Credits	6
Modular	Yes/ No

Total lecturing hours	40
Total exercise hours	20
Attendance	
Prerequisites	-
Course page	

Specific educational objectives	<p>The course is one of the courses in the characterization area in the scientific area of food science (AGR 15). The course has as educational objective the aim to provide students with knowledge on Food Quality and Safety Management Systems applied in food factories as well as knowledge on the methodologies to assess food shelf life. The course is divided in two parts: 1) description of the most widely applied food related international standards on Food Quality and Safety Management systems; 2) description of the methodologies to be applied for food shelf life assessment, as fundamental step to assure safe and high quality foods on the market. The course consists of a theoretical discussion completed with practical examples.</p>
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Lecturer	Calligaris Sonia
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Learning outcomes	<p>The students should know and understand: the general structure of food related international standards (ISO 9001; ISO 22000, BRC, IFS); the basic principles of audit methodologies; the methodologies applied for the shelf life estimation. They should be able to apply knowledge to develop and manage the documents of Food Safety Management systems (FSMS) as well as manage the issues related to the shelf life of foods. Students will</p>
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	improve their judgment capacity on FSMS and Shelf life related issues and their communication capacity through examples and exercises.
Assessment	Written and lab: written exam with review questions, making computer exercises and evaluating results
Assessment language	English
Evaluation criteria and criteria for awarding marks	Final mark Clarity of answers, ability to summarize, evaluate, and establish relationships between topics
Required readings	
Supplementary readings	ISO 9001:2015; BRC Global Standard for Food Safety (issue 8), IFS International Food Standard (issue 6), Shelf-life assessment of Food, editor Nicoli M.C.CRC Press, Boca Raton, 2012.