

## Syllabus

### Course description

<b>Course title</b>	QUALITY SYSTEM DEVELOPMENT AND MANAGEMENT AND SHELF LIFE ASSESSMENT OF FOODS
<b>Course code</b>	
<b>Scientific sector</b>	AGR/15
<b>Degree</b>	Master in Food Sciences for Innovation and Authenticity
<b>Semester</b>	1 <sup>st</sup>
<b>Year</b>	II
<b>Academic year</b>	2022/23
<b>Credits</b>	6
<b>Modular</b>	Yes/ No

<b>Total lecturing hours</b>	40
<b>Total exercise hours</b>	20
<b>Attendance</b>	
<b>Prerequisites</b>	-
<b>Course page</b>	

<b>Specific educational objectives</b>	<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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<b>Lecturer</b>	Calligaris Sonia
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<b>Learning outcomes</b>	<p>The course is addressed to provide students with knowledge that can allow them to understand Food Quality and Safety Management Systems in relation to legislative and commercial needs. In particular, the following topics will be covered: focus on the regulation; HACCP methodology; traceability; food safety culture; accreditation and certification processes; description of the principal documents managed by</p>
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	<p>food companies (procedures; operative instructions; modules; records) the requirements of the ISO 9001:2015 standard; the requirements of international food safety standards (BRCGS, IFS, ISO 22000); definition of Global Food Safety Initiative (GSFI); other voluntary Standards; audit methodologies. Additionally, a focus on the shelf life assessment process and the main methods to assess shelf life will be described. To consolidate knowledge, practical activities will be developed on HACCP and quality manuals; preparation of procedures, identification of non-conformities and their management. Many practical examples will be discussed with students.</p>
<b>Assessment</b>	Written: written exam with questions and identification of non-conformities, resolution of case studies.
<b>Assessment language</b>	English
<b>Evaluation criteria and criteria for awarding marks</b>	Final mark Clarity of answers, ability to summarize, evaluate, and establish relationships between topics
<b>Required readings</b>	
<b>Supplementary readings</b>	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.