

## Syllabus

### Course description

AND

<b>Course title</b>	Management systems of food safety and quality
<b>Course code</b>	44748
<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>	2024/2025
<b>Credits</b>	6
<b>Modular</b>	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 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 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. 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>
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<b>Learning outcomes</b>	<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. They should be able to apply knowledge to develop and manage the documents of Quality Management Systems and</p>
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	Food Safety Management systems (FSMS). Students will improve their judgment capacity on FSMS related issues and their communication capacity through examples and exercises.
<b>Assessment</b>	Written test: written exam with questions on course content and excise containing non conformities to be identified and described.
<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, active participation to course activities.
<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),