

Tárgytematika / Course Description

Quality assurance basics

MENB_ÉTTA020

Tárgyfelelős neve /

Teacher's name: dr. Varga Ágnes

Félév / Semester: 2021/22/1

Beszámolási forma /

Assesment: Vizsga

Tárgy heti óraszám /

Teaching hours(week): 2/0/0

Tárgy féléves óraszám /

Teaching hours(sem.): 0/0/0

OKTATÁS CÉLJA / AIM OF THE COURSE

The purpose of education: To acquaint students with the basic concepts of quality and the basics of the quality assurance and quality management system most frequently used in the field of food production and processing.

TANTÁRGY TARTALMA / DESCRIPTION

- Basic concepts of quality management
- The role of quality and certification in the food industry
- Customer satisfaction
- Traceability
- Good Practices (GHP, GLP, GMP)
- GlogalGAP, Benchmark

- Hazard Analysis Critical Control Point (HACCP)
- IFS, BRC
- ISO 9000, ISO 22000
- Total Quality Management (TQM)
- Risk analysis
- Certification of quality assurance systems

SZÁMONKÉRÉSI ÉS ÉRTÉKELÉSI RENDSZERE / ASSESSMENT'S METHOD

Signature condition: participation in 50% of the lectures is obligatory.

Exam: written exam

KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL

J. Andres Vasconcellos (2004): Quality assurance for the food industry – practical approach, CRC Press, ISBN: 0-8493-1912-9

Inteaz Alli (2004): Food Quality Assurance – Principles and Practices, CRC Press, ISBN: 1-56676-930-2

Ioannis S. Arvanitoyannis (2009): HACCP and ISO 22000 - Application to Foods of Animal Origin, Blackwell Publishing Ltd

