

Tárgytematika / Course Description

Food quality assurance

MENB_ÉTTA030

Tárgyfelelős neve /

Teacher's name: dr. Nagy Ágnes

Félév / Semester: 2022/23/1

Beszámolási forma /

Assesment: Vizsga

Tárgy heti óraszám /

Teaching hours(week): 2/1/0

Tárgy féléves óraszám /

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

OKTATÁS CÉLJA / AIM OF THE COURSE

To acquaint students with certain elements of the classification, certification and regulatory system of food raw materials and food in force in European countries.

TANTÁRGY TARTALMA / DESCRIPTION

Week 1 General introduction; the concept of quality, quality assurance, the development of quality assurance
Week 2 Concepts related to food
Week 3 The concept and significance of food safety in international and domestic regulations and practice
Week 4 The role of quality and certification in the food industry
Week 5 "Good practice" as a basis for quality assurance
Week 6 Hungary's national food safety program
Week 7 Food safety of agricultural products, EUREPGAP
Week 8 Antecedents of the development of the HACCP system
Week 9 Steps to develop a HACCP system
Week 10 Hazard, hazard analysis, determination of CCP points
Week 11 Certification of quality assurance systems, certification organizations
Week 12 Consumer protection in the EU and Hungary
Week 13 Food Law
Week 14 Food safety hazards for raw materials and technology

SZÁMONKÉRÉSI ÉS ÉRTÉKELÉSI RENDSZERE / ASSESSMENT'S METHOD

Successful writing of a test at the end of the semester (60%)

KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL

1. Inteaz Alli: Food Quality Assurance , 2004 CRC Press LLC (<https://documents.pub/document/food-quality-assurance-principles-and-practices.html?page=2>)

2. J. Andres Vasconcellos: Quality Assurance for the Food Industry A Practical Approach 2005 CRC Press LLC
(<https://www.bookhut.net/wp-content/uploads/2014/05/Quality-Assurance-for-the-Food-Industry-A-Practical-Approach.pdf>)