

## **Tárgytematika / Course Description** **Special Aspects of Quality Assurance in Food Production**

**N\_DMA43**

**Tárgyfelelős neve /**

**Teacher's name:** dr. Ásványi Balázs

**Félév / Semester:** 2023/24/1

**Beszámolási forma /**

**Assesment:** Vizsga

**Tárgy heti óraszám /**

**Teaching hours(week):** 0/0/0

**Tárgy féléves óraszám /**

**Teaching hours(sem.):** 30/0/0

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### **OKTATÁS CÉLJA / AIM OF THE COURSE**

This seminar focuses on the main elements of systems regulating, controlling and grading the quality of food raw materials and foodstuffs in Europe. Special emphasis is placed on the importance of quality assurance in food production and its legal aspects. The course is designed to help students apply the knowledge gained in the classroom to real life situations, e.g., developing or operating various food quality management systems.

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### **TANTÁRGY TARTALMA / DESCRIPTION**

1. Basic concepts of quality assurance.
2. Characterization of quality management systems.
3. Audit of quality management systems.
4. Risk factors and their handling (management).
5. Importance of the HACCP system.
6. Application of the IFS/BRC system.
7. The ISO international standard system.
8. The ISO 9000 standards package.
9. The ISO 14000 standards package.
10. The ISO 22000 standards package.
11. The applicability of TQM.
12. Evaluation of quality management systems.

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### **SZÁMONKÉRÉSI ÉS ÉRTÉKELÉSI RENDSZERE / ASSESSMENT'S METHOD**

Meeting the conditions set by the supervisor.

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### **KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL**

ISO 22004:2014 Food safety management systems -- Guidance on the application of ISO 22000

ISO 22005:2007 Traceability in the feed and food chain -- General principles and basic requirements for system design and

## **AJÁNLOTT IRODALOM / RECOMMENDED MATERIAL**