

DESCRIPTION OF A STUDY COURSE – SYLLABUS

Title of a course	Safety and quality assurance systems				
Head of course	PhD Urška Kosić, Lecturer				
Study programme	Specialist Professional Study of Winemaking				
Status of a course	Obligatory				
Year of study	1	Semester	II	ECTS credits	5
Teaching plan (L + E + S+ Pr)	2+1+0+0				
Goals of a course					
Gaining basic knowledge of food safety and quality management. Recognize different quality systems in food industry. Knowing how to apply new technologies and procedures in winemaking.					
Conditions for enrolling course					
No conditions					
Learning outcomes on a level of a study programme which includes course					
Outcome 5: Select the appropriate techniques and methods, determining the technological processes in the vinification of white, rose and red wine. Outcome 6: Identify yeasts and bacteria for alcoholic, malo-lactic and malo-ethanol fermentation Outcome 12: Recommend the microclimatic and technical conditions of the wine production area.					
Expected learning outcomes on a level of a course					
<ol style="list-style-type: none"> 1. Define food safety and quality management. 2. Distinguish quality systems in the food industry. 3. Interpret the terms accreditation and certification of laboratories. 4. Apply new technologies in winemaking 					
Content of a course					
Concept of quality and development of quality with emphasis put on wine production. Principles and standards of quality management / legislation. Food safety, legal aspects. Risk analysis, sequence. Food safety management, standards. Providing health quality of food: principles and application of HACCP, GPP; GHP. Quality management in a laboratory. Accreditation systems. Basic conditions of storage. Chemical ingredients, physical and chemical features and changes in vegetables' raw materials with emphasis put on factors that influence the quality of final nutrition products and importance of individual components in evaluation of technological quality. Usage of less valuable raw materials, by-products and wastes in wine processing industry. New accomplishments in packing. New technologies. Monitoring processes and products' quality control. Manipulation of final products.					
Teaching modes	<input checked="" type="checkbox"/> lectures <input type="checkbox"/> auditory exercises <input type="checkbox"/> seminars and workshops <input type="checkbox"/> distance learning <input checked="" type="checkbox"/> field classes		<input checked="" type="checkbox"/> individual assignments <input type="checkbox"/> multimedia and network <input type="checkbox"/> laboratory <input type="checkbox"/> supervisor's work <input type="checkbox"/> other _____		
Comments					
Students' obligations					
Grading, evaluation and monitoring of students' work continuously during lectures and exams					
Grading is based upon evaluation of course's learning outcomes' adoption. Grading is performed continuously during lectures and/or during exam, in compliance with the provisions of Regulation on the assessment of students.					

Continuous check-up:

Outcomes	Pre-exam	Individual assignments	Threshold	Max
Outcome 1	20%		10%	20%
Outcome 2	10%	10%	10%	20%
Outcome 3	20%		10%	20%
Outcome 4	30%	10%	20%	40%
Percentage of ECTS	4,0	1,0	-	-
Total	80%	20%	50%	100%

A student has passed the exam if he has acquired a percentage of credits for each learning outcome higher or equal to defined threshold.

Exam term:

Outcomes	Written exam	Oral exam	Threshold	Max
Outcome 1	20%		10%	20%
Outcome 2	10%	10%	10%	20%
Outcome 3	20%		10%	20%
Outcome 4	30%	10%	20%	40%
Percentage of ECTS	4,0	1,0	-	-
Total	80%	20%	50%	100 %

A student has passed the exam if he has acquired a percentage of credits for each learning outcome higher or equal to defined threshold.

Grading:

A student has passed the exam if he has acquired at least 50% of anticipated credits of a specific learning outcome.

If a student has passed learning outcomes of all courses, the accomplished credits (percentages) of all passed learning outcomes are being added, while the final grade is defined upon following table:

Range of credits (percentages)	Numerical grade	ECTS grade
90,00 – 100,00	Excellent (5)	A
75,00 – 89,99	Very good(4)	B
60,00 – 74,99	Good(3)	C
50,00 – 59,99	Sufficient (2)	D
0,00 – 49,99	Insufficient (1)	F

Obligatory literature

- 1) Codex Alimentarius (2009) Food Hygiene, Basic text, FAO/WHO; Fourth editio, Rome.
- 2) Vasconcellos, J. A. (2005), Quality Assurance for the Food Industry: A Practical Approach, CRC Press, Inc., Boca Raton ,Florida.
- 3) ISO norme (normni niz 9000, 22000, 17025, 19011, 10013, 14001...).

Additional literature

IFS Food Standard for auditing quality and food safety of food products (2012), Version 6., IFS Management GmbH, Berlin.

