

Course Title	Food Quality Management			Course Code	BST 31302		
Year	3	Semester	1	Credits	02	Theory (hr)	20
						Practical (hr)	20
						Independent Learning (hr)	

Aim of the Course:

To provide the background information related to food quality management

Intended Learning Outcomes:

After completion of this course, the learner should be able to:

- Identify the problems associated with substandard food quality.
- Discuss appropriate quality control measures and their applications.
- Assess the health and safety practices adopted by a food processor.
- Assess the potential risks to health and the environment in the food industry.
- Evaluate the appropriateness of a particular QMS to avoid/minimize risks.

Course Capsule:

Theory
Introduction quality management – control, assurance and systems; Health and safety issues - Food borne diseases, adulterants, contaminants and chemical residues; Identification of Critical Control Points; Food plant sanitation; Food hygiene, regulations and standards; Importance, use and application of GAP, HACCP, GMP, ISO, GHP, CORDEX ; Food risks identification assessment and control; Quality audit

Practical
Group assessment of use and application of a selected Food QMS; Visits to food processing plants with QMS

Assessment:

Continuous assessment: 40%
 End semester assessment: 60%