

COURSE OUTLINE

(1) GENERAL

SCHOOL	HEALTH OF SCIENCES		
ACADEMIC UNIT	BIOLOGICAL APPLICATIONS AND TECHNOLOGY		
LEVEL OF STUDIES	UNDERGRADUATE		
COURSE CODE	BEE830	SEMESTER	8 ^o
COURSE TITLE	QUALITY ASSURANCE IN FOOD PRODUCTION AND PROCESS		
INDEPENDENT TEACHING ACTIVITIES		WEEKLY TEACHING HOURS	CREDITS
LECTURES		2	3
		2	3
COURSE TYPE	GENERAL BACKGROUND		
PREREQUISITE COURSES:	NO		
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	GREEK		
IS THE COURSE OFFERED TO ERASMUS STUDENTS	NO		
COURSE WEBSITE (URL)			

(2) LEARNNING OUTCOMES

Learning Outcomes
<p>The course "QUALITY ASSURANCE IN FOOD PRODUCTION AND PROCESS" aims in the understanding of:</p> <ul style="list-style-type: none">• how guidelines and international standards work• the operation of a self-control system• the methodology for the development of "HACCP" in food industry "• the procedures (Reports, Records and Records) the tools and techniques of auditing (Auditing) of self-control systems• food sampling and analysis. <p>The course aims to introduce student to basic concepts of quality assurance in the food industry, for safe production, transfer and distribution of foodstuffs.</p> <p>Upon successful completion of the course the student will be able to:</p> <ul style="list-style-type: none">• get updated on National and European legislation and required international standards to ensure food hygiene• select and use the appropriate methodologies in the development and implementation of a food management and safety system• collect and evaluate data• sample• inspect and evaluate a self-monitoring system• collaborate in working groups
General Competences
<ul style="list-style-type: none">• Search, analysis of data and information, using the necessary technologies• Autonomous work• Teamwork• Exercise criticism and self-criticism• Promoting creative and inductive thinking

(3) SYLLABUS

<ol style="list-style-type: none">1. Guidelines and standards for the implementation of self-monitoring systems at national level2. Legislations for development of self-monitoring systems - EU guidelines3. "HACCP"- Study, Development (methodology)4. Quality assurance system control forms5. Traceability procedures6. Procedures, tools and techniques for inspecting self-monitoring systems7. Inspection Stages of self-control systems8. Protocols, sampling techniques and international standards9. Laboratory trials

(4) TEACHING and LEARNING METHODS – EVALUATION

DELIVERY	Face to face learning	
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY	Board and slide presentation, use of e-course	
TEACHING METHODS	Activity	Semester work load
	Lectures	26
	Simulations – Case study	26
	Independently study	25
	Course Total (25 hours of work load per credit unit)	77
STUDENT PERFORMANCE EVALUATION	Written exams in the end of semester	

(5) ATTACHED BIBLIOGRAPHY

“Ποιότητα και Ασφάλεια Τροφίμων και Ποτών”, Τσάκνης Ιωάννης, 2018, ΕΚΔΟΣΕΙΣ Α. ΤΖΙΟΛΑ & ΥΙΟΙ Α.Ε.

“HACCP - Η ΠΟΙΟΤΙΚΗ ΠΡΟΣΕΓΓΙΣΗ”, Ευάγγελος Ευμορφόπουλος, 2020, ΕΜΒΡΥΟ ΕΜΠΟΡΙΚΗ ΕΚΔΟΤΙΚΗ ΜΟΝ. ΙΚΕ

“Διαχείριση Ποιότητας στις Επιχειρήσεις Γεωργίας, Τροφίμων και Ποτών”, Καρυπίδης Φίλιππος, Κοντογεώργος Αχιλλέας, Τσελεμπής Δημήτριος, 2020, Ζήτη Πελαγία & Σια Ι.Κ.Ε.