
		UNIVERSITY OF EAST SARAJEVO					
		Faculty of Technology Zvornik					
		Study programme: Chemical Engineering and Technology					
		Cycle I		Yyear IV			
<b>Course title</b>		Food Safety and Quality Management					
<b>Department</b>		Department for Food Tehnology – Faculty of Technology Zvornik					
Course code		Course status		Semester		ECTS	
04-1-109-7		Obligatory		VII		5	
<b>Teacher</b>		PhD Vladimir Tomović, full professor					
<b>Teaching assistant</b>		PhD Vesna Gojković Cvjetković, Assistant professor					
Number of hours/ teaching workload (per week)			Individual student workload (in hours per semester)			Student workload coefficient S <sub>0</sub>	
Lectures	Auditory exercises	Laboratory exercises	Lectures	Auditory exercises	Laboratory exercises	S <sub>0</sub>	
3	2	0	45	30	0	1	
3*15 + 2*15 + 0*15 = 75 hours			3*15*1 + 2*15*1 + 0*15*1 = 75 hours				
Total course workload 90 + 120 = 210 hours per semester							
<b>Learning outcomes</b>		<p>After mastering the material from this course, the student will:</p> <ol style="list-style-type: none"> <li>1. recognize the modern approach to food safety and quality management.</li> <li>2. be able to participate in the introduction and maintenance of the HACCP system.</li> <li>3. understand the concepts of food quality and quality systems in the food industry.</li> <li>4. be able to participate in standardization processes in production and products standardization.</li> </ol>					
<b>Prerequisites</b>		No prerequisites.					
<b>Teaching methods</b>		Lectures, laboratory exercises, seminar paper, case study, industrial visits.					
<b>Syllabus outline per week</b>		<ol style="list-style-type: none"> <li>1. Introduction. Food and safety.</li> <li>2. Food safety. Modern approach.</li> <li>3. Hygiene in food production. Good hygiene practices.</li> <li>4. Management of the food production processes. Good manufacturing practices.</li> <li>5. Food safety hazards.</li> <li>6. The essence and goal of the HACCP concept. Basic principles of the HACCP concept.</li> <li>7. Procedure for applying the HACCP concept.</li> <li>8. Implementation of the HACCP system in the food industry.</li> <li>9. Maintenance of the HACCP system and its improvement.</li> <li>10. Standardization and standards.</li> <li>11. Food quality. A modern approach to the problems. Deming, Juran and Crosby models.</li> <li>12. Quality systems.</li> <li>13. Quality factors. Designing quality.</li> <li>14. Modern approach and methods of determining the quality of food products.</li> <li>15. Quality management, standard requirements.</li> </ol> <p>Mid-term tests are taken after the 8th week and the 15th week. Semester verification is required after the 15th week.</p>					
Obligatory reading							
Author		Title, publisher			Year	Pages	
Radovanović, R., Rajković, A.		Upravljanje bezbednošću u procesima proizvodnje hrane, Poljoprivredni fakultet, Beograd.			2009	(1-224)	
Grujić, R., Radovanović, R.		Kvalitet i analiza namirnica- Knjiga prva, upravljanje kvalitetom i bezbjednošću, Tehnološki fakultet, Banja Luka			2007	(1-134)	
Additional reading							
Author		Title, publisher			Year	Pages	
Grujić, R., Radovanović, R.		Kvalitet i analiza namirnica, Knjiga 2, Tehnološki fakultet, Banja Luka.			2007	(1-221)	
Radovanović, R., Đekić, I.		Upravljanje kvalitetom u procesima proizvodnje			2011	(1-150)	

	hrane, Poljoprivredni fakultet, Beograd.		
International Organization for Standardization.	ISO 9001:2015.	2015	(1-29)
Mortimore, S., Wallace, C.	HACCP - A Practical Approach, Springer New York, USA.	2013	(1-173)
<b>Obligations, assessment methods and grading system</b>	<b>Type of student evaluation</b>	<b>Grade points</b>	<b>Percentage</b>
	Pre-exam obligations		
	Attendance	6	6%
	Laboratory exercises	24	24%
	Mid-term test I	20	20%
	Mid-term test II	20	20%
	Final examination		
	Final examination (oral)	30	30%
Total	100	100%	
<b>Web page</b>	www.tfzv.ues.rs.ba		
<b>Date</b>	2023.		