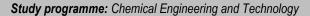


## UNIVERSITY OF EAST SARAJEVO

Faculty of Technology Zvornik



Cycle I Yyear IV



Course title Food Safety and Quality Management

**Department** Department for Food Tehnology – Faculty of Technology Zvornik

Course code	Course status	Semester	ECTS		
04-1-109-7	Obligatory	VII	5		
Tarakan DhD Wadinia Tananii fallanafaaan					

**Teacher** PhD Vladimir Tomović, full professor

Teaching assistant PhD Vesna Gojković Cvjetković, Assistant professor

Number of h week)	Number of hours/ teaching workload (per week) Individual student workload (in hours per semester)		Student workload coefficient S <sub>o</sub>				
Lectures	Auditory exercises	Laboratory exercises	Lecture	es	Auditory exercises	Laboratory exercises	So
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

Learning	
outcomes	

**Syllabus** 

per week

After mastering the material from this course, the student will:

- 1. recognize the modern approach to food safety and quality management.
- 2. be able to participate in the introduction and maintenance of the HACCP system.
- 3. understand the concepts of food quality and quality systems in the food industry.
- 4. be able to participate in standardization processes in production and products standardization.

## Prerequisites No prerequisites.

outline

Radovanović, R., Đekić, I.

Teaching methods | Lectures, laboratory exercises, seminar paper, case study, industrial visits.

- Introduction. Food and safety.
- Food safety. Modern approach.
- 3. Hygiene in food production. Good hygiene practices.
- 4. Management of the food production processes. Good manufacturing practices.
- 5. Food safety hazards.
- 6. The essence and goal of the HACCP concept. Basic principles of the HACCP concept.
- 7. Procedure for applying the HACCP concept.
- 8. Implementation of the HACCP system in the food industry.
- 9. Maintenance of the HACCP system and its improvement.
- 10. Standardization and standards.
- 11. Food quality. A modern approach to the problems. Deming, Juran and Crosby models.
- 12. Quality systems.
- 13. Quality factors. Designing quality.
- 14. Modern approach and methods of determining the quality of food products.
- 15. Quality management, standard requirements.

Mid-term tests are taken after the 8th week and the 15th week. Semester verification is required after the 15th week.

2011

(1-150)

Obligatory reading						
Author	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 naminica- Knjiga prva, upravljanje kvalitetom i bezbjednošću, Tehnološki fakultet, Banja Luka			(1-134)			
Additional reading						
Author Title, publisher		Year	Pages			
Grujić, R., Radovanović, R.	Kvalitet i analiza naminica, Knjiga 2, Tehnološki fakultet, Banja Luka.	2007	(1-221)			

Upravljanje kvalitetom u procesima proizvodnje

		hrane, Poljoprivredni fakultet, Beograd.				
International Organization for Standardization.		ISO 9001:2015.		5	(1-29)	
Mortimore, S., Wallac	e, C.	HACCP - A Practical Approach, Springer New York, USA.	2013	3 (1-173)		
		Type of student evaluation		Grade points	Percentage	
	Pre-exam ol	m obligations				
Obligations,		Atten	6	6%		
assessment		Laboratory exercises			24%	
methods and		Mid-term	20	20%		
grading system	grading system Mid-term test II				20%	
	Final examin	nation				
		Final examination	30	30%		
	Total			100	100%	
Web page	www.tfzv.ue	s.rs.ba				
Date	2023.					