

Quality audit in the food industry (IIth Year of study, IIIth SEMESTER)

Credit value (ECTS): 7

Course category

Domain (Imposed)

Course holder:

PhD, Prof. Pop Cecilia

Discipline objectives (course and practical works)

The course aims to make students acquire the necessary knowledge for understanding the concept of quality audit in the food industry, the factors influencing and conditioning it. Also, it will be explained the structure, functionality and the role of a Quality Management System as well as its types and methods of audit.

In practical works is intended to develop the necessary abilities for: developing audit strategies and adapting them to specific situations in the food industry; appropriate use of auditing techniques and tools; leading an audit program; analysis and interpretation of the results of the audit process.

Contents (syllabus)

Course (chapters/subchapters)
Quality audit - concept, objectives, responsibilities. Conceptual framework, objectives, importance. Roles and responsibilities.
Types of quality audits in the food industry. Audit objectives, areas and criteria. Internal audits. External audits. Follow-up audits. Surveillance audits.
Planning and organizing the quality audit process in the food industry. Principles regarding auditors and the auditing process. Audit strategy. Preparation, implementation and management of an audit program in the food industry
Conducting on-site audit activities. Organization of the opening meeting. Communication, collection and verification of information. Generating findings, evaluating results, preparing conclusions and closing the audit.
Audit tools and techniques used in the food industry
Competence, qualification and evaluation of auditors in the field of quality. The requirements of ISO 19011 regarding the competence and qualification of the auditors. Auditors' conduct and ethics. Qualification and certification of quality auditors in Romania.

Practical works
Drawing of audit programs and plans.
Drawing of Checklists.
Case study on the application of audit techniques.
Organization of the opening and closing session of the audit.
Auditing the documentation of a QMS.

Drawing of non-compliance reports.

Drawing of the audit report.

Bibliography:

1. Pop Cecilia, Muresan Gh., Pop M. - Calitatea, siguranta si merceologia produselor alimentare. Ed. Casa Cartii de Stiinta, Cluj-Napoca, 2013.
2. Roncea Cristian – Auditul sistemului calității. Ed. Class, București, 1998.
3. Teodoru Traian – Auditul sistemelor de management. Ed. Conteca 94, București, 2005.
4. Teodoru Traian – Implementarea și certificarea sistemelor de management. Ed. Conteca 94, București, 2004.
5. Pop Cecilia – Auditul calitatii in industria alimentara, Material de studiu, 2019.
6. ***Standardul SR EN ISO 9001 Sisteme de management al calitatii. Cerințe
7. ***Standardul SR EN ISO 19011 Ghid pentru auditarea sistemelor de management

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Exam	Oral assessment	70%
Appreciation of the activity during the semester	Continuous assessment of the direct activity during the semester	30%

Contact

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