

Food quality management (IVth Year of study, VIIIth Semester)

Credit value (ECTS) 4

Course category

Domain (Imposed)

Course holder:

Senior Lecturer Ph.D. Alexandru – Dragoş ROBU

Discipline objectives (course and practicum)

The purpose of the course is the acquisition by the students of the necessary knowledge to understand the complexity and dynamism of the quality concept in the modern economy and the factors that influence it.

In addition, the course has the following objectives:

- ◆Explaining the concept of quality management system;
- ◆Explaining the structure of a quality management system;
- ◆Explaining the functions of a quality management system;
- ◆Explaining the role of a quality management system;
- ◆Explaining the interdependence of the quality management system with other management systems within an organization;

Within the practical works, the students will be familiarized with the characteristics of food quality, with the help of modern quality management tools, as well as with the structural analysis of the different types of standards used in the food industry. Also the use of various tools (charts, etc.) will be practiced as part of the evaluation of the quality characteristics of a food product.

Contents (syllabus)

Course (chapters/subchapters)
Food quality in the modern economy. European quality policy. The concept of quality and the factors that influence the quality of food.
Standards and their role in ensuring the quality of food.
Typology of standards. Complete standard product.
National, regional and international standardization.
Quality management in food production: concept, principles, systems
Implementation and documentation of a Quality Management System (CMS): Policies, objectives, quality manual, specific procedures and records in the field of food production.
Quality management in the product development process and treatment of non-conformities.
Design, development and control of the product implementation process. Control of non-conformities.
Quality Management System (SMC) for audit and certification in the field of food production.
Audit - concept, objectives, types, process. Accreditation, certification and types of certifications in the field of food production.

Practicum
Use of the Ishikawa chart in analyzing the factors that influence the quality of food.
Analysis and evaluation of the quality characteristics for a food product (practical application).
Structural and comparative analysis of the types of standards used in food production.
Using the QFD method (Implementing the quality function in the design of a food product).
Documentation analysis of a quality management system in food production.
Use the affinity diagram to solve quality problems.

References

1. Luning P.A., Marcelis W.J. Marcelis, Jongen W.M.F. – Managementul calitatii alimentelor. Casa Cartii de Stiinta, Publoshing House, Cluj-Napoca, 2008.
2. Paraschivescu A. O. – Managementul calitatii marfurilor alimentare. Tehnopress Publishing House, Iasi, 2004
3. Pop Cecilia, Muresan Gh., Pop M. - Calitatea, siguranta si merceologia produselor alimentare. Casa Cartii de Stiinta Publoshing House, Cluj-Napoca, 2013.
4. Pop Cecilia - Managementul calitatii - de la concept la implementare. Tipo Moldova Publishing House, Iasi, 2008
5. Pop Cecilia. Stef D.S, Pop I.M. -Managementul calitatii alimentelor. Edict Production Publishing House, Iasi, 2009.

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Exam	Written examination	60%
Appreciation of the activity during the semester	Oral assessment during the semester, verification tests and final laboratory colloquium.	40%

Contact

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