

Food quality and safety audit (First Year of study, First Semester)

Credit value (ECTS) 7

Course category:

Domain (Imposed)

Course holder:

PhD. Ionuț - Dumitru VELEȘCU

Discipline objectives (course and practical works)

The course aims to contribute to the formation of a modern and current vision regarding the principles of food quality and safety management, the substantiation of knowledge regarding the implementation of food quality and safety management systems. At the same time, the concepts, principles, methods and techniques of total quality and food safety management will be presented, according to ISO 22000: 2018; FSSC; IFS; BRC;

The practical works aim at training the skills necessary for the elaboration of a food quality and safety management program, for the elaboration of audit strategies and their adaptation to the concrete situations in the food industry; proper use of auditing techniques and tools; conducting an audit program; analysis and interpretation of the results of the audit process.

Contents (syllabus)

Course (chapters/subchapters)
Introduction. Terminology and legislation.
Food quality and quality and safety standards harmonized with EU requirements.
Modern European concept - EU food regulations. ISO 22000: 2018 series; FSSC; IFS; BRC. Application of the Hazard Analysis and Critical Control Point (HACCP) system; GMP; GHP; PRP; PRPO. Preparation of documentation for a quality management system and food safety.
Preparation and planning for ISO 9000: 2005 certification; ISO 22000: 2018; FSSC 22000: 2018. General considerations. Quality system documents. The phases of elaboration and implementation of the food quality and safety system.
Quality audit, quality management systems, quality assurance, quality auditor, client, audited organization, proof, non-compliance, deviation, observation. Types of audit. Product / service audit. Process audit. System audit (quality audit). Environmental audit.
Planning and preparing quality system audits. Auditing a quality system. Roles and responsibilities of auditors. Selection of audits. Preliminary analysis of the audited organization. Audit preparation (audit plan, working documents). Responsibilities of the Chief Auditor.
The audit process. Opening session. Examination: evaluation of documentation and on-site audit. Interview technique and communication. Documentation of audit findings, non-compliances, corrective actions. Closing session.
The concept of food traceability.
Certification and its role in quality assurance in the food industry.

Practicum
Evolving ways to ensure food quality and safety. Insurance by control. Quality assurance through statistical methods. Quality assurance by motivating staff. Promoting integrative quality assurance concepts.
Completing the HACCP Study Stages based on the HACCP principles applicable to the chosen product (process).
Preparation of audit programs and plans. Preparation of Checklists. Case study on the application of audit techniques. Organizing the opening and closing meeting of the audit.
Auditing the documentation of an SMC. Preparation of non-compliance reports. Preparation of the audit report.
Final colloquium to verify knowledge.

References

1. Bratu, I, 2005 – *”Managementul Sistemelor Calității și Siguranței Produselor Alimentare”*. Editura Universității „Lucian Blaga” din Sibiu, ISBN 973-739-115-2.
2. Luning P.A., Marcelis W.J. Marcelis, Jongen W.M.F., 2008 – *”Managementul calitatii alimentelor”*. Ed. Casa Cărții de Știință, Cluj-Napoca.
3. Pop Cecilia, 2008 – *”Managementul calității - de la concept la implementare”*. Editura Tipo Moldova, Iași.
4. Pop Cecilia, Stef D.S, Pop I.M., 2009 – *”Managementul calității alimentelor”*. Ed. Edict Production, Iași.
5. Pop Cecilia, Muresan Gh., Pop M., 2013 – *”Calitatea, siguranța și merceologia produselor alimentare”*. Ed. Casa Cărții de Știință, Cluj-Napoca.
6. Teodoru Traian, 2005 – *”Auditul sistemelor de management”*. Ed. Conteca 94, București.
7. Teodoru Traian – *”Implementarea și certificarea sistemelor de management”*. Ed. Conteca 94, Bucuresti, 2004.
8. ***SR EN ISO 22005:2007 *Trasabilitate în lanțul alimentară și alimentară - Principii generale și cerințe de bază pentru proiectarea și implementarea sistemului.*
9. ***SR EN ISO 9001:2015 *Sisteme de management al calității. Cerințe.*
10. ***SR EN ISO 22000:2018 *Sisteme de management al calității și siguranței alimentelor. Cerințe pentru orice organizație din lanțul alimentară.*
11. ***SR EN ISO 19011 – 2018 - *Ghid pentru auditarea sistemelor de management.*

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Exam	Oral examination	70%
Appreciation of the activity during the semester	Oral assessment during the semester, verification tests and final laboratory colloquium.	30%

Contact

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