Quality assurance in public alimentation and agritourism (Master, IInd Year of study, IIIrd Semester)

Credit value (ECTS) 8

Course category
Synthesis discipline

Discipline Code: M.MAPA.S.201

Course holder:
Assistant Professor Ionuț – Dumitru VELEȘCU, PhD

Discipline objectives (course and applications)

The course aims to develop students' skills regarding the ability to: Knowledge of modern product quality control methods in accordance with EU requirements and international standards; Knowledge and understanding of how food quality and safety are defined, designed, implemented and monitored throughout the food chain; Knowledge of European requirements in the field. Acquisition of the knowledge necessary to understand the concept of quality audit in the food industry as well as the factors that influence and condition it; Acquisition of knowledge regarding the structure, functionality and role of a Quality Management System.

During the practical work, each student will carry out an individual activity with the laboratory materials provided and described in the Practical Work guide. Perception of relationships and connections such as: quality assessment through statistical sampling; techniques and tools used in quality assurance; Understanding the concepts of food safety and quality in relation to market requirements, consumer demands and the legislative framework; Knowledge of the main management systems applied to the food industry; Understanding the concepts of food safety and quality in relation to market requirements, consumer demands and the legislative framework.

Contents (syllabus)

Course (chapters/subchapters)
Introduction. Product quality in the contemporary economy; General considerations; Elements favoring the increase in the importance of quality.
Ensuring the quality of products and services in the modern economy. Internal and external quality assurance. Factors influencing the quality of products and services in public catering and agritourism.
Standards and their role in ensuring quality in public catering and agritourism. Types of standards used in public catering and agritourism. The complete product standard. Standardization at national, regional and international levels.
ISO 9001 standard and its role in ensuring quality in public catering and agritourism. The SMC quality management system. Quality assurance in resource management Quality assurance in the production of products and services. Quality assurance through monitoring, measurement, improvement.
Quality assurance through SMC documentation. Quality policy and objectives. Quality manual. Documented procedures required by the ISO 9001 standard. Operational procedures and work instructions. Quality records

SR EN ISO 22000 : 2018. Methodology for implementing a quality management system / Certification process
Implementation of food safety systems. Steps in implementing the HACCP plan.
Elaboration of the HACCP plan in the food industry. GMPs and HACCP
Audit and its role in ensuring quality in public catering and agritourism. Definition, importance and purpose. Types of audits in public catering and agritourism. Stages of the audit process in public catering and agritourism
Documentation and procedures. Food traceability.
Certification and its role in ensuring quality in public catering and agritourism. Conceptual framework for conformity certification. Conformity certification in the EU and in Romania. Certification of quality management systems in public catering and agritourism.
Hygienic quality of food products. Normative acts regarding the activity in the food industry

Seminar
Elements of sampling theory. Data recording. Data grouping.
Batch inspection. Basic concepts. AQL sampling system. Statistical control of batches for attributive characteristics
Control sheet; Verification by sampling of the number of nonconformities per product or per 100 products; Statistical acceptance control by measurement. Analysis of analytical determination data
Going through the HACCP study stages based on the HACCP Principles applicable to the chosen product (process): 1. Development of an organizational chart. Development of objectives and policies in the field of Food Safety; 2. Designation of the HACCP team; 3. Product description; 4. Identification of the use attributed to the product; 5. Construction of the manufacturing flow diagram; 6. Verification of the manufacturing diagram; 7. Risk analysis; 8. Identification of CCP; 9. Establishment of critical limits for CCP; 10. Establishment of a CCP surveillance system; 11. Establishing a corrective action plan; 12. Documentation; 13. Verification; 14. HACCP system review. 15. Developing a HACCP plan.
Drafting and writing a procedure. Product traceability.
Elements of sampling theory. Data recording. Data grouping.

References

1. Bratu, I., Spulber, G., Iorga, A., Controlul Calităţii şi HACCP în Industria Alimentarã, Editura Universităţii „Lucian Blaga” din Sibiu, ISBN 973-651-432-3, 2002.
2. Bratu, I., HACCP, de la Teorie-la Practicã, un demers logic -îndrumar aplicaţii practice - Editura Universităţii „Lucian Blaga” din Sibiu, ISBN 973-651-433-1, 2002.
3. Bratu, I, Managementul Sistemelor Calității și Siguranței Produselor Alimentare, Editura Universităţii „Lucian Blaga” din Sibiu, ISBN 973-739-115-2, 2005.
4. SR EN ISO 22000:2018 *Sisteme de management al siguranţei alimentelor. Cerinţe pentru orice organizaţie din lanţul alimentar.*
5. Olaru, M., Isaic, A., - 2000 – *Tehnici şi instrumente utilizate în managementul calităţii*, Ed. Economică, Bucureşti;
6. ***SR EN ISO 9001:2015 *Sisteme de management al calităţii. Cerinte*.

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Exam	Oral 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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