University of Gdańsk

Subject card

Subject name and code	Food Quality Control, PG_00081889						
Field of study	Chemistry						
Date of commencement of studies	October 2024		Academic year of realisation of subject	2026/2027			
Education level	Bachelor's studies		Subject group	Obligatory subject group in the field of study			
Mode of study	full-time studies		Mode of delivery	at the university			
Year of study	3		Language of instruction	Polish			
Semester of study	6		ECTS credits	1.0			
Learning profile	academic		Assessment form	credit			
Conducting unit	Faculty of Chemistry -> Rector						
Name and surname of lecturer (lecturers)	Subject supervisor		dr hab. Robert Tylingo				
	Teachers						
Lesson types	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	15.0	0.0	0.0	0.0	0.0	15
	E-learning hours included: 0.0						
Learning activity and number of study hours	Learning activity	Participation in didactic classes included in study plan		Participation in consultation hours		Self-study	SUM
	Number of study hours	15		2.0		8.0	25
Subject objectives	To familiarize students with issues related to the quality of food, factors affecting the quality of food and methods for obtaining, maintaining and controlling the assumed quality of food.						

Learning outcomes

Course outcome	Subject outcome	Method of verification
[CHEML3_K06] Raises her/his professional and personal competences by using information provided in various sources.	He undergoes critical food quality management systems. Student working as a team undertakes to create and critically evaluate the quality management system	[SK3] text preparation/written work [SK4] test/exam - oral or written
[CHEML3_K08] Formulates opinions in the field of science with caution and criticism in their expression.	He undergoes critical food quality management systems. Student working as a team undertakes to create and critically evaluate the quality management system	[SK3] text preparation/written work [SK4] test/exam - oral or written
[CHEML3_U09] Is able to learn independently.	The student assesses the factors affecting the quality of food and determines the criteria necessary to maintain the assumed quality of food. The student designs a system that ensures the assumed quality of the food product, and selects the analytical methods necessary during the control in the individual stages of food production.	[SU3] text preparation/written work [SU4] test/exam - oral or written
[CHEML3_W05] Has basic knowledge of the chemical specialisation studied.	The student defines issues related to quality, interprets the quality of food and factors influencing changes in food quality, characterizes food quality management systems and methods of food quality control.	[SW4] test/exam - oral or written [SW3] text preparation/written work
[CHEML3_K01] Identifies the level of her/his own knowledge and skills and the need for continuous learning and personal development.	He undergoes critical food quality management systems. Student working as a team undertakes to create and critically evaluate the quality management system	[SK3] text preparation/written work [SK4] test/exam - oral or written

Subject contents

General characteristics of quality management systems. Discussion of basic concepts such as quality, quality assurance and quality management. Historical background of quality systems.
Food quality factors, factors influencing changes in food quality and methods of food quality control. Quality management in the food industry. GMP and GHP principles applied in the food industry. Requirements of European Union regulations related to the production and trade of food. Principles of the HACCP system. Basic information related to quality systems used in the food industry.

Prerequisites and co-requisites

Food processing, food chemistry

General knowledge in the field of food chemistry, biotechnology and chemical technology

Assessment methods and criteria

Subject passing criteria	Passing threshold	Percentage of the final grade
written assessment	51.0%	100.0%

Recommended reading

Basic literature	Literature required to pass the course Wiśniewska, M. Droga przedsiębiorstwa do uzyskania certyfikatu ISO 9000: praktyczny poradnik menedżera. Ośrodek Do-radztwa i Doskonalenia Kadr, Gdańsk, 2000. Kijowski J.. Sikora T. Zarządzanie jakością i bezpieczeństwem żywności. WNT, Warszawa, 2003 Rozporządzenie Ministra Zdrowia w sprawie wymagań Dobrej Praktyki Wytwarzania podpisane przez Ministra Zdrowia (Dz.U.06.194.1436) opublikowane 26 października 2006 roku Baryłko-Pikielna N, Matuszewska I. Sensoryczne badania żywności. Podstawy Metody Zastosowania. Wydawnictow Naukowe PTTŻ, Kraków 2009
Supplementary literature	Current standards and Commission Regulations (EC).
eResources addresses	

Example issues/ example questions/ tasks being completed

Work placement

Not applicable

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