

Subject card

Subject name and code	Food Quality Control, PG_00081889						
Field of study	Chemistry						
Date of commencement of studies	October 2025		Academic year of realisation of subject		2027/2028		
Education level	Bachelor's studies		Subject group		Obligatory subject group in the field of study Optional subject group Subject group related to scientific research 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_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
	[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_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_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_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
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. Wydawnictwo 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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