



Nr. _____ din _____

USAMV form 0704020103

SUBJECT OUTLINE

1. Information on the program

1.1. Higher Education Institution	Universitatea de Științe Agricole și Medicină Veterinară din Cluj-Napoca
1.2. Faculty	Food Science and Technology
1.3. Department	Food Engineering
1.4. Study field	Food Engineering
1.5. Study level ¹⁾	Master (MSc)
1.6. Specialization/ Study Program	Food Quality Management
1.7. Teaching Form	Full time

2. Information on the discipline

2.1. Name of the course	Advanced Food Quality Management							
2.2. Course leader	Prof.dr Carmen Socaciu							
2.3. Coordinator of the laboratory/seminar activity	Prof.Dr. Carmen SOCACIU							
2.4. Year of study	II	2.5. Semester	1	2.6. Type of Evaluation	Continuous (VP)	2.7. Course regime	Content ²	DF
							Level of compulsory	DI

3. Total estimated time (hours/semester for the teaching activities)

3.1. Number of hours/week– frequency form	3	of which care:	1	3.3. seminar/ laboratory/ project	2
3.4.Total hours in the curricula	42	Of which:	14	3.6.seminar/laboratory	28
Distribution of time					hrs
3.4.1.Study based on handbook, notes, bibliography					46
3.4.2. Extra documentation in the library, on specific electronic platforms and on field					48
3.4.3. Prepare the seminars / laboratories / projects, theme, essays,reports, portofolio					25
3.4.4.Tutorial					10
3.4.5.Examination					4
3.4.6. Other activities					
3.7. Total hours of individual study	133				
3.8. Total hours per semester	175				
3.9. Number of ECTS ⁴	7				

4. Pre-conditions (where is the case)

4.1. of curriculum	Food Chemistry
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	Food legislation
4.2. of competences	Techno-managerial principles in the agrifood chain Quality assurance in the agrifood chain

5. Conditions (where is the case)

5.1. of course development	The course is interactive, all students can address questions and to point out their suggestions regarding the topic discussed. A specific discipline will be considered and respected for the timetable of course.
5.2. of seminar and project development	It is compulsory the consultancy received by the text book and the teaching assistant, each student can have its own individual activity to find documentation and to find appropriate topics for its project. The participation to seminars and project development is compulsory.

6. Specific acquired competences

Professional competence	C1. Conduct scientific research. C4. Provide project management.
Transversal competences	

7. Subject Objectives (as a result of the specific acquired competences)

7.1. Subject general objectives	Description of the main features of Food Quality management and Total food quality management. In the modern context of competitive economy. A special focus is devoted to the chemical risk factors and all assessment analysis of the impact of these factors on food safety and security. An individual project based on a specific Risk assessment template will be developed at the end of the course.
7.2. Specific objectives	Skills in the process approach of a food quality and safety management system Applying the technical-managerial concept in food quality management (MCA) Elaboration of management system documentation Implementation and evaluation of management systems (internal / external audit)



8. Content

8.1. COURSE Number of hours – 14	Teaching methods	Notes
Introduction to advanced- Total quality management systems. International Management Standards for Food Safety. food safety: ISO 9001 + HACCP, ISO 15161, ISO 22000	Lecture	1 lectures- 2 hrs
Design and implementation of food safety management systems in line with the requirements of international standards Food Quality and Safety Management Principles Management Principles Documentation of food quality and safety management system - structure Elaborate the documentation of the food quality and safety management system Manufacturing Food Quality and Safety Manual (HACCP Manual) Implementation of the projected management system Certification of food quality and safety management system		2 lectures- 4 hrs
Documentation of food quality and safety management system - structure Elaborate the documentation of the food quality and safety management system Manufacturing Food Quality and Safety Manual (HACCP Manual) Process Approach Management System Audit - Principles, Vocabulary, Requirements Qualification of auditors of management systems Audit documentation		2 lectures- 4 hrs
Presentation of the principles and the audit process for. Management systems referencing international management standards Presentation ISO 19011/2002 - Guide to auditing C-4 quality / environmental management systems		2 lectures- 4 hrs
Steps of Audit of Management Systems Audit of management systems Complete the audit: reporting and corrective / preventive actions		2 lectures- 4 hrs

8.2. SEMINARS Number of hours – 28	Theoretical presentation and quiz questions	(direct hours / homework)
Concept of Total Food Quality Management (TFQM)	Quiz questions and case studies related to FQM and TFQM	4 hours direct/ homework
Food Safety and ISO 9001 + HACCP, ISO 15161, ISO 22000	Quiz questions and case studies related to Hfood safety and ISO family standards	4 hours direct/ homework



Documentation of food quality and safety management system - structure	How to elaborate the documentation of the food quality and safety management system	8 hours <i>direct/ homework</i>
The audit process	The internal/external audit of management systems	8 hours <i>direct/ homework</i>
Project development	Discussions related to the content and development of the project focused on audit: reporting and corrective / preventive actions	4 hours <i>direct/ homework</i>
<p><i>Optional bibliography:</i></p> <ol style="list-style-type: none"> 1. Course notes. 2. Froman B., Manualul Calității, Ed. Tehnică, București, 1998. 3. Paraschivescu V., Asigurarea, Certificarea Și Controlul Calității Mărfurilor, Ed. Neuron, Focșani, 1994. 4. Scorei R. Și Colab., Ghid Practic Pentru Industria Agro-Alimentară, Ed. Aius, Craiova 1998. 5. *** Managementul Calității Și Asigurarea Calității, Colecție de Standarde, Ed. Tehnică, București, 1996. 6. Multon J.L. – “La Qualite Des Produits Alimentaires”, Technique & Documentation – Lavoisier, 1994 		

9. Correlations between the subject against the expectations of the epistemic community representatives, of the professional associations and employers' representatives in the domain

The course, laboratory and seminars are correlated and complementary in informations and giving abilities to work independently and to make a personalized project on HACCP and audit. The competences and abilities can be valorized in different responsibilities such as managers of Food control agencies , Health and Hygiene departments in universities or Public Departments, as well in different companies specialized in Food Industry.

10. Evaluation

Type of activity	10.1. Evaluation criteria	10.2. Evaluation methods	10.3. % final grade
10.4. Course	Clasification and description of main categories of risk factors. Risk assessment procedures, involving hazard analysis, risk analysis and examples of chemical and physical risk factors found in food.	Test	Admitted /rejected
10.5. Seminar	Understanding the risk assessment procedures and steps for a risk analysis. Submission of a specific project on risk analysis for a specific food containing chemical risk factors.	Report	100%
<p>10.6. Minimal standard of performance Course: Minimal standards: Admitted ; Seminars: Development and defense of the report. When only developed and not defended the report, student will receive grade 5. Minimal standard: grade 5.</p>			



¹ Level of study- to be chosen one of the following - Bachelor/Post graduate/Doctoral

² Course regime (content) – for bachelor level it will be chosen one of the following - **DF** (fundamental subject), **DD** (subject in the domain), **DS** (specific subject), **DC** (complementary subject).

³ Course regime (compulsory level) - to be chosen one of the following - **DI** (compulsory subject), **DO** (optional subject), **DFac** (facultative subject)

⁴ One ECTS is equivalent with 25 de hours of study (didactical and individual study).

Filled in on
6.09.2024

Course coordinator
Assoc. Prof. Dr. Teodora Coldea

Seminar coordinator
Assoc. Prof. Dr. Teodora
Coldea

Subject coordinator
Prof. Dr. Elena MUDURA

Approved by the
Department on
12.09.2024

Head of the Department
Prof. Dr. Ramona SUHAROSCHI

Approved by the Faculty
Council on
27.09.2024

Dean
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