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| Course: | ***Food quality*** |
| Course id: 2MRR2I23 |
| Number of ECTS: 5 |
| Teacher: | Anka Popović Vranješ |
| Course status | Elective |
| Number of active teaching classes (weekly) |
| Lectures:2 | Tutorials :2 | Other teaching types: | Study research work: | Other classes: |
| Precondition courses | None |
| 1. Educational goal

Students need to acquire knowledge about food quality in terms of food safety, nutritional value and origin (autochthony). |
| 1. Educational outcomes

Students will be capable of performing quality control. |
| 1. Course content

*Theoretical instruction*Quality requirementsinaccordancewith the legislationat the national levelregarding food safety (microbiological, antibiotic residues, mycotoxins, heavy metals, nucleotides, etc.).Requirements ofHACCPandISO22000and its applicationfor ensuring food safety.Nutritionalqualityof majorproduct groupsin the diet.The importanceof local productsand protection ofgeographical indications.*Practical instruction:* Tutorials, other forms of instruction, study research workField work will take place in food production facilities (meat processing plants, dairy plants, etc.). |
| 1. Teaching methods:

Lectures, exercises with audio-visual equipment, interactive discussions, team work, case studies, preparation of essays and seminar papers. |
| Knowledge evaluation (maximum 100 points) |
| Pre-examination obligations | Points | Final exam  | Points |
| Seminar paper | 20 | *Oral exam* | 40 |
| Tutorials attendance  | 20 |  |
| Test | 20 |
| Literature  |
| Ord. | Author | Title | Publisher | Year |
|  | Kosanović, Nada, Pejanović, R. | Konkurentnostikvalitethrane, monografija | Institutzaprimenunaukeupoljoprivredi, Beograd.  | 2011 |
|  |  | Pravilnikoopštimuslovimahigijenehraneubilokojojfaziproizvodnje, preradeiprometa(Sl. glasnikRS, br. 72/2010) | 2010 |
|  |  | Zakonobezbednostihrane (Sl. glasnikRS, br. 41/09) | 2009 |
|  |  | Zakonosanitarnomnadzoru (Sl. glasnikRS, br. 125/2004 | 2004 |