



Nr. _____ din _____

Code USAMV 0704020103

COURSE DESCRIPTION

1. General data

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. Course Characteristics

2.1. Name of the course	Advanced Food Quality Management							
2.2. Course leader	Prof. PhD. Carmen Socaciu							
2.3. Coordinator of the laboratory/seminar activity	Prof. PhD. Carmen Socaciu							
2.4. Year of study	II	2.5. Semester	1	2.6. Type of Evaluation	Continuously	2.7. Course regime	Content ²	DF
							Level of compulsory ³	DI

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

3.1. Number of hours/week– frequency form	2	of which care: 3.2. course	2	3.3. seminar/ laboratory/ project	1
3.4. Total hours in the curricula	42	Of which: 3.5. course	28	3.6. seminar/ laboratory	14
Distribution of time					hrs
3.4.1. Study based on handbook, notes, bibliography					30
3.4.2. Extra documentation in the library, on specific electronic platforms and on field					38
3.4.3. Prepare the seminars / laboratories / projects, theme, essays, reports, portfolio					30
3.4.4. Tutorial					30
3.4.5. Examination					10
3.4.6. Other activities					30
3.7. Total hours of individual study	168				
3.8. Total hours per semester	210				
3.9. Number of ECTS ⁴	7				

4. Pre-conditions (where is the case)



4.1. of curriculum	Food Chemistry 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 for the consultancy received by the textbook 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 in seminars and project development is compulsory.

6. Specific acquired competences

Professional competences Competențe profesionale	C2. Carrying out research activities in the field of food quality and safety C2.1. Knowledge and deepening of scientific research methods in the field of food quality and safety C2.2. An integrated approach to food quality and safety from a social, economic, ethical and cultural point of view C2.3. Use of specific research methodologies to increase food quality and safety C2.4. Use of criteria and methods for assessing food quality and safety for optimizing agri-food technologies C2.5. Elaboration of research projects / studies specific to food quality and safety
Transversal competences	CT1. Each student has the opportunity to find information given by the course leader, from electronic databases for websites of the Wageningen university (the collaboration university at the same MSc program coordinated by prof. Luning). CT2. Competences can be obtained also from their individual search on a specific topic, looking to google scholar, EBSCO database or other browsers related to the topic of Food Quality, Food Safety, Food Quality management, HACCP, etc.

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 a competitive economy. A special focus is devoted to the chemicals 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)
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8. Content

8.1. COURSE Number of hours – 28	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	2 lectures- 4 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		3 lectures- 6 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		3 lectures- 6 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		3 lectures- 6 hrs
Steps of Audit of Management Systems Audit of management systems Complete the audit: reporting and corrective / preventive actions		3 lectures- 6 hrs



8.2.SEMINARS Number of hours – 14	Theoretical presentation and quiz questions	1 seminar (2 hours / work)
Concept of Total Food Quality Management (TFQM)	Quiz questions and case studies related to FQM and TFQM	<i>Seminar</i> 2 hours
Food Safety and ISO 9001 + HACCP, ISO 15161, ISO 22000	Quiz questions and case studies related to Food safety and ISO family standards	<i>Seminar</i> 2 hours
Documentation of food quality and safety management system - structure	How to elaborate the documentation of the food quality and safety management system	<i>Seminar</i> 4 hours
The audit process	The internal/external audit of management systems	<i>Seminar</i> 2 hours
Project development	Discussions related to the content and development of the project focused on audit: reporting and corrective / preventive actions	<i>Seminar</i> 4 hours
<i>Optional bibliography:</i> 1. Froman B., Manualul Calității, Ed. Tehnică, București, 1998. 2. Paraschivescu V., Asigurarea, Certificarea Și Controlul Calității Mărfurilor, Ed. Neuron, Focșani, 1994. 3. Scorei R. Și Colab., Ghid Practic Pentru Industria Agro-Alimentară, Ed. Aius, Craiova 1998. 4. *** Managementul Calității Și Asigurarea Calității, Colecție de Standarde, Ed. Tehnică București, 1996. 5. 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 information and giving abilities to work independently and to make a personalized project on HACCP and audit. The competences and capabilities 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	Classification and description of main categories of risk factors. Risk assessment procedures, involving hazard analysis, risk analysis and examples of	Presence at min 50% of direct hours gives a mark of 10	20%



	chemical and physical risk factors found in food.		
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.	Project submission and presentation (.ppt)(P) Final marks are determined by the formula: $NF = 0.8 \times P + 0.2 \times \text{presence mark}$	80%
10.6. Minimal standard of performance The evaluation of acquired knowledge and competences by students is in agreement with the Romanian Law of Education (article 144 al.(3) considering a mark range from 1 to 10, the mark 5 corresponding to the acquirement of minimum level of competences. It is obligatory to get a min. 5 marks to be accepted at the written examination. Finally, the mark obtained at the seminar and project evaluation represents 50% of the final mark for this course.			

¹ Level of study- to be chosen one of the following - Bachelor/Postgraduate/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 to 25-30 hours of study (didactical and individual study).

Filled in on
8.09.2021

Course coordinator
Prof. PhD. Carmen SOCACIU

Seminar coordinator
Prof. PhD. Carmen SOCACIU

Subject coordinator
Prof. PhD. Carmen SOCACIU

Approved by the
Department on
22.09.2021

Head of the Department
Prof. PhD. Ramona SUHAROSCHI

Approved by the Faculty
Council on



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28.09.2021

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