

Food Safety and Quality Management

Course Code	Title of Course	Credit Hours
HND-219	Food Safety and Quality Management	3(3-0)

Learning Outcomes:

Students will be able to:

- Define and explain the importance of food safety, security, and quality in the food industry.
- Familiarize with different terminologies commonly used in the field of food safety and quality management.
- Identify and categorize hazards in food production, including physical, chemical, and biological hazards.
- Demonstrate knowledge of good manufacturing practices and storage practices to ensure food safety and quality.
- Understand plant design layout principles to optimize food production processes and minimize risks.
- Evaluate global food safety systems and initiatives, including HACCP, BRC, FSSC 22000, and ISO 22000, for their application in the food industry.
- Examine quality management systems.
- Implement the food safety and quality management systems in a food business in a precise and systematic way.

Course Contents:

Food safety, security and quality: definitions and importance; Different terminologies used in food safety and quality; Categories of hazards: physical, chemical, biological; Good Manufacturing Practices; Good Storage Practices; Plant design layout; Global Food Safety Initiative; Global food safety systems: HACCP, BRC, FSSC 22000, ISO 22000; quality management system (ISO 9001:2008).

Suggested Readings Text

Books:

1. Ali, I. 2003. Food Quality Assurance: Principles and Practices. CRC Press, Taylor & Francis Group, Boca Raton, FL, USA.
2. David A.S. and F.S. Norah. 1998. Principles and Practices for the Safe Processing of Foods. Woodhead Publishing Limited, Cambridge, England.

Reference Books:

1. Early, R. 1995. Guide to Quality Management Systems for the Food Industry. Springer Science + Business Media, LLC., New York, USA.
2. Motarjemi, Y and Lelieveld, H. 2014. Food Safety Management: A Practical Guide for the Food Industry. Academic Press, Elsevier Inc., San Diego, CA, USA.
3. Sun, D. 2012. Handbook of Food Safety Engineering. Wiley-Blackwell, John Wiley & Sons Ltd., Chichester, West Sussex, UK.
4. Theuvsen, L., A. Spiller, M. Peupert and G. Jahn. 2007. Quality Management in Food Chains. Wageningen Academic Publishers, The Netherlands.