

Study program: Management of food technology and gastronomy			
Course name: Systems of quality in food production			
Professor: full professor Dragiša S. Savić, PhD			
Subject status: compulsory course			
ECTS: 4			
Requirements: no requirements			
Aim of the course The aim of the course is to familiarize students with the process of standardization and quality management systems, organization of control in food industry as well as with the methods which are used for control of food quality.			
Outcome of the course After successfully completing the course, students will have acquired both theoretical and practical knowledge on standards and quality management systems in food industry. Students will have a clearer picture of the control management system in production and food distribution.			
Content of the course <i>Theoretical lectures</i> Introduction to quality management systems in food industry; Types of quality management systems; Quality standards ISO; HACCP in food control; The process of HACCP implementation; Chemical methods of food analysis; Instrumental methods of analysis; Optical methods of analysis; Sensor methods of analysis; Microbiological methods of analysis. <i>Practical course work</i> Organization of food analysis; Sampling; Determination of dry matter content in food; Determining the presence of mineral matter; Protein measurement; Carbon hydrates measurement; Determination of fat and oil content in foodstuff; Detection and measurement of certain additives and antioxidants; Detection of heavy metals in food.			
Literature <ul style="list-style-type: none"> • Грујић Р, Марјановић Н, Радовановић Р, Попов-Раљић Ј, Комић Ј, <i>Квалитет и анализа намирница</i>, Атлант ББ, Бања Лука, 2001. • Трајковић Ј, Мирић М, Барас Ј, Шилер С, <i>Анализа животних намирница</i>, ТМФ, Београд, 1983. 			
Total number of active teaching classes		Lectures: 15	Practical course work: 30
Teaching methods Lectures; practical course work, presentations of good examples of professional practice, case studies, preparation and presentation of term papers.			
Evaluation (maximum points 100)			
Pre-exam activities	Points	Final exam	Points
active participation in lecture classes	5	Written exam	
active participation in practical course work	5	Oral exam	45
Colloquium	30	
Term papers	15		