

GID 422 FOOD QUALITY CONTROL

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| Catalog Data : | GID 422 Food Quality Control (2-0) 2 |
| | Quality concept and related definitions; national and international standards and legislation concerning food quality; quality assurance systems and total quality management in food industries; quality management tools; quality criteria , their respective limits and quality monitoring systems for different food commodity groups; relevant ethical issues |
| Prerequisites: | None |
| Language: | Turkish |
| Textbook: | Selected reprints of texts on Turkish Food Legislation and food quality criteria. |
| Reference Books: | Early, R. 1995. Guide To Quality Management Systems For The Food Industry, Blackie Academic, UK. Gould,W. 1993. Total Quality Assurance For The Food Industries. CTI Publ., USA. |
| Course Objectives : | Educate students for having knowledge on quality criteria in food commodity groups and for having ability to apply this basic knowledge in achieving quality control of food products and food production processes; promote student's focus on quality management and quality assurance systems and tools; educate students on respective national and international food standards and food legislations; improve the student's written and oral communication skills through the homework assignment. |

| Lecture Topics | <u>week</u> |
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| Introduction to “quality” concept; national and international food quality standards and legislations. | 1 |
| TQM (Total quality management); quality control tools and quality assurance sytems as applied in food industries. | 1 |
| Implementing food safety in food industrial plants: GHP, GMP and HACCP systems | 1 |
| Quality criteria and quality standards for foods | 7 |
| Cereals and cereal products | |
| Edible oils and fats | |
| Milk and dairy products | |

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| Meat, fish, poultry and their products | |
| Fruits-vegetables and their products | |
| Alcoholic and nonalcoholic beverages | |
| Confectionary products; and other groups of food commodities | |
| Relevant contemporary and ethical issues | 1 |
| Student presentations on selected topics | 3 |

Class Schedule :

Classes are held in one session per week; 2 class hours in one session.

Contribution of course to meeting the professional component: This course contributes to the requirement of departmental topics.

Relation of course to program objectives: Please see Table B.4.a and b in section B.3 of this self-study report.

Typical Evaluation:

Homework: 20%

Quiz: 10%

Midterm examination: 20%

Final examination: 50%

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