

Course Syllabus

1	Course title	Food Quality Control
2	Course number	0603447
3	Credit hours (theory, practical)	2
	Contact hours (theory, practical)	2
4	Prerequisites/corequisites	
5	Program title	Food Science and Technology
6	Program code	042
7	Awarding institution	The University of Jordan
8	School	Agriculture
9	Department	Nutrition and Food Technology
10	Level of course	4
11	Year of study and semester (s)	Fall/Second semester
12	Final Qualification	BSc
13	Other department (s) involved in teaching the course	None
14	Language of Instruction	English
15	Date of production/revision	9/12/2019

16. Course Coordinator: Prof. Mohammed Ismael Saleh

Office numbers, office hours, phone numbers, and email addresses should be listed.

Office hours						
Day/Time	Sunday	Monday	Tuesday	Wednesday	Thursday	
Day						
Time	10:00 – 12:00	11:00-12:30	9:00 – 12:00	11:00-12:30		

17. Other instructors:

Office numbers, office hours, phone numbers, and email addresses should be listed.

Office hours						
Day/Time	Sunday	Monday	Tuesday	Wednesday	Thursday	
Day						
Time	10:00 – 12:00	11:00-12:30	9:00 – 12:00	11:00-12:30		

18. Course Description:

This course covers the basic concepts of food quality control with respect to its importance as well as the related terms and definitions. The course also discusses food quality control development, food quality parameters and how they are evaluated. Statistical tools needed in the application of quality management i.e. sampling and charting. The course also deals with the structure, management and functions of quality control systems on industrial and regulatory scales. The audit process, registration and certification will be also covered.

19. Course aims and outcomes:

<p>A- Aims: The aim of this course is to introduce the students to quality terms, elements, objectives as well as activities. Applying of statistical tools such as sampling and charting is a vital objective. Establishing, implementation and maintenance of different management systems in the food industry is another objective. Finally, the students should get familiar with the audit process, registration and certification.</p> <p>B- Intended Learning Outcomes (ILOs): Upon successful completion of this course students will be able to</p> <p>A. Knowledge and Understanding: Student is expected to</p> <p>A1. Understand the quality terms and elements and management</p> <p>A2. Understand the statistical tools used in quality activities such as sampling and charting</p> <p>A3. Understand the concept of the different quality management systems and their applications in the food industry</p> <p>A4. Get familiar with the audit, registration and certification processes</p> <p>B. Intellectual Analytical and Cognitive Skills: Student is expected to</p> <p>B1- Describe the concept and activities of quality in food establishments, Establishing of quality department, its responsibilities and interrelations with other departments in the food establishment</p> <p>B2- Develop a detailed understanding regarding how to apply the statistical tool used in quality activities such as sampling and charting</p> <p>C. Subject- Specific Skills: Students is expected to</p> <p>C1- Apply and analyze methods of sampling and charting</p> <p>C2- Applicable for solving problems associated with inferior quality and nonconforming food products</p> <p>D. Transferable Key Skills: Students is expected to</p> <p>D1- Gain basic knowledge related to quality management systems</p> <p>D2- Know how to apply sampling and charting techniques</p>

20. Topic Outline and Schedule:

Content	Reference	Week	ILO/s
Quality terms & definitions		1	A1
Homework:- Assign your team and project, -Write proposal about your project.		Due date: 15th week	
Quality development cycle, elements and their evaluation - Developing of quality and quality cycle - Quality attributes and their evaluation		2, 3 & 4 2-4	A1
Food quality management: structures, policies and Responsibilities: - Quality benefits - Quality control department , responsibilities and relations		5-7 2, 3 & 4	A1
Statistical tools and quality improvement - Control charts: importance of charting and procedures for constructing variable(X and R) as well as attribute (p, np, c and u) charts - Sampling: importance, objectives and methods of determining sampling size and how to use the statistical tables - Types of inspection, classes of defects, and acceptable quality level (AQL)		8- 12	A2
Food quality systems: GMP, ISO 9000, ISO 22000, HACCP, and conformity certificate as well as the audit process, registration, and Certification		13-16	A3, A4

21. Teaching Methods and Assignments:

The course will be structured in lectures and discussions. The course comprises overviews, from general understanding to expert knowledge on key topics, and learning based on lectures as well as independent learning. A presentation project is also included in the evaluation process.

22. Evaluation Methods and Course Requirements:

Class work will be presented and presentations of selected food quality topics. Exams, assignments and presentation evaluation will be graded for evaluation. Exams will be administered after completion of the course technical units; these unit exams will comprise both essay and problem-oriented questions. The final exam is comprehensive.

23. Course Policies:

Students and instructors each have an important role in maintaining a classroom environment optimal for learning, and are expected to treat each other with respect during class, using thoughtful dialogue, and keeping disruptive behaviours to a minimum. Class discussions are interactive and diverse opinions will be shared; please be thoughtful in sharing your perspectives and responses with one another. Other behaviours that can be disruptive are chatting and whispering during class, the use of electronic equipment, preparing to leave before class is over, and consistently arriving late to class. Please keep these disruptions to a minimum. Inappropriate behaviour in the classroom may result in a request to leave the class and/or subject to penalty.

24. Required equipment: (Facilities, Tools, Labs, Training....)

Classroom facilities

25. References:

Main Reference/s:

1. Kramer, A.& B.Twig (1984).Quality Control for the Food Industry Vol I&II, AVI Publishing Co., London
2. Hubbard, M. R. (1990). Statistical quality control for the food industry. Van Nostrand Reinhold, New York

References:

3. Alsaed, A.K. (2000).Food Quality Control, Deanship of Scientific Research, Jordan University, Amman (Arabic)
4. IFST (1998). Food and Drink Good Manufacturing Practice: A Guide to its Responsible Management .4th Edition, Institute of Food Science and Technology , London, UK
5. Pierson,M.D. and Corlett, D. A. (1992). HACCP: Principles and applications. Chapman & Hall, London
6. ISO9000:2000. (2000). Quality management systems - Fundamentals and vocabulary. British standard Institute
7. ISO9001:2000. (2000). Quality management systems - Requirements. British standard Institute
8. Risk analysis in food control for Middle East: FAO/ILS1 Regional training workshop, Amman, Jordan, 16 – 18 October 2000.
9. Current Literature (TUV and Loydes training material on auditing)

26. Additional information:

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Name of Course Coordinator: **Prof. Mohammed Ismael Saleh** Signature: ----- Date: -----

Head of curriculum committee/Department: ----- Signature: -----

Head of Department: ----- Signature: -----

Head of curriculum committee/Faculty: ----- Signature: -----

Dean: ----- -Signature: -----