|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Subject** | **Food Quality and Safety** | | | |
| Type | Semester | ECTS | Code |
| Z | 6 | 4 |  |
| **Course lecturer** | Mufail Salihaj, PhD | | | |
| **Course Assistant** |  | | | |
| **Course tutor** |  | | | |
| **Aims and Objectives** | The course aims to provide knowledge about the supply of quality food and food safety, specifically the types of quality and safe foods. Understand what are the characteristics of a quality food and the factors that influence the creation of food safety, who influences the maintenance of food quality. The importance of the lab for quality and safe food. Knowledge and familiarity with the hygienic role of food safety.Knowledge and familiarity with the HACCP concept and his terminology.Knowledge and familiarity with the types of facilities where food are produced, the way food products are stored, the transportation and storage, and the marketing of food products.  Introduction in quality principles, quality of food products, quality management and assurance, quality system norms, systems / documentation, quality control and improvement, certification and laboratory accreditation procedures, legal aspects, quality promotion, physical - chemical control and sensory of food products, hygienic-sanitary control, food code, analysis for detection of counterfeits in food. | | | |
| **Expected results** | Student after completing the course will:   * To distinguish the concept of quality from the food safety- * Be familiar with the types of quality foods and provide concrete examples for the quality of a product * To understand - the difference between quality and food safety * Evaluate and provide suitable solutions for creating conditions for safe and quality food in practice * Evaluate quality and safe food for consumption from producer and consumer point of view * Assess the environmental, social, economic and cultural effects of different types of safe and quality food supply * Identify and analyze HACCP critical points affecting the production of quality and safe food * To be familiar with the hygienic conditions that affect the quality of food * Knowledge and familiarity with the concept and terminology of HACCP * Identify ways of storing, transporting and marketing of food products that affect food quality and safety. * Once analyze the innovations in production and food * . Become familiar with the way food products are certified * To be familiar with the rules of transportation and marketing of food products etc. | | | |
| **Contents** | **Weekly Plan** | | | **Week** |
| Introduction - Concept of food safety and quality | | | 1 |
| Nutritional quality and definition of expression | | | 2 |
| Physico-chemical and sensory control of food products | | | 3 |
| Microbiological contaminants of food products | | | 4 |
| Chemical contamination of food products | | | 5 |
| Certification of food product  **Colloquium 1** | | | 6  7 |
| Controlled food safety System in customs checkpoint | | | 8 |
| Determination of critical feed points from '' farm to table ''( HACCP System) | | | 9 |
| Collaboration of relevant factors in consumer protection, monitoring and inspection of food products | | | 10 |
| The impact of transport on the quality and safety of food | | | 11 |
| The impact of technical standards on food safety. | | | 12 |
| Nutritional values of raw materials of plant origin,  Good manufacturing practices (GMP) and hygiene practices | | | 13 |
| Visit the Food enterprise  Field Visit to Food Agency (AVUK)  **Colloquium 1** | | | 14 |
|  | | |  |
| Final test | | | 15 |
| **Literature / References** | 1. R. Kongoli,: Drejtimi i cilësisë në industrinë agroushqimore, Maluka, Tiranë, 2010  2. Mikrobiologjia ushqimore dhe Higjieena, Tiranë 2003..  3. Ligjet, Rregulloret, Normat (ISO 9000, ISO 17025, ISO 22000).  4.Mandić, M.L., Primorac, LJ., Klapec, T. (1997): Nadzor kakvoće u prehrambenoj industriji. Prehrambeno tehnološki fakultet, Osijek.  5.Nielsen, S. S. (2003): Food Analysis. Kluwer Academic/Plenum Publishers, New York, Boston, Dordrecht, London, Moscow.  6.Shapton, D. A. (1998): Principles and practices for the safe processsing of foods. Woodhead Publishing Limited, Cambridge.  7.Trajković, J., Mirić, M., Baras, J., Šiler, S. (1983): Analize životnih namirnica. Tehnološko-metalurški fakultet. Beograd. | | | |
| **Contact** | [mufail.salihaj@ubt-uni.net](mailto:mufail.salihaj@ubt-uni.net); | | | |