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| **Course** | **Food safety standards** | | | |
| Type | Semester | ECTS | Cod |
| O | III | 6 | / |
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| **Goals and Objectives** | This course provides detailed information on one of the most important issues of food and feed, the production and consumption of food products in conformity with food safety standards. The objective of this course for the students is to know the food safety standards for food products and to provide in-depth knowledge about them, together with the methods of evaluation and control of quality and safety for food products. The subject describes, among other things, the standards of production and management of safe and quality products, ways of assessing conformity, traceability, and their management, as well as best practice information related to the strategies followed in the world for the production of safe products and with nutritional value as well as their certification. | | | |
| **Expected results** | Upon completion of this course, the student will be able to:   * To clarify the standard concept of the safety of food products; * To provide advanced knowledge about food products; * To learn to apply the standards for the certification of food products; * To be able to analyze, assess and manage risks for food products; * To implement the control mechanisms, the requirements of the standards, and those of the regulator; * Apply advanced instrumental methods in conformity with food safety standards. | | | |
| **Literature / References** | * Law No. 03/L-016 on food, <https://gzk.rks-gov.net/ActDetail.aspx?ActID=2626> * ISO 22000, Food safety management * DS ISO/TS 22003, Food safety management systems -- Requirements for bodies providing audit and certification of food safety management systems * ISO/TS 22002‑5, Prerequisite programmes on food safety, Transport and storage * ISO/TS 22002-6, Prerequisite programmes on food safety Feed and animal food production * ISO 23560, Woven polypropylene sacks for bulk packaging of foodstuffs * ISO 22005, Traceability in the feed and food chain — General principles and basic requirements for system design and implementation * ISO/TS 22002-2, Prerequisite programmes on food * safety — Catering * ISO/TS 22002-3, Prerequisite programmes on food safety, Farming * ISO 19250, Water quality | | | |