



Systems of food quality managements

ECTS: 1.00

SUBJECT MATTER CONTENT

CLASSES

The rules of the systems ISO-9000, Developing a model system documentation in accordance with applicable legislation Creating records and forms relating to facilities, equipment, devices and people. Book of quality Methodology of the audit: types, stages and documenting audit. An audit established quality system documentation. The preparation of a sample sheet of non-compliance and report on the conducted audit.

LECTURE

Legislation. Quality food. , Quality systems implemented in food processing plants. Verification system

TEACHING OBJECTIVE

Knowledge of issues related to the safety of food of animal origin. Acquainting with the applicable systems of ensuring food safety, methods of evaluation and control quality systems implemented in food industry plants

DESCRIPTION OF THE LEARNING OUTCOMES OF THE COURSE IN RELATION TO THE DESCRIPTION OF THE CHARACTERISTICS OF THE SECOND LEVEL LEARNING OUTCOMES FOR QUALIFICATIONS AT LEVELS 6-8 OF THE POLISH QUALIFICATION FRAMEWORK IN RELATION TO THE SCIENTIFIC DISCIPLINES AND THE EFFECTS FOR FIELDS OF STUDY:

Symbols for outcomes related to the discipline:

R/WA_P7S+++

Symbols for outcomes related to the field of study:

K.1.+ , B.U23. + , B.W21. + , B.W17. + , K.8.+ , A.U23. + , K.11.+ , A.W22. + , B.W16. + , B.U25. + , A.U15. + , B.W20. + , A.U13. + , K.5+ , C.W2. + , C.W3. + , A.U19. + , B.U22. + , A.U18. + , K.9.+ , A.U12. + , A.U21. +

LEARNING OUTCOMES:

Knowledge:

W1 – knows the legal requirements for the production of food of animal origin, knows the existing quality systems, can establish cooperation in multidisciplinary teams. Can communicate in a clear and understandable way for colleagues. He knows the rules of professional ethics of a veterinarian.

Skills:

U1 – is able to create system documentation is able to assess the effectiveness of the quality system

Social competence:

K1 – Demonstrates creativity in selecting the most appropriate quality system Can establish cooperation of the Veterinary Inspection with entities from the food industry Takes responsibility for properly conducted quality system inspections

Legal acts specifying learning outcomes:
682/2020
Disciplines: Veterinary science
Status of the course: Fakultatywny
Group of courses: B - przedmioty kierunkowe
Code: ISCED 0841
Field of study: Veterinary Medicine
Scope of education:
Profile of education: General academic
Form of studies: full-time
Level of studies: uniform master's studies
Year/semester: 5/10

Types of classes: Classes, Lecture
Number of hours in semester: Classes: 10.00, Lecture: 5.00
Language of instruction: Polish
Introductory subject: Hygiene of slaughter animals and meat Hygiene of animal products
Prerequisites: The audience should be knowledgeable basic competence of the Inspection Veterinary supervision over food; knowledge in the field of food law

Name of the organisational unit conducting the course: Katedra Weterynaryjnej Ochrony Zdrowia Publicznego
Person responsible for the realization of the course: dr hab. wet. Agnieszka Wiszniewska-Łaszczych, prof. UWM
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Additional remarks:

TEACHING FORMS AND METHODS:

Classes(W1;U1;K1;):Workshops and seminars

Lecture(W1;U1;K1;):Lecture with a multimedia presentation with seminar elements

FORM AND CONDITIONS OF VERIFYING LEARNING OUTCOMES:

Classes (Control project) - Assessment of the documentation prepared during the classes -

Lecture (Part in the discussion) - active participation in the discussion -

BASIC LITERATURE:

1. , *ISO-9000*, Wyd. ISO, R. 2005

2. Peter D. Mauch, *Quality Management Theory and Application*, Wyd. Taylor Francis Ltd, R. 2017

3. Adam Hamrol, Władysław Mantura, *Zarządzanie jakością Teoria i praktyka*, Wyd. PWN, R. 2011

4. Marek Bugdol, *System zarządzania jakością według normy ISO 9001:2015*, Wyd. Onepress, R. 2018

5. Adam Olszewski, *Zarządzanie jakością w przemyśle spożywczym*, Wyd. WNT, R. 2014

SUPPLEMENTARY LITERATURE:

