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| Name of course: **Quality assurance in field crops** | **Credit value: 3** |
| **Course** **classification**: **obligatory** |
| **The proportion of the practical nature of the course, „educational character”: 100-0%** |
| **Type of course:** theoretical / practical, and the **total number: 28 hours** in the given **semester.**Further (unique) means and properties of knowledge transfer:  |
| **Exam** type (colloquium / practical grade / **other**): **colloquium**Further (unique) means of knowledge verification**: -** |
| The curricular **place of the course** (which semester): **4.** |
| Prerequisites (if any): **-**  |

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| **Course description: a brief, but informative description of the knowledge to be acquired (14 weeks).** |
| The aim of the subject is to acquaint students with the food safety requirements and regulations for the cultivation of plant-based food ingredients, as well as the quality tools, methods and systems (GAP, GHP, HACCP, ISO, GLOBALGAP) that can be used in crop production.1. Concept and importance of quality
2. History of quality development
3. Quality assurance professionals
4. Process of meeting the market demands
5. Quality regulating system
6. GAP, GHP, GMP
7. GLOBALGAP
8. HACCP
9. ISO 9001
10. ISO 14001
11. TQM. Quality awards
12. Audit
13. Quality tools and techniques 1.
14. Quality tools and techniques 1.
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| **Required and recommended reading:** |
| **Required reading:**Peles, F. – Juhász, Cs. (2014): Quality assurance. University lecture notes. University of Debrecen. /ISBN 978-963-473-656-1/ TÁMOP 4.1.2.A/1-11/1-2011-0009. 177p. **Recommended reading:**Vasconcellos, J.A. (2004): Quality Assurance for the Food Industry. A Practical Approach. CRC Press. 448 p. Jacxsens, L. – Devlieghere, F. – Uyttendaele, M. (2009): Quality Management Systems in the Food Industry. Ghent University. 153p. |
| **Competencies to be acquired, related to the course:** |
| **a) Knowledge:** - He / she knows and understands the basic concepts, contexts and processes of food chain safety.- He / she knows in detail the connections between crop production and food chain safety.- He / she knows and understands the principles of environmental, hygiene and food safety regulations related to crop production. **b) Ability:**- He/she able to take a multifaceted, interdisciplinary approach to the professional problems of crop production.- He / she is able to exercise his / her professional activity within the legal framework. **c) Attitude:** - He / she is committed to the environment, nature conservation and a sustainable agricultural economy.**d) Autonomy and responsibility:**- He / she is able to manage independently, in an environmentally friendly way.- He / she makes decisions with professional responsibility and demonstrates law-abiding behavior. |

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| **Course leader** (name, post, academic degree): **Dr. Ferenc Peles, assistant lecturer, PhD.** |
| **Other lecturer(s) involved in teaching the course, if any** (name, post, academic degree): **Dr. Diána Ungai, assistant lecturer, PhD.** |