



Table 2

**3.2. Course description**

Basic description		
Course coordinator	Sandra Pavičić Žeželj, PhD, Assistant Professor.	
Course title	Quality and food safety	
Study programme	Clinical Nutrition	
Course status	obligatory	
Year	II.	
ECTS credits and teaching	ECTS student 's workload coefficient	3
	Number of hours (L+E+S)	25 + 0 + 10 =35

**1. COURSE DESCRIPTION**

*1.1. Course objectives*

Introduce students to the standards in the field of safe and quality food. Students acquire knowledge for the assessment of the existing system of food safety and quality, and for their improvement.

*1.2. Course enrolment requirements: Passed exam test from subject Ethics in Healthcare*

No requirements.

*1.3. Expected course learning outcomes*

Students will know the importance of good manufacturing practices and hygiene practices and knowledge of legislation and be able to apply it. Students should be able to apply the principles of the HACCP system.

*1.4. Course content*

Standards of quality and food safety; Quality and development in the field of quality; Legal regulations concerning food safety; Good manufacturing and hygiene practices as a precondition for the establishment of food safety management system; Hazard Analysis; Traceability; Food Safety Management; Principles and application of HACCP; Formatting documents and records.

*1.5. Teaching methods*

- |  |   |
|--|---|
| <input checked="" type="checkbox"/> lectures               | <input checked="" type="checkbox"/> individual assignment |
| <input checked="" type="checkbox"/> seminars and workshops | <input type="checkbox"/> multimedia and network           |
| <input type="checkbox"/> exercises                         | <input type="checkbox"/> laboratories                     |
| <input type="checkbox"/> long distance education           | <input type="checkbox"/> mentorship                       |
| <input type="checkbox"/> fieldwork                         | <input type="checkbox"/> other                            |

*1.6. Comments*

*1.7. Student's obligations*

Students are required to regularly attend and actively participate in all forms of educations.

*1.8. Evaluation of student's work*

Course attendance	5%	Activity/Participation		Seminar paper	15%	Experimental work	
Written exam	30%	Oral exam		Essay		Research	
Project		Sustained knowledge check	50%	Report		Practice	
Portfolio							



<i>1.9. Optional / additional reading (at the time of proposing study programme)</i>		
<ol style="list-style-type: none"><li>1. Teaching materials from lectures</li><li>2. Laws, regulations, norms</li><li>3. P.A. Luning, W.J. Marcelis, W.M.F.Jongen: Food quality management a techno-managerial approach. Wageningen Pers, Wageningen 2002.</li><li>4. J.M. Juran, f.m Gryna: Quality planning and analysis/Planiranje i analiza kvalitete. Mate, Zagreb, 1999.</li></ol>		
<i>1.10. Number of assigned reading copies with regard to the number of students currently attending the course</i>		
<i>Title</i>	<i>Number of copies</i>	<i>Number of students</i>
<i>1.11. Quality monitoring methods which ensure acquirement of output knowledge, skills and competences</i>		
<ol style="list-style-type: none"><li>1. Conducting student surveys and evaluation of data.</li><li>2. Analysis of the results achieved in tests.</li></ol>		