



## COURSE DESCRIPTION CARD - SYLLABUS

Course name

Food safety systems

### Course

Field of study

Construction and Exploitation of Means of Transport

Area of study (specialization)

Food Industry Machines and Refrigeration

Level of study

Second-cycle studies

Form of study

full-time

Year/Semester

2/3

Profile of study

general academic

Course offered in

Polish

Requirements

compulsory

### Number of hours

Lecture

15

Laboratory classes

0

Other (e.g. online)

Tutorials

15

Projects/seminars

0

### Number of credit points

2

### Lecturers

Responsible for the course/lecturer:

dr inż. Natalia Idaszewska

Responsible for the course/lecturer:

### Prerequisites

KNOWLEDGE: the student has a basic general knowledge of food science

SKILLS: the student is able to use the concepts of the terminology of food commodity science.

SOCIAL COMPETENCES: work in an interdisciplinary team. Ability to lead a team and expand team knowledge.

### Course objective

The aim of the course is to familiarize students with the basic issues of quality and safety systems in the food economy and to develop the skills to use these systems in practice

### Course-related learning outcomes

Knowledge

Has a basic knowledge of quality management systems

Has a basic knowledge of the physical, chemical and biological hazards of food



Has knowledge of ethics in the production and transport of food; is aware of the risks related to consumer health protection

#### Skills

Can communicate on specialist topics with a diverse audience

Can interact with other people as part of teamwork and take a leading role in teams

He can solve tasks related to the application of food safety systems

#### Social competences

Is ready to recognize the importance of knowledge in solving cognitive and practical problems and to consult experts in the event of difficulties in solving the problem on its own

Is willing to think and act in an entrepreneurial manner

Correctly identifies and resolves dilemmas related to the profession of a transport engineer

#### Methods for verifying learning outcomes and assessment criteria

Learning outcomes presented above are verified as follows:

Final test

#### Programme content

1. Basic concepts of physical, chemical and biological hazards of food.
2. Legal aspects related to quality assurance in the food economy.
3. Food labeling.
4. Good Practices in the production and transport of food.
6. HACCP system.
7. Food safety management system according to ISO 22000

#### Teaching methods

1. Lecture with multimedia presentation
2. Classes - solving tasks, designing food safety management systems, creating documentation for food quality management systems.

#### Bibliography

##### Basic

1. Hamrol A. Zarządzanie jakością z przykładami. PWN. Warszawa 2007
2. Wiśniewska M., Malinowska E., Zarządzanie jakością żywności. Systemy, koncepcje, instrumenty Wyd. Difin, Warszawa 2011



Additional

Wawak S. Zarządzanie jakością. Podstawy, systemy, narzędzia. HELION, Gliwice 2011

### Breakdown of average student's workload

	Hours	ECTS
Total workload	55	2,0
Classes requiring direct contact with the teacher	30	1,0
Student's own work (literature studies, preparation for laboratory classes/tutorials, preparation for tests/exam, project preparation) <sup>1</sup>	25	1,0

<sup>1</sup> delete or add other activities as appropriate