

COURSE OUTLINE

1. GENERAL

SCHOOL	School of Agronomic Science		
ACADEMIC UNIT	Department of Food Science & Technology		
LEVEL OF STUDIES	Undergraduate		
COURSE CODE	FST_503	SEMESTER	5 th
COURSE TITLE	Quality Assurance Systems		
INDEPENDENT TEACHING ACTIVITIES <i>if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits</i>		WEEKLY TEACHING HOURS	CREDITS
		4	5
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
COURSE TYPE <i>general background, special background, specialised general knowledge, skills development</i>	Field of Science		
PREREQUISITE COURSES:	No		
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek		
IS THE COURSE OFFERED TO ERASMUS STUDENTS	No		
COURSE WEBSITE (URL)			

2. LEARNING OUTCOMES

Learning outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.

Consult Appendix A

- *Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area*
- *Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B*
- *Guidelines for writing Learning Outcomes*

By the end of this course the students should be able to a) read and decode the ISO 9001

International Standard and develop and establish a Quality Management System according to the ISO 9001 requirements, b) determine control measures for food safety hazards, c) classify the control measures into Critical Control Points (CCP), Operational Prerequisite Programs (OPRPs) and Prerequisite Programs (PRPs), d) develop a HACCP plan, e) read and decode the ISO 22000 International Standard and develop and establish a Food Safety Management System according to the ISO 22000 requirements, f) read and decode the ISO 14001 International Standard and the EMAS and develop and establish an Environmental Management System according to the ISO 14001 and EMAS requirements, g) develop and establish Agricultural Integrated Management Systems, based on the requirements of Agro, Eurepgap, Globalgap, and h) develop and establish an Integrated Management System, based on the common requirements of the different Management Systems and i) assess auditing results in terms of conformance to the standards' requirements.

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology

Project planning and management

Adapting to new situations

Respect for difference and multiculturalism

Decision-making

Respect for the natural environment

Working independently

Showing social, professional and ethical responsibility and sensitivity to gender issues

Team work

Criticism and self-criticism

Working in an international environment

Production of free, creative and inductive thinking

Working in an interdisciplinary environment

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Production of new research ideas

Others...

.....

Decision Making
Teamwork

3. SYLLABUS

Presenting and explaining through examples and case studies the requirements of the ISO 9001 Standard Quality Management System, food safety hazards, control measures for food safety hazards, the classification of the control measures to CCPs, OPRPs, and PRPs, HACCP principles and plans, the requirements of the ISO 22000 Standard, the requirements of the ISO 14001 and EMAS Environmental Management Systems, the requirements of the Integrated Agricultural Management Systems Agro, Eurepgap, Globalgap, and the common elements as well as the differences among the requirements of the Management Systems.

4. TEACHING and LEARNING METHODS - EVALUATION

<p>DELIVERY <i>Face-to-face, Distance learning, etc.</i></p>	Lectures	
<p>USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY <i>Use of ICT in teaching, laboratory education, communication with students</i></p>	Use of Information and Communication Technologies (e.g. powerpoint) in teaching. The lectures content of the course for each chapter are uploaded on the internet (eclass platform), where the students can freely download them using a password which is provided to them at the beginning of the semester.	
<p>TEACHING METHODS</p> <p><i>The manner and methods of teaching are described in detail.</i></p> <p><i>Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.</i></p> <p><i>The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS</i></p>	<p>Activity</p>	<p>Semester workload</p>
	Lectures	39
	Writing a paper (literature review)	20
	Presenting in class (in teams) theoretical issues and case studies of the Management Systems	15
	Conducting interviews - survey	10
	Final examination	3
	Studying	63
Course total		150
<p>STUDENT PERFORMANCE EVALUATION</p> <p><i>Description of the evaluation procedure</i></p> <p><i>Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short-answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other</i></p> <p><i>Specifically-defined evaluation criteria are given, and if and where they are accessible to students.</i></p>	<p>1. Written examination after the end of the semester(60%) including:</p> <ul style="list-style-type: none"> • Multiple choice questions • Theoretical questions • Assessment of auditing results in terms of conformance to the standard's requirements <p>2. Written paper (20%)</p> <p>3. In class presentation (in teams) (10%)</p> <p>4. Interview - survey (10%)</p>	

5. ATTACHED BIBLIOGRAPHY

- Suggested bibliography:

Quality Management and Organizational Excellence, 8 Edition, Goetsch L. David - Stanley B. Davis, Bohoris G., ISBN: 978-960-418-690-7, Ed. Tziola.

ISO 9000:2000, Arvanitogiannis J., Kourtis L. ISBN: 960-351-436-5, Ed Stamoulis.

Arvanitogiannis I. and Tzoutos N. (2006), "The new Food safety management System ISO 22000", Stamoulis Press, ISBN 960-351-651-1.

- Related academic journals:

- International Journal of Operations and Production Management
- International Journal of Quality and Reliability Management
- International Journal of Productivity and Performance Management
- The TQM Journal
- Total Quality Management and Business Excellence
- Food Control
- Food Policy
- British Food Journal