

COURSE SYLLABUS

1. **Name of Course:**
Principles of Quality Assurance in Food Industry
2. **Course Code:**
ICFS 321
3. **Number of Credits: 4 (Lecture/lab) (4/0)**
4. **Prerequisites:**
ICFS 313, ICFS 316
5. **Type of Course:**
Required
6. **Semester / Academic Year:**
Term 2/2003
7. **Course Description:**
Methods of quality control and management in food processing; total quality control management, HACCP, ISO 9000 and 14,000 series, control of raw materials, process and finished products; sampling, evaluation of sensory properties and other factors.

8. **Course Objectives:**

After successful completion of this course the student should be able to:

1. Understand the principles of management systems directed towards the control of food quality.
2. Recognize food laws and regulations governing the quality of foods.
3. Develop procedures and approaches to identify food safety hazards in food processing.
4. Apply preventive measures and control methods to minimize microbiological hazards and maintain quality of foods.
5. Identify the wide variety of parameters affecting food quality.
6. Develop quality control strategies.

9. Course Outline

Week	Lecture/Seminar Topics	Hour	Instructor
1	Principles and concept of Quality Control (QC) and Quality Assurance (QA) Part 1	4	Pairoj
2	Principles and concept of Quality Control (QC) and Quality Assurance (QA) Part 2	4	Pairoj
3	QA in Food Industry 1	4	Pairoj
4	QA in Food Industry 2	4	Pairoj
5	QC Techniques and Applications: Quality Activity 5S and Kaizen	4	Pairoj
6	QC Techniques and Applications: Quality Audit	4	Pairoj
7	Quality System: HACCP and ISO 9000 in Food Industry 1	4	Guest
8	Quality System: HACCP and ISO 9000 in Food Industry 2	4	Guest
9	Case Study in QA1	4	Pairoj
10	Case Study in QA 2	4	Pairoj
11	Case Study in QA 3	4	Pairoj
	Total	44	

10. Teaching Methods:

1. lecture,
2. class activities,
3. discussions,
4. case studies,
5. guest speakers,
6. reading
7. student presentations.

11. Teaching Media:

1. Overheads
2. Handouts

12. Course Achievement:

Assessment will be made from the stated criteria- students who receive more than 80% of the total points will receive Grade A.

13. Course Evaluation:

1. Class attention: 5%
2. Term Paper & Presentation: 25%
3. Final Exam: 70%

14. References:

1. *Quality Control* (5th edition). 1998. Besterfield, D.H. Prentice Hall, New Jersey.
2. *Fundamentals of Quality Control for the Food Industry*. Vol 1. 1970. Kramer, A. & Twigg, B.A. AVI. Westport, Conn.
3. *Total Quality Assurance for the Food Industries*. 1988. Gould, W.A. & Gould, R.W. CTI Publications.
4. *Principles of Food Sanitation* (3rd edition). 1994. Marriot, N.G., Chapman & Hall, New York.
5. *Sanitation in Food Processing* (2nd edition). 1993. Troller, J.A., Academic Press Inc., San Diego.

15. Course Coordinator:

Dr. Pairoj Luangpituksa, Biotechnology Dept.