

COURSE OUTLINE

1. GENERAL

SCHOOL	APPLIED ECONOMIC AND SOCIAL SCIENCES		
ACADEMIC UNIT	AGRIBUSINESS AND SUPPLY CHAIN MANAGEMENT		
LEVEL OF STUDIES	<i>Undergraduate</i>		
COURSE CODE	GEN809	SEMESTER	8th
COURSE TITLE	Food Quality Management		
INDEPENDENT TEACHING ACTIVITIES		WEEKLY TEACHING HOURS	CREDITS
Lectures		5	5
COURSE TYPE	In-depth analysis		
PREREQUISITE COURSES	NO		
LANGUAGE OF INSTRUCTION and EXAMINATIONS	Greek		
IS THE COURSE OFFERED for ERASMUS STUDENTS?	YES (in English)		
COURSE WEBSITE (URL)	https://oeclass.aua.gr/eclass/		

2. LEARNING OUTCOMES

Learning Outcomes
<p>The aim of the course is:</p> <p>Explain and develop the requirements of the international standard ISO 9001 with examples and case studies, the common points as well as the differences among various Management Systems, food safety risks and control measures of these risks and categorization into Critical Control Points; Functional Prerequisite Programs and Prerequisite Programs, HACCP's basic principles, plan, requirements in accordance with ISO 22000 standard; the requirements of ISO 14001 and EMAS standards, as well as the requirements of integrated crop production management systems (Agro, Eurepgap, Globalgap).</p> <p>Upon successful completion of the course, the student will be able to:</p> <p>(a) decode the ISO 9001 standard and develop and install a Quality Management System in accordance with the ISO 9001 standard;</p> <p>b) distinguish food safety risk control measures;</p> <p>c) categorize food safety risk control measures into Critical Control Points, Operational Prerequisite Programs and Prerequisite Programs;</p> <p>d) design a HACCP plan;</p> <p>e) decode the ISO 22000 standard and develop a Food Safety Management System in accordance with the ISO 22000 standard;</p> <p>f) decode ISO 14001 and EMAS standards and develop and install an Environmental</p>

Management System in accordance with ISO 14001 and EMAS standards;

g) to develop and install an Integrated Crop Management System based on the common requirements of the different Management Systems (Agro, Eurepgap, Globalgap),

h) develop and install an Integrated Management System, based on the common requirements of the different Management Systems; and

i) evaluate inspection findings, in terms of compliance with the requirements of Management Systems.

General Competences

Search, analysis and synthesis of data and information, using the necessary technologies

Adaptation to new situations

Decision making

Autonomous work

Teamwork

Working in an International Environment

Work in an interdisciplinary environment

Promotion of new Research Ideas

Respect for the Natural Environment

Project Design and Management

Respect for Diversity and multiculturalism

Demonstration of social, professional and moral responsibility and sensitivity to issues

gender

Exercise criticism and self-criticism

Promoting free, creative and inductive thinking

3. SYLLABUS

1. Introduction - Requirements of the international standard ISO 9001
2. Common points of the requirements of the existing Management Systems,
3. Differences in the requirements of various Management Systems
4. Food safety hazards,
5. Food safety risk control measures
6. Ways to categorize control measures into Critical Control Points
7. Functional Prerequisite Programs and Prerequisite Programs,
8. Basic principles of HACCP,
9. HACCP plan,

10. Requirements of the Food Safety Management System according to the ISO22000 standard,
11. Requirements of ISO 14001 standards
12. Requirements of the EMAS standard,
13. Requirements of integrated crop production management systems (Agro, Eurepgap, Globalgap).

A combination of teaching and learning methods will be used, aiming at the active participation of the students and the practical application of the thematic units under examination; there will also be lectures using audiovisual media, discussions, and analyses of case studies on real business issues, experiential (group) activities, as well as projections of relevant videos. The students will also undertake an individual or group project. Furthermore, articles, audiovisual lecture materials, web links/addresses, useful information, case studies and exercises for further practice are posted in digital form on the AUA Open e-Class platform.

4. TEACHING and LEARNING METHODS - EVALUATION

DELIVERY	Face -to-face, Distance learning															
USE OF INFORMATION and COMMUNICATIONS TECHNOLOGY	<ul style="list-style-type: none"> • Support of the learning process through the University's AUA Open eClass platform (integrated e-Course Management System) • Support of lectures using presentation software • Use of audiovisual material • Use of web applications <p>Communication with students: face to face at office hours, email, eclass platform</p>															
TEACHING METHODS	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;"><i>Activity</i></th> <th style="text-align: center;"><i>Workload</i></th> </tr> </thead> <tbody> <tr> <td>Lectures (direct)</td> <td style="text-align: center;">65</td> </tr> <tr> <td><i>Writing paper/ papers</i></td> <td style="text-align: center;">28</td> </tr> <tr> <td><i>Independent Study</i></td> <td style="text-align: center;">30</td> </tr> <tr> <td><i>Advisory support</i></td> <td style="text-align: center;">0,5</td> </tr> <tr> <td><i>Exams</i></td> <td style="text-align: center;">2</td> </tr> <tr> <td><i>Course Total (Approximately 25 hours of workload per credit unit 125.5)</i></td> <td style="text-align: center;">125,5 h</td> </tr> </tbody> </table>		<i>Activity</i>	<i>Workload</i>	Lectures (direct)	65	<i>Writing paper/ papers</i>	28	<i>Independent Study</i>	30	<i>Advisory support</i>	0,5	<i>Exams</i>	2	<i>Course Total (Approximately 25 hours of workload per credit unit 125.5)</i>	125,5 h
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STUDENT PERFORMANCE EVALUATION	<p>The evaluation process is in the language that the course is taught (Greek or English) and consists of:</p> <ol style="list-style-type: none"> i. Compulsory written final examination at the end of the semester (weighting factor 70% at least) which may includes: <ul style="list-style-type: none"> • Multiple choice questionnaires • Open-ended questions • Problem solving • Oral examination <p>Evaluation criteria: correctness, completeness, clarity</p> 															

	<p>ii. Optional written exam or essay during the semester (weighting factor 30%) which may include:</p> <ul style="list-style-type: none"> • Multiple choice questionnaires • Open-ended questions • Problem solving • Essay/report • Oral examination <p>Evaluation criteria: correctness, completeness, clarity</p> <p>Special learning difficulties:</p> <p>Students with special learning difficulties in writing and reading (as they are certified and characterized by a competent body) are examined based on the procedure provided by the Department.</p> <p>Specifically-Defined Criteria:</p> <p>The evaluation criteria are made known during the first lesson and are clearly stated on the course website and the AUA Open e-class platform. The answers to the exam questions are posted on the AUA Open e-Class platform after the exam. The students are allowed to see their exam paper after its grading (during the announced office hours) and receive explanations about the grade they received.</p>
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5. ATTACHED BIBLIOGRAPHY

Suggested Bibliography in Greek Language:

- Διαχείριση Ποιότητας και Οργανωσιακή Αριστεία, 8η Έκδοση, Goetsch L. David – Stanley B. Davis, Γεώργιος Μποχώρης (επιμέλεια), ISBN: 978-960-418-690-7, ΕΚΔΟΣΕΙΣ Α. ΤΖΙΟΛΑ & ΥΙΟΙ Α.Ε.
- ISO 9000:2000, Αρβανιτογιάννης Ιωάννης Σ., Κούρτης Λάζαρος, ISBN: 960-351-436 5, ΕΚΔΟΣΕΙΣ ΣΤΑΜΟΥΛΗ ΑΕ
- Αρβανιτογιάννης Ι. και Τζούρος Ν. (2006), “Το νέο πρότυπο ποιότητας και ασφάλειας τροφίμων ISO 22000”, Εκδόσεις Σταμούλη Α.Ε., ISBN 960-351-651-1.

Suggested Bibliography in English Language:

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

Instructor's Notes