هيئة تقويم التعليم والتدريب
Education & Training Evaluation Commission

Course Specifications

Course Title:	**Food Quality Control**
Course Code:	**2064101-3**
Program:	**Bachelor in Food Science and Nutrition**
Department:	**Food Sciences and Nutrition Department**
College:	**College of Science**
Institution:	**Taif University**

Table of Contents

A. Course Identification

1. Credit hours: 3 Hours
2. Course type **a.** University ☐ College ☐ Department √ Others ☐ **b.** Required √ Elective ☐
3. Level/year at which this course is offered: 10th Level / 4th year
4. Pre-requisites for this course (if any)**: Analytical Food Chemistry (2) (2063208-3)**
5. Co-requisites for this course (if any)**: None**

6. Mode of Instruction (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	**Traditional classroom**	√	100%
2	**Blended**	---	---
3	**E-learning**	---	---
4	**Distance learning**	---	---
5	**Other**		

7. Contact Hours (based on academic semester)

No	Activity	Contact Hours
1	**Lecture**	30
2	**Laboratory/Studio**	30
3	**Tutorial**	---
4	**Others** (specify)	---
	Total	**60**

B. Course Objectives and Learning Outcomes

1. Course Description

This course deals with studying of concepts of food quality control, assurance and safety as well as the modern trends in the field of food quality control. Effect of industrial process on the quality characteristics of food products, adulteration and misleading label of food products also will be introducing. Discussing the importance of expiry date, sampling methods and sensory evaluation of foods. Define the food standard specifications, quality management system, certificates of conformity, The quality control systems: International Standards Organization (ISO 22000), Hazard Analysis Critical Control Points (HACCP).

2. Course Main Objective:

- Define the principles and methods of Food Quality Control and Assurance.
- Recognize food safety hazards and develop procedures for its identification.
- Know the principles and learn how to prepare and select panelists for sensory evaluation.

Innovate and develop quality control strategies.

3. Course Learning Outcomes:

	CLOs	Aligned PLOs
1	**Knowledge and understanding**	
1.1	Specify the importance of food quality control and assurance.	**K3**
1.2	Describe the difference between the food specifications.	**K4**
2	**Skills:**	
2.1	Design quality control strategies.	**S2**
2.2	Prepare sensory evaluation chart.	**S2**

CLOs		Aligned PLOs
3	**Values:**	
3.1	Committed responsibility, respect and scientific ethics towards relationships during the work	**V1**
3.2	Participate efficiently with his colleagues in the team works	**V2**

C. Course Content:

No	List of Topics	Contact Hours
1	Introduction - Some concepts and terminology in the field of quality control and assurance.	3
2	Quality characteristics of food - Adulterated foods - Misleading label food	3
3	Effect of raw materials on the processed food quality and components	3
4	Expiry date of food products - Food sampling and sensory evaluation of foods.	3
5	Food quality management - Food Quality Standard Specifications	3
6	ISO 9000 requirements: Administrative, Production, Inspection, Testing, Regulatory and Corrective. *(Continued)*	3
7	ISO 9000 requirements: Administrative, Production, Inspection, Testing, Regulatory and Corrective.	3
8	Hazard analysis and critical control points (HACCP).	3
9	Prerequisite programs for food safety management systems- Certificates of conformity and quality mark.	3
10	The international standard, ISO 22000.	3
Total		30
	Experimental Topics	
1	Establishing and equipping laboratories for food quality control and safety.	3
2	Food sampling.	3
3	Analysis different food samples.	6
4	Sensory evaluation.	6
5	Adulterated foods - Misleading label food.	3
6	Application of the HACCP system during food preparation.	6
7	Application and discus some different food specifications.	3
	Total	30

D. Teaching and Assessment

1. Alignment of Course Learning Outcomes with Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Teaching Strategies	Assessment Methods
1.0	**Knowledge and understanding**		
1.1	Specify the importance of food quality control and assurance.	• Lecturer	• Written, • Oral exams
1.2	Memorize food laws and regulations controlling the quality of foods.	• Lecturer • Educational Videos discussion	• Written, • Oral exams
2.0	**Skills**		
2.1	Design quality control strategies.	• Practical • Brain storming	• Practice and oral exams. • Evaluation of assignments
2.2	Prepare quality control charts.	• Lecturer	• Written and oral exams

Code	Course Learning Outcomes	Teaching Strategies	Assessment Methods
		• Brain storming • Problem solving	• Discussion and opinion evaluation
3.0	**Values**		
3.1	Committed responsibility, respect and scientific ethics towards relationships during the work	• Group discussion	• Behavior Evaluate
3.2	Participate efficiently with his colleagues through internet and other means of media	• Work group • Visits	• Evaluation of each student with his colleagues

2. Assessment Tasks for Students

#	Assessment task*	Week Due	Percentage of Total Assessment Score
1	Assignment and Interaction during lectures	Continues	10%
2	Midterm exam	5-6	20%
3	Weekly Lab. Reports	Continues	20%
4	Practical exam	11	10%
5	Final exam	12	40%

***Assessment task** (i.e., written test, oral test, oral presentation, group project, essay, etc.)

E. Student Academic Counseling and Support

Arrangements for availability of faculty and teaching staff for individual student consultations and academic advice:

- Each faculty member is assigned a group of students for continuous academic advice for a period of six office hours weekly (6 hours/week).
- Staffs are available for individual student consultations during this period.
- Consultations can also be done for 24 hours /7 day per week using watt Sapp, email and University Educate system.

F. Learning Resources and Facilities

1.Learning Resources

Required Textbooks	- Ibtisam E. Tothill (2003): Rapid and On-Line Instrumentation for Food Quality Assurance (Woodhead Publishing Series in Food Science, Technology and Nutrition); 1st Edition, CRC Press. - Neal D. Fortin (2016): Food Regulation: Law, Science, Policy, and Practice. Wiley; 2nd Edition
Essential References Materials	- Journal of Food Quality and Hazards - Journal of Food Quality
Electronic Materials	- Wikipedia. - Science Direct. - Springer Open. - Wiley - PubMed
Other Learning Materials	- None

2. Facilities Required

Item	Resources
Accommodation (Classrooms, laboratories, demonstration rooms/labs, etc.)	- Lecture rooms with max 60 seats (must be equipped with data show facility). - Laboratory with max 30 seats (must be equipped with data show and all Lab. facility)
Technology Resources (AV, data show, Smart Board, software, etc.)	- Data show
Other Resources (Specify, e.g. if specific laboratory equipment is required, list requirements or attach a list)	- Provide the laboratory by different apparatuses and chemicals those necessary to the practical experiments. - HPLC, atomic absorption spectrophotometer, GC-MS, Viscometer.

G. Course Quality Evaluation:

Evaluation Areas/Issues	Evaluators	Evaluation Methods
- Course evaluation by students organized every semester	- Students	- Indirect
- Learning resources Quality	- Program Leaders - Staff Member - Students	- Direct - Indirect
- Effectiveness of teaching and assessment	- Students - Faculty	- Direct - Indirect

Evaluation areas (e.g., Effectiveness of teaching and assessment, Extent of achievement of course learning outcomes, Quality of learning resources, etc.)
Evaluators (Students, Faculty, Program Leaders, Peer Reviewer, Others (specify)
Assessment Methods (Direct, Indirect)

H. Specification Approval Data

Council / Committee	**Department council - Academic Development Committee**
Reference No.	**Department council NO: 2 Subject NO: 1**
Date	**30 /02 /1444 H**