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**Department of Animal resources**

**College of Agricultural engineering sciences**

**Salahaddin University-Erbil**

**Subject: (Dairy Science and Technology).**

**Course Book: Second class.**

**Lecturer's name: Assistant Lecturer/ Noor Modhafar Naji**

**Academic Year: 2021-2022**

**Course Book**

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| 1. **Course name**
 | **Food authentication and quality control** |
| 1. **Lecturer in charge**
 | **Noor Modhafar Naji** |
| 1. **Department/ College**
 | **Department of Animal resource College of Agricultural engineering sciences.** |
| 1. **Contact**
 | **e-mail:** **noor.mudhafar@su.edu.krd****Tel: 0750 4165427** |
| 1. **Time (in hours) per week**
 | **Theory :2 hours (no practical (elective)).**  |
| 1. **Office hours**
 | **Available all days during the week** |
| 1. **Teacher’s academic profile**
 | **MSc. in Food safety and quality management** |
| 1. **Course overview:** **The basis behind food authentication and quality control and food safety is discussed along with its application to various food systems to control the safety and quality of our food supply.**
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| 1. **Course objective:** **To prepare the students and make it clear for them how food fraud or food adulteration to be avoid in food industry by understanding the principles and applications of food safety and food quality systems from farm to fork. Critical thinking and problem solving to address a unique world food safety and food quality systems situations.**
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| **12. Student's obligation:** **The students should be obligated attendance and completion of all tests, quizzes, exams, assignments, essays and reports…etc** |
| **13. Forms of teaching:**1. **PowerPoint.**
2. **Whiteboard.**

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| **14. Assessment scheme:*** **Examinations :**
	+ **1st exam after 5 lectures.**
	+ **2nd exam after 10 lectures.**

**-Mark Distribution****Monthly Exam and final exam:-****Monthly 100%****(theoretical exam 35%+4 points quiz+1point class activity)=40%****Final exam 60% ( Theory) = final exam 100%** |
| **15. Student learning outcome:****At the end of this semester the students will be able to work in team situation to practice how to solve problems if occur in food industry, make right decisions relating to food authentication and food quality also food safety. Use and evaluate HACCP, ISO and Halal certification. Give oral and written presentations to small groups and supervisors. Know the definitions of food authentication and food quality and food safety terms, which are important for successful job interview and success in workplace.** |
| **16. Course Reading List and References‌:**1. Iraqi sites for food quality control.
2. Codex Alimentarius Commission. (1997). Food Hygiene, Basic Texts. Secretariat of the Joint FAOAVHO Food Standards Program. Rome: Food and Agricultural Organization.
3. WHO. 1997. HACCP - Introducing the hazard analysis and critical control point system World Health Organization, Geneva, Switzerland.
4. Academic lectures from the Internet ([www.google](http://www.google) .com).
5. Academic books from net.
	* + - * محضرات و مجلات وكتب حول الجودة و السيطرة النوعية
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| **17. The Topics:** |
|  **Weekly Lectures schedule** |
| **Weeks**  |  **Subjects** |
| **1** | **Definitions of terms in Food Authentication and quality control**  |
| **2** |  **Basic principles in Food safety and Hazards in food production** |
| **3** | **Prerequisite programs (PRPs) in food safety systems:****-GHPs****-GAPs****-GMP** |
| **4** | **HACCP standard and its important principals**  |
| **5** | **Food adulteration and its types** |
| **6** | **First monthly exam** |
| **7** | **ISO 2200: 2005 FSMS** |
| **8** | **ISO 9001** |
| **9** | **The Concept of Food Quality and Quality Control** |
| **10** | **Food Laws in Iraq****- food legislation in Iraq and Kurdistan region** |
| **11** | **Cost of quality** |
| **12** | **Second monthly exam** |
| **13** | **Visiting factory of food or dairy products in Erbil city** |
| **14** | **Review** |
| **18. Examinations:****Q1/ write the definition of terms?** **1-Food labelling** **2- Good Manufacturing Practice (GMP)**1. **Critical control point (CCP)**

**Q2/ List the following sentences.****1- Food Safety’s Five Key Principles.** **2- Five of Good Hygiene Practice’s essential principles.** **Q3/ Fill the blanks with suitable answers.****Q4/ write shortly about the:****Q5/ What are the benefits.** |
| **Peer review: پێداچوونه‌وه‌ی هاوه‌ڵ:** **This course book has to be reviewed and signed by a peer. The peer approves the contents of your course book by writing few sentences in this section.** |