# Department of Food technology

# College of Agricultural Engineering Sciences

# University of Salahaddin- Hawler

# Subject: Food quality control

# Course Book – (Year 4), First Semester

# Lecturer's name Dr. Rozhgar Kamal Mohammed

# Academic Year: 2022/2023

# Course Book

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| **1. Course name** | Food Quality control |
| **2. Lecturer in charge** | Rozhgar Kamal Mohammed |
| **3. Department/ College** | Food technology- University of Salahaddin |
| **4. Contact** | e-mail: rozhgar.Mohammed1@su.edu.krd<br>Tel: (optional) |
| **5. Time (in hours) per week** | Theory : 2 |
| **6. Office hours** | 8-30 ……11.30 to 11-30……..2-30 |
| **7. Course code** | |
| **8. Teacher's academic profile** | I have over nine years experience in the food technology. After MSc. Courses, working as a lecturer at my department and other departments at the subjects of ( Principle of dairy science- fat oils,- Butter &ice cream- Food safety –Food quality control- Food packaging-Dairy microbiology) for introducing students to a practical field in real life by standing cooperation with public and private sectors by visiting factories in Erbil . |
| **9. Keywords** | Food Quality - Codex Alimentarius - Food adulteration- sensory evaluation. |

10. Course overview:

Food Quality, Color, flavor and texture of foods. Instrumentation method of determining sensory evaluation. Microbiological and chemical parameters for quality control. Food adulteration, detection and prevention. Food standards and legislation. Enforcement of quality laws. Codex Alimentarius.

11. Course objective:

The general objective of the course is to acquaint the student with the basic roles of Food Science and Technology in providing quality and safe foods.
At the end of the course, the student will be able to:

(1) Define and differentiate between quality assurance and quality control.
(2) Explain the importance of food quality control systems in satisfying the requirements of both the consumer and legislation.

(3) Determine food quality using methods such as instrumentation, microbiological, chemical and sensory evaluation.
(4) Describe food adulteration, detection and prevention.
(5) Develop an effective HACCP plan for a given food production system.

12. **Student's obligation**
The topics of syllabi will be distributed for students, and the students recommended studying all topics in the lectures at home before practical time, and having quiz every week.

13. **Forms of teaching**
USING WITE BORD AND DATA SHOW

**14. Assessment scheme**
The students are required to do two closed exams during the course period. All exams have 20% marks; the quiz tests have 5% marks, the attendance, classroom, activities, absence count 5% marks. So that the final grade will be based upon the following criteria:
Exams (closed): 10%

**15. Student learning outcome:**
Students should know the basic principles and have actual practice with the operational techniques of a wide variety of principles of food sciences.

1**6. Course Reading List and References:**
▪Key references:

- Alli, I. (2003): Food quality assurance – Principles and practices. Boca Raton, London, New

York & Washington D.C.

- Kilcast, D. and Subramaniam. (2000). The stability and shelf life of food Cambridge, UK. : and CRC Press: New York , USA. Wood head publishing Limited
- Man, D. (2002). Shelf life, London, MA: Blackwell Science

1-Codex Alimentarius (2007): Procedural Manual, 17th edition. Rome.
2-FAO. (2005). Manual of Food Quality Control
Thareja P(2008), "Total Quality Organization Thru' People, Each one is Capable", FOUNDRY, Vol. XX, No. 4, July/Aug 2008

| 17. The Topics: | | Lecturer's name |
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| **Week 1** | Introduction to Food Quality Control | ex:(6 hrs per week |

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| **Week 2** | Sampling | ) |
| **Week 3** | Food labeling | |
| **Week 4** | Food Shelf life | |
| **Week 5** | Food Adulteration | |
| **Week 6** | Inspections | |
| **Week 7** | Sensory Evaluation | |
| **Week 8** | Role of cleaning and sanitizing on food quality | |
| **Week 9** | Food additives | |
| **Week 10** | Quality factors in foods: Appearance, Textural & Flavor……. | |
| **Week 11** | Hazard Analysis Critical Control Points (HACCP) | |
| **Week 12** | Methods of Determining Food Quality | |
| **Week 13** | Food recall | |
| **Week 14** | Pesticides | |
| **Week 15** | Class Test | |

**19. Examinations:**

**Q1: Define the following terms:**
**(35 M)**

1- Sell by date, Food adulteration

**Q2/ What are the differences between products with a** short shelf life **and** medium shelf life**?**

**Q3/ Write whether these statements are true (T) or False (F) and correct the each false**.

**Q4/ Enumerate the following:**

1- Non-probability sampling

2-Indirect estimation and prediction of shelf life

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| **20. Extra notes:**<br>5 MARK STUDENT ACTIVITIES LIKE COUISE TEST REPORT. |