# QUALITY ASSURANCE AND FOOD SAFETY FOR PRODUCTS OF VEGETABLE ORIGIN

**STRUCTURE**

| Study program | Food Safety and Biosecurity |
|---|---|
| ***Study year*** | II |
| ***Semester*** | 3 |
| ***Subject type*** | DA |
| ***Total number of hours per week*** | Course – 2 hours; PA - 3 hours |
| ***Total number of hours according to curriculum*** | Course – 28 hours; PA – 42 hours |
| ***Number of transferable credits*** | 10 |

**OBIECTIVELE DISCIPLINEI**

Acquiring by students with the expertise and skills training necessary for a specialist working in food engineering, agricultural sciences, biology, ecology. The discipline provides theoretical and practical knowledge on safety and quality assurance branch crop products used as feed for farm and feed people. Promote safe food by managing the level of risks associated with food, diseases, pests, natural disasters and trade.

**SUBJECT CONTENT**

| COURS | No. hours |
|---|---|
| Introduction | 2 |
| Legislation and quality control of food products | 4 |
| Food quality standards | 2 |
| Food sanitation and safety | 4 |
| Food quality and assurance, quality control of raw materials and water | 2 |
| Food Allergy and Intolerance. | 4 |
| Fruit specific preservation technologies | 4 |
| Food manufacturing practices and sanitation | 2 |
| Quality control of plant growth, plant protection, and quarantine | 2 |
| Chain traceability of food products of vegetable origin. | 2 |

| PRACTICAL ACTIVITY | No. hours |
|---|---|
| Quality control of raw materials - raw materials of plant origin: cereals, legumes, fruits and vegetables, oil seeds | 6 |
| Quality control of raw materials - other raw materials: sugar, salt, spices | 3 |
| In-process quality control - general aspects of in-process control | 3 |
| In-process quality control - specific aspects of in-process control: milling and baking industry, fruits and vegetables, oilseeds | 6 |
| Quality Control of Finished Products: Flour, Baked Goods, Pasta | 3 |
| Quality Control of Finished Products: Fruits and Vegetables | 3 |
| Quality Control of Finished Products: Oils and Fats | 3 |
| Quality Control of Finished Products: Ready-to-Eat Meals | 3 |
| Food quality assurance for children and specific dietary purposes<br>general issues about special foods | 6 |
| Food quality indices: factors determining food quality: sensory properties, physical properties, chemical composition, microbiological characteristics, packaging and labelling and overall evaluation of food quality | 6 |

**BIBLIOGRAPHY**


1. Banu Constantin (coord.) (2008) *Sovereignty, Security and Food Safety*, Editura ASAB, Bucureşti;
2. Banu Constantin (coord.) (2009) *Food for Health*, Editura ASAB, Bucureşti;
3. Bădulescu Liliana, Bujor Oana-Crina, Stan Andreea, Lagunovschi-Luchian Viorica, Ion Violeta Alexandra, Dobrin Aurora, Constantin Carmen, Dragomir Nela, Nicolae Carmen Georgeta (2021) *Procesarea fructelor și legumelor ecologice - Manual suport pentru un Cod de Bune Practici* EDITURA EX TERRA AURUM;
4. Dragomir Nela (2020) Quality assurance and food safety for vegetable origin products. Curs note;
5. Food and Drug Administration (FDA) in accordance with The FDA Food Safety Modernization Act (FSMA) (Pub. L. 111-353);
6. EISA. 2002. European initiative for sustainable development in agriculture:A common codex for integrated farming
7. ETI. Ethical Trade Initiative. www.ethicaltrade.org
8. FAO. 2003. Programme: Development on codes of good farming practice. www.fao.org/prods/PP17501/EISA.htm
9. http://www.fao.org/prods/index.asp


| Type of activity | Evaluation criteria | Evaluation methods | Percent in final grade % |
|---|---|---|---|
| **Course** | Correctness and completeness of the theoretical knowledge | Summative evaluation by exam | 70% |
| **Practical activity** | Correctness and completeness of the theoretical knowledge | Summative evaluation by exam | 30% |

**Course coordinator: S.L. dr. ing. DRAGOMIR Nela**
**Practical activity coordinator: S.L. dr. ing. DRAGOMIR Nela**