



## Course catalogue

### TTF-NUT308 Quality and food safety

Programme	Nutrition
Level	Bachelor's programme
Academic year	III year
Semester	Spring Semester
ECTS credits	5 credits
Lecturers	Ass. Prof. Tatjana Kalevska, PhD Fuul Prof. Ljupce Kocoski, PhD
Language	Macedonian
Objective	The aim of the program is to familiarize students with legal obligations related to quality and food safety, which should satisfy the subjects in the food sector, as well as an introduction to the basics of food quality and safety systems. Upon completing and passing the course, students will have the ability to analyze and apply the acquired knowledge.
Content	Significance and application of systems for safety and quality of food of animal origin. Introduction of food safety systems. Prerequisite Programs (GMP, GHP, SSOP, SOP, GAP). Implementation of food safety systems (HACCP). Microbiological, chemical and physical hazards in food and their control. Implementation principles of HACCP. Food safety and quality systems (ISO 22000, IFS, BRC, Global GAP).
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.