



Course catalogue

NUT_II_IZ 08 Food safety and quality (advanced level)

Programme	Nutrition
Level	Master's programme
Academic year	II year
Semester	Autumn Semester
ECTS credits	6 credits
Lecturers	Ass. Prof. Tatjana Kalevska, PhD Ass. Prof. Viktorija Stamatovska, PhD Ass. Prof. Daniela Nikolovska Nedelkoska, PhD
Language	Macedonian
Objective	Expanding students' knowledge in the field of food quality and safety.
Content	Introduction of the food safety systems. Principles of Good Manufacturing Practices (GMP), Good Hygienic Practices (GHP) Sanitation Standard Operating Procedures (SSOP) as minimum requirements to produce quality and safe foods. Microbiological and physical and chemical hazards and their control for assuring safety of food production. Implementation of the food safety systems (HACCP). Principles of implementation of the HACCP systems. Legislation in the EU and Macedonia for foods safety and the regulations of the Commission of Codex Alimentarius. The teaching strategies will include lectures, videos, projects and class discussion.
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.