

COURSE OUTLINE

1. GENERAL

SCHOOL	AGRICULTURE		
ACADEMIC UNIT	ANIMAL PRODUCTION, FISHERIES & AQUACULTURE		
LEVEL OF STUDIES	Undergraduate		
COURSE CODE	AS_603	SEMESTER	6
COURSE TITLE	Quality systems, Safety, Marketing		
INDEPENDENT TEACHING ACTIVITIES <i>if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits</i>		WEEKLY TEACHING HOURS	CREDITS
LECTURES		4	6
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
COURSE TYPE <i>general background, special background, specialised general knowledge, skills development</i>	<i>specialised management knowledge,</i>		
PREREQUISITE COURSES:	MICROBIOLOGY		
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	GREEKS, ENGLISH		
IS THE COURSE OFFERED TO ERASMUS STUDENTS	YES		
COURSE WEBSITE (URL)			

2. LEARNING OUTCOMES

<p>Learning outcomes</p> <p><i>The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.</i></p> <p><i>Consult Appendix A</i></p> <ul style="list-style-type: none"> <i>Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of</i>

the European Higher Education Area

- *Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B*
- *Guidelines for writing Learning Outcomes*

Understanding the international quality management standards.

Application, of the ISO quality management procedures in the food industry.

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology

Project planning and management

Respect for difference and multiculturalism

Adapting to new situations

Respect for the natural environment

Decision-making

Showing social, professional and ethical responsibility and sensitivity to gender issues

Working independently

Team work

Criticism and self-criticism

Working in an international environment

Production of free, creative and inductive thinking

Working in an interdisciplinary environment

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Production of new research ideas

Others...

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Working in an interdisciplinary environment

Teamwork

Project planning and management

Showing social, professional and ethical responsibility

3. SYLLABUS

1. Historical Evolution of Quality Management Systems
2. Quality Cycle
3. Quality Management Projects
4. Legislation, CODEX ALIMENTARIUS
5. Development of a Food Safety and Hygiene Management Systems
6. ISO 22000 (HACCP)
7. Risk Analysis & Crisis Management
8. Quality Management Systems ISO 9001: 2015
9. Total Quality Management (TQM)
10. Quality Systems Inspection
11. Certifications-Accreditation of Quality Systems
12. Case study I (Farmed Fish)
13. Case study II (Farmed Shellfish)

4. TEACHING and LEARNING METHODS - EVALUATION

<p style="text-align: center;">DELIVERY</p> <p style="text-align: center;"><i>Face-to-face, Distance learning, etc.</i></p>	<p>Face to face teamwork</p>																
<p style="text-align: center;">USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY</p> <p style="text-align: center;"><i>Use of ICT in teaching, laboratory education, communication with students</i></p>	<p>Use of ICT in teaching</p>																
<p style="text-align: center;">TEACHING METHODS</p> <p><i>The manner and methods of teaching are described in detail.</i></p> <p><i>Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.</i></p> <p><i>The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS</i></p>	<p>Lectures, Internet survey, field visits in food & beverage plants</p> <table border="1" data-bbox="587 562 1232 865"> <thead> <tr> <th style="text-align: center;"><i>Activity</i></th> <th style="text-align: center;"><i>Semester workload</i></th> </tr> </thead> <tbody> <tr> <td>Lectures (3 h X 13 wks)</td> <td style="text-align: center;">39</td> </tr> <tr> <td>Tutorials (1 h X 13 wks)</td> <td style="text-align: center;">13</td> </tr> <tr> <td>Project, essay writing (7,23h X13 wks)</td> <td style="text-align: center;">94</td> </tr> <tr> <td>Project Essay Presentation(1h/13 wks)</td> <td style="text-align: center;">1</td> </tr> <tr> <td>Final exam (3h/13wks)</td> <td style="text-align: center;">3</td> </tr> <tr> <td></td> <td></td> </tr> <tr> <td>Course total</td> <td style="text-align: center;">150</td> </tr> </tbody> </table>	<i>Activity</i>	<i>Semester workload</i>	Lectures (3 h X 13 wks)	39	Tutorials (1 h X 13 wks)	13	Project, essay writing (7,23h X13 wks)	94	Project Essay Presentation(1h/13 wks)	1	Final exam (3h/13wks)	3			Course total	150
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<p style="text-align: center;">STUDENT PERFORMANCE EVALUATION</p> <p><i>Description of the evaluation procedure</i></p> <p><i>Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short-answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other</i></p> <p><i>Specifically-defined evaluation criteria are given, and if and where they are accessible to students.</i></p>	<p>Problem solving, written work, essay/report, oral examination, public presentation.</p> <p>The evaluation will be done in Greek unless there is necessity for an evaluation in English because of the presence of foreign students.</p> <p>Evaluation procedure:</p> <table border="1" data-bbox="587 1373 1243 1440"> <tbody> <tr> <td>Written Project Essay & Presentation</td> <td style="text-align: center;">50%</td> </tr> <tr> <td>Final Exams</td> <td style="text-align: center;">50%</td> </tr> </tbody> </table> <p>Minimum Acceptable (promotable) Grade: 5 (Rating Scale :0-10)</p> <p>In the case of evaluation failure, the exams will be repeated. The evaluation grades of the written essay will be valid for the next two (2) years, meaning four (4) semesters from the typical semester taught.</p>	Written Project Essay & Presentation	50%	Final Exams	50%												
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5. ATTACHED BIBLIOGRAPHY

- Suggested bibliography:

ELOT EN ISO 9000 (2015). Quality Management Systems — Fundamental Principles and Vocabulary, Hellenic Organization for Standardization, Athens

- ELOT EN ISO 9001 (2015). Quality Management Systems — Requirements, Hellenic Organization for Standardization, Athens
- ELOT EN ISO 19011 (2011). Guidelines for the Inspection of Management Systems, Hellenic Organization for Standardization, Athens
- ELOT EN ISO 22000 (2005). Food safety management systems — Requirements for food chain organizations, Hellenic Organization for Standardization, Athens

Related academic journals:

- Accreditation and Quality Assurance
- Food Control