



Jordan University of Science and Technology
Faculty of Agriculture
Nutrition & Food Technology Department

NF476 Food Quality Control
First Semester 2020-2021

Course Catalog
<p>3 Credit Hours. Due to the remarkable increase in the analytical and manufacturing possibilities, makes the complete comprehensive text in food quality control necessary to cover the following aspects: 1. Scope of food quality and food safety including the term of food and definition. 2. Enforcement of food laws and regulations 3. Food quality and food safety principles and practices are applied to foods from farm to fork. 4. Responsibility for food quality and food safety systems application 5. The distinction between food quality (ISO) and food safety (HACCP) systems 6. Good Manufacturing Practices (GMP) as a prerequisite requirements for HACCP system 7. Implementation of HACCP system 8. Accreditation of laboratories</p>

Text Book	
Title	Food Quality Assurance: Principles and Practices
Author(s)	Alli Inteaz
Edition	1st Edition
Short Name	1
Other Information	

Course References

Short name	Book name	Author(s)	Edition	Other Information
2	Codex Alimentarius Commission. Guideline for the application of the Hazard Analysis Critical Control Point (HACCP) System. In: Training Considerations for the Application of the HACCP System to Food Processing and Manufacturing	CAC (1993)	1st Edition	WHO/FNU/FOS/93.3 II, World Health Organization, Geneva
3	Codex Alimentarius Commission. Hazard analysis and critical control point (HACCP) System and Guidelines for its application. In General requirements (Food Hygiene)	CAC (1997)	2nd Edition	Supplement to Vol., IB, FAO. pp. 33-45.

4	Free radicals stress, and antioxidant in human health and disease	Aruoma, O. I.	1st Edition	Journal of American Oil Chemists? Society. 2 (75), 199-212.
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Instructor	
Name	Dr. Sana Gammoh
Office Location	C4 level 3
Office Hours	
Email	sigammoh4@just.edu.jo

Class Schedule & Room
Section 2: Lecture Time: Sun, Tue : 13:30 - 14:30 Room: منصة الكترونية

Prerequisites		
Line Number	Course Name	Prerequisite Type
633710	NF371 Food Chemistry And Analysis	Prerequisite / Study

Tentative List of Topics Covered		
Weeks	Topic	References
Weeks 1, 2, 3	Food Quality Assurance	
Weeks 4, 5, 6, 7, 8	Quality programs and quality systems for the food industry	
Weeks 9, 10, 11	GMPs and HACCP prerequisite programs	
Weeks 12, 13	HACCP System	
Weeks 14, 15, 16	Laboratories accreditation	

Mapping of Course Outcomes to Program Student Outcomes	Course Outcome Weight (Out of 100%)	Assessment method
1) Learn about food laws compliance with an effective manner to protect from danger (contaminated foods) and ensure that consumers get the proper quality and weight per payments, and to provide protection to the business from cheating by its suppliers, damage to equipment (stones in raw materials) and false accusations by customers, suppliers and middle men	15%	
2) Learn about the principles and practices identified with safety and quality in the food industry based on laws and government regulations, as well as the requirements and expectations of customers and consumers.	15%	

3) Learn about the food quality and food safety requirements which are addressed through the use of systems and programs that include Quality management, Quality assurance, and Quality control.	15%	
4) Learn about the implementation of hazard analysis critical control point (HACCP) systems, and good manufacturing practices (GMPs).	15%	
5) Learn about a meaningful insight into the quality assurance aspects, it is necessary to break up the food quality and safety into model systems.	15%	
6) Learn about the scientific application and implementation of Quality and safety systems.	15%	
7) Learn about the practical sight of quality requirements in accordance to proper sampling and laboratories accreditation	10%	

Relationship to Program Student Outcomes (Out of 100%)				
SLO1	SLO2	SLO3	SLO4	SLO5

Evaluation	
Assessment Tool	Weight
First hour exam	20%
Second hour exam	20%
Final exam	40%

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