Nummer/Code	F33
Module Name	**Food quality management**
Type of Module	Professional module (compulsory)
Educational Outcomes, Competencies, Qualification Objectives	Students will be able to • describe the role of quality management in the food industry and understand major challenges to effective quality management • take measures to ensure product safety according to international safety standards • take measures to ensure food chain traceability • implement an effective crisis management within the food enterprise • implement a quality management system in the food business
Types of Courses	Lecture (2 SWS), Seminar (N) (2 SWS)
Course Content	• Food safety and HACCP • Process management • Statistical process control • Food chain traceability, crisis management • Quality management according to ISO 9001:2015 • Food quality standards • Quality management tools
Course Title	Food quality management
Teaching and Learning Methods (Types of Teaching and Learning)	Instructions, seminar
Module Applicability	MSc International Food Business and Consumer Studies MSc Sustainable Food Systems
Duration of Module	1 Semester
Frequency of Module	Annually, summer term
Language	English
Recommended (Content) Prerequisites for Taking the Module	Module "International legislation on food and consumer protection"
Prerequisites for Taking the Module	-
Students Workload	180 hours, of which 60 contact hours, 120 hours of independent study
Course Projects	
Prerequisites for Admission to Examination	-
Examination	Oral examination
Number of Credits for the Module	6
Teaching Unit	Department of Nutritional, Food and Consumer Sciences, Fulda University of Applied Sciences
Module Coordinator	Prof. Dr. Johann Janssen, Fulda University of Applied Sciences
Module Teacher	Prof. Dr. Johann Janssen
Types of Media	-
Literature	See seminar manual on e-learning platform