

Module	Food Quality and Organic Food Processing
Language	English
Credits	6
Stud. workload	180h, of which 60h contact
Frequency (WS / SS)	Yearly, SS
Contents	<ul style="list-style-type: none"> - European and international legislation for organically produced agricultural commodities (focussing on contracting, quality standards, product handling) - Quality standard setting and the Organic Guarantee System - Certification systems for organic and conventional products (overview, principles, concept, certification) - Accreditation and accreditation agencies - Process and product orientated food quality concepts and assessments; “holistic” quality definitions - Processing techniques for organic food processing (different product groups) - Quality assessment methods for small and medium-size enterprises
Qualification targets	<p>Students will be able to</p> <ul style="list-style-type: none"> - define food quality and quality systems in agriculture and food industry - discuss principles of organic food production (agriculture, processing) according to EEC 2092/91 or relating worldwide regulations for organic food - discuss and evaluate food processing techniques and quality assessment methods
Literature	Lecture based materials
Learning methods	Instructions, seminar, case studies, excursions
Examination type	Oral test, written report
Study system usability	Compulsory module for students with focus on sustainable supply chain, see § 7, Examination Regulations MSc Sustainable Food Systems
Entrance requirements	See § 6, Examination Regulation MSc Sustainable Food Systems. Recommended: knowledge of the food chain, basics of quality management; food quality, international food law