

Module	Food Quality Management
Language	English
Credits	6
Stud. workload	180h, of which 60h contact
Frequency (WS / SS)	Yearly, SS
Contents	<ul style="list-style-type: none"> • Product flow in the food supply chain • Business processes in the contemporary food industry • Public conception of risk and product safety in the food chain • Food chain traceability • Implementation of an information chain (documented) on product flow in a food chain • Case studies for implementation of a QM–system in various branches of the food industry • Basics of supply chain management
Qualification targets	<p>Students will be able to</p> <ul style="list-style-type: none"> • describe the role of quality management in the food industry and understand major challenges to effective quality management • take measures to ensure food chain traceability • take measures to ensure product safety according to international safety standards • implement an effective crisis management within the food supply chain • implement a quality management system (QM–System) in the food chain • understand that in fighting international competition it is not “company against company” but “supply chain against supply chain” • define a food supply chain and understand material, information and capital flows
Literature	Lecture based materials
Learning methods	Instructions, seminar, exercises
Examination type	Oral test
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