

VTE450 Food Safety Management Systems

Faculty of Veterinary Medicine – Elective course

Credit: 2 ECTS: 2



Course Description: This course focuses on food safety management systems and aims to provide students with an understanding of the reasons, sources, and prevention methods of factors that can be harmful to human health through food consumption. It covers fundamental principles of food safety and various management systems, including Good Manufacturing Practices (GMP), Good Agricultural Practices (GAP), Good Veterinary Practices (GVP), Good Hygiene Practices (GHP), Standard Sanitation Handling Procedures (SSOP), HACCP (Hazard Analysis and Critical Control Points), ISO 9001:2000 (Quality Management System), ISO 22000:2005, IFS procedures, BRC procedures, and Halal food certification.

Course Outcomes:

- Understand the basic principles of food safety and their importance in protecting human health.
- Demonstrate knowledge of Good Manufacturing Practices (GMP) and their application in food production.
- Explain the significance of Good Agricultural Practices (GAP) in ensuring food safety.
- Understand the role of Good Veterinary Practices (GVP) in the food production chain.
- Apply Good Hygiene Practices (GHP) and Standard Sanitation Handling Procedures (SSOP) to maintain food safety.
- Comprehend the Hazard Analysis and Critical Control Points (HACCP) concepts and its application.
- Gain familiarity with ISO 9001:2000 and ISO 22000:2005 quality management systems.
- Analyze real-life case studies related to food safety management systems.
- Understand the procedures for IFS and BRC certification.
- Learn about the requirements and processes for Halal food certification.