

FDE404 Principles Food Quality Control

Department of Food Engineering – Compulsory course

Credit: 3 ECTS: 3



Course Description: This course introduces students to the essential concepts and criteria of quality within the food industry, focusing on quality assurance and control principles. Students will gain foundational knowledge in food quality control, learning about the standards and analytical methods necessary to maintain quality throughout production and distribution. Students will develop skills in assessing and ensuring food quality according to industry benchmarks through lectures, case studies, and practical lab exercises.

Course Outcomes:

- Define quality criteria and understand their importance in the food industry.
- Describe key principles and methodologies of food quality assurance and control.
- Perform essential analyses to evaluate food quality.
- Identify and assess factors that affect food quality across production stages.
- Apply quality control techniques to ensure compliance with industry standards.
- Analyze and interpret results from quality control tests to make informed decisions.