**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Safety and quality assurance systems** | | | | |
| **Study programme** | **Specialist Professional Study of Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 1 | **Semester** | S | **ECTS credits** | 5 |
| **Goals of a course** | | | | | |
| Gaining basic knowledge of food safety and quality management. Recognize different quality systems in food industry. Knowing how to apply new technologies and procedures in winemaking. | | | | | |
| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| Outcome 5: Select the appropriate techniques and methods, determining the technological processes in the vinification of white, rose and red wine.  Outcome 6: Identify yeasts and bacteria for alcoholic, malo-lactic and malo-ethanol fermentation  Outcome 12: Recommend the microclimatic and technical conditions of the wine production area. | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Define food safety and quality management. 2. Distinguish quality systems in the food industry. 3. Interpret the terms accreditation and certification of laboratories. 4. Apply new technologies in winemaking | | | | | |
| **Content of a course** | | | | | |
| Concept of quality and development of quality with emphasis put on wine production. Principles and standards of quality management / legislation. Food safety, legal aspects. Risk analysis, sequence. Food safety management, standards. Providing health quality of food: principles and application of HACC, GPP; GHP. Quality management in a laboratory. Accreditation systems. Basic conditions of storage. Chemical ingredients, physical and chemical features and changes in vegetables’ raw materials with emphasis put on factors that influence the quality of final nutrition products and importance of individual components in evaluation of technological quality. Usage of less valuable raw materials, by-products and wastes in wine processing industry. New accomplishments in packing. New technologies. Monitoring processes and products’ quality control. Manipulation of final products. | | | | | |
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