

<b>Georg-August-Universität Göttingen</b> <b>Universität Kassel/Witzenhausen</b> <b>Module M.SIA.I03: Food quality and organic food processing</b> <i>English title: Food quality and organic food processing</i>	6 C 4 WLH
<b>Learning outcome, core skills:</b> Students will be able to define food quality and quality systems in agriculture and food industry discuss principles of organic food production (agriculture, processing) according to EEC 2092/91) discuss and evaluate food processing techniques and quality assessment methods	<b>C/Weekly lecture hours in total:</b> Attendance time: 56 h Self-study time: 124 h
<b>Course: Food quality and organic food processing (Lecture)</b> <i>Contents:</i> European and international legislation for organically produced agricultural commodities (focussing : Annex II, Annex VI EEC 2092/91; 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	4 WLH
<b>Examination: Präsentation, Referat oder Korreferat (ca. 20 Minuten, Gewichtung: 50%) und Projektarbeit (max. 20 Seiten, Gewichtung: 50%)</b> <b>Examination requirements:</b> Knowledge about the quality of food in terms of concepts and criteria with focus on organic production. Insides in processing and management of organic food according the guidelines, standards and practices. Basic knowledge in the concepts of HACCP and QACCP.	
<b>Admission requirements:</b> none	<b>Recommended previous knowledge:</b> Basic knowlegde in chemistry
<b>Language:</b> English	<b>Person responsible for module:</b> Dr. Nicolaas Busscher
<b>Course frequency:</b> jedes Sommersemester; Witzenhausen	<b>Duration:</b> 1 Semester[s]
<b>Number of repeat examinations permitted:</b> twice	<b>Recommended semester:</b>

<b>Maximum number of students:</b>	
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<b>Additional notes and regulations:</b>
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<b>Literature:</b>
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Florkowski et al. 2000: Integrated View of Fruit and Vegetable Quality, Technomic; Welti-Chanes et al. 2001: International Congress on Engineering and Food, Volume I and II, Technomic; Luning et al. 2002: Food quality management, Wageningen Pers; Lawless et al. 1999: Sensory evaluation of Food, Kluwer; Kent et al.1994: Technology of cereals, Pergamon; Bidlack et al. 2000: Phytochemicals as bioactive agents, Technomic; Linden et al. 1994: New ingredients in food processing, CRC; Souci et al. 2000: Nutrition Tables, Medpharm
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