

INT03 Food quality and organic food processing

Module	Food quality and organic food processing							
Code	INT03							
Coordinator	Prof. Dr. A. Ploeger							
Language	English							
Stud. Workload	180h (60h contact time)							
Credits	6 ECTS							
Frequency (WS/SS)	SS							
Instructors	PD Dr. J. Kahl, Dr. N. Busscher							
Contents	<ul style="list-style-type: none"> - 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 							
Objectives	<p>Students will be able to</p> <ul style="list-style-type: none"> - 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 							
Literature	<p>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.</p>							
Study system usability	Economy		Organic		Tropical			
	E		M		E			
Entrance requirements	Basic knowlegde in chemistry							
Instruction type	Lecture	Seminar	Excursion	Practice	Tutorial	Project		
Duration [contact h]	60							
Examination type	Oral test	Written test	Homework	Sem. speech	Protocol	Work report	Proj. report	Proj. pres.
				x			x	
Grade composition	50% seminar speech (oral presentation), 50% project work							