

International Food Safety Management (AFSM)

Coordinator:	KRK	Credits:	15
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Elements	ECTS	Name	Mode of exam	Exam Period	Literature
AFSM03	3	Food Safety Technologies	Exam via Testvision	T1	Materials provided by the lecturer
AFSM10	3	Auditing Food Safety Management Systems	Assessment	T1	Standards, quality documentation and guidelines provided by the lecturer
AFSM15	4	Company Project	Assessment	T1	Materials provided by the lecturer
AFSM16	3	Food Safety and Quality Management in Practice	Assessment (Poster presentation) Certification of Lean Six Sigma Yellow Belt	T1	Luning, P. A., & Marcelis, W. J. (2020). <i>Food quality management. Technological and managerial principles and practice</i> . Wageningen Academic Publishers. ISBN: 978-90-8686-348-8 Materials provided by the lecturer Lean Six Sigma course: www.skoledo.com Cost of training 33 Euros that shall be paid by the student.
AFSM17	2	Food Safety Management Systems	Exam	T1	Luning, P. A., & Marcelis, W. J. (2020). <i>Food quality management. Technological and managerial principles and practice</i> . Wageningen Academic Publishers. ISBN: 978-90-8686-348-8 Materials provided by the lecturer

Entrance requirements:	The ability to formulate coherently in written English and a background in food science/quality, agriculture, food law, biology, nutrition or a related subject relevant to the study program.
Professional task:	Auditing and advising a food processing company as a food safety and quality specialist
Role:	Food safety/quality management auditor or specialist
Methods:	Classes, Excursions*, Guest lectures* (* are mandatory)
Fields of expertise:	Learning objectives (the student is able to):
Internal and external analysis	Student can conduct internal and external analysis of the company using relevant strategic management tools including SWOT, PESTEL, DESTEP etc with special attention to food safety

New technology in the food production	• Understand the basic methods of processing, preserving, packing, and storing food. • Describe main preservation processes and select the correct preservation method for a specific food product. • Explain how various technologies can be used to control and eliminate a food safety hazard to an acceptable level
Quality management	• Distinguish differences between food quality and food safety management standards like: IFS, BRC, GMP+, FSSC • Select proper measures to be taken in order to fulfil the food safety-related requirements of most popular GFSI-recognized standards • To put the knowledge about food quality management systems into practical use.
Auditing	• Plan, conduct, report and follow up an internal audit of a food quality and safety management system in accordance with food quality and safety management standard. • Write a complete audit report with findings adhering the requirements of chosen certification scheme
Aeres competencies:	
• To show leadership capabilities • To cooperate • To appreciate the global perspective • To enterprise	
Final qualifications:	
• Developing a vision and strategy for an (international) agri food business • Entrepreneurship and innovation in the international food business • Optimizing logistics and <u>monitoring quality of agri-food chains</u>	