

Subject Description Form

Subject Code	ABCT 4416
Subject Title	QUALITY & FOOD SAFETY MANAGEMENT
Credit Value	3
Level	4
Pre-requisite	Basic Statistics (AMA1006), Food Processing I (ABCT3413)
Co-requisite	Food Laws & Regulations (ABCT3410)
Objectives	To introduce the concepts and applications of quality management system and food safety management system covering all activities in the establishment, implementation and maintenance of the systems. Statistical quality control techniques as well as the internationally recognized standards, viz. ISO 9001 and ISO 22000 with applications will be presented.
Intended Learning Outcomes	Upon completion of the subject, students will be able to: a) demonstrate a thorough understanding of the fundamental principles of quality assurance and the international standards for quality management and food safety management systems; b) integrate methods, skills and tools necessary for developing/evaluating quality assurance programs and food safety management systems for food business operations; c) appreciate the importance of effective teamwork and interpersonal skills; d) demonstrate proficiency both in written and oral English.
Subject Synopsis/ Indicative Syllabus	<ul style="list-style-type: none"> • Principles of Quality Control and Statistical Process Control (SPC) • Acceptance Sampling and Inspection • Principles of Quality Management • International Standard on Quality Management System (ISO 9001) • International Standard on Food Safety Management System (ISO 22000)
Teaching/Learning Methodology	Principles of quality management and food safety management will be taught in lectures, using ISO 9001 and ISO 22000 international standards as examples to demonstrate how theory is deployed through practical procedures. Some statistical techniques for quality control and their applications will also be delivered in class. Group presentation will be used to develop students' teamwork and analytical thinking as well as communication and interpersonal skills. Students will work in teams to discuss and present their insights. Assessment will include assignments, quiz, group presentation, as well as an end-of-term written examination.

Assessment Methods in Alignment with Intended Learning Outcomes	Specific assessment methods/tasks	% weighting	Intended subject learning outcomes to be assessed (Please tick as appropriate)				
			a	b	c	d	
	1. Assignment	10	√	√		√	
	2. Presentation	25			√	√	
	3. Quiz	15	√	√		√	
	4. Examination	50	√	√		√	
Total	100 %						
<p>Explanation of the appropriateness of the assessment methods in assessing the intended learning outcomes:</p> <p>Group mini-project and presentation are used to assess the teamwork and communication, while assignments, quiz and final examination are used to assess outcomes other than teamwork.</p>							
Student Study Effort Expected	Class contact:						
	▪ Lecture						33 Hrs.
	▪ Tutorial						6 Hrs.
	Other student study effort:						
	▪ Assignment/presentation						20 Hrs.
	▪ Self-study						48 Hrs.
	Total student study effort						107 Hrs.
Reading List and References	Taormina, T.	Implementing ISO 9001:2000: the journey from conformance to performance	Prentice Hall 2002				
	Besterfield, D. H.	Quality Control, 7 th ed.	Prentice Hall 2004				
		ISO 9001:2015 Quality management systems – Requirements					
		ISO 22000:2018 Food safety management systems – Requirements for any organization in the food chain					