

The Hong Kong Polytechnic University

Subject Description Form

Please read the notes at the end of the table carefully before completing the form.

Subject Code	ABCT4423
Subject Title	Food Quality Assurance
Credit Value	2
Level	4
Pre-requisite	Basic Statistics (AMA1006), Food Engineering and Processing II (ABCT4420)
Co-requisite	Food Laws & Regulations (ABCT3410)
Objectives	To introduce the principles and applications of quality assurance as a part of quality management system, covering all activities in setting up and developing a food quality assurance program. Statistical process and quality control techniques with applications are introduced.
Intended Learning Outcomes <i>(Note 1)</i>	Upon completion of the subject, students will be able to: <ul style="list-style-type: none"> a. define food quality and food safety terms, and apply principles of quality assurance and control; b. develop standards and specifications for a given food product; c. evaluate food quality assessment systems (e.g. statistical process control); d. select appropriate environmental sampling techniques.; e. demonstrate critical thinking as well as problem solving skills.
Subject Synopsis/ Indicative Syllabus <i>(Note 2)</i>	<p><u>Food quality and safety</u> customer's needs and requirements; food-borne hazards and safety standards; food quality standards and specifications</p> <p><u>Quality assurance and control</u> principles of quality assurance and quality control; food quality assessment: statistical process control (SPC), acceptance sampling and inspection</p> <p><u>Quality management system</u> good manufacturing practice, hygienic facilities and environmental sampling; ISO 9001 international standard: process approach, plan-do-check-act cycle, system requirements</p>
Teaching/Learning Methodology <i>(Note 3)</i>	Principles of quality management will be taught in lectures, using ISO 9001 international standard as example to demonstrate how theory is deployed through practical procedures. Statistical techniques for quality control and their applications will also be delivered in class. Assessment will include assignments, quiz, as well as an end-of-term written examination.

Assessment Methods in Alignment with Intended Learning Outcomes <i>(Note 4)</i>	<table border="1"> <thead> <tr> <th rowspan="2">Specific assessment methods/tasks</th> <th rowspan="2">% weighting</th> <th colspan="6">Intended subject learning outcomes to be assessed (Please tick as appropriate)</th> </tr> <tr> <th>a</th> <th>b</th> <th>c</th> <th>d</th> <th>e</th> <th></th> </tr> </thead> <tbody> <tr> <td>Assignments</td> <td>15%</td> <td></td> <td></td> <td>√</td> <td></td> <td>√</td> <td></td> </tr> <tr> <td>Quiz</td> <td>25%</td> <td>√</td> <td></td> <td>√</td> <td></td> <td>√</td> <td></td> </tr> <tr> <td>Written examination</td> <td>60%</td> <td>√</td> <td>√</td> <td>√</td> <td>√</td> <td>√</td> <td></td> </tr> <tr> <td>Total</td> <td>100%</td> <td colspan="6"></td> </tr> </tbody> </table>	Specific assessment methods/tasks	% weighting	Intended subject learning outcomes to be assessed (Please tick as appropriate)						a	b	c	d	e		Assignments	15%			√		√		Quiz	25%	√		√		√		Written examination	60%	√	√	√	√	√		Total	100%						
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<p>Explanation of the appropriateness of the assessment methods in assessing the intended learning outcomes:</p> <p>Assessment is based on continuous assessment and final examination. Continuous assessment will be conducted on the basis of assignments and a quiz. The assignments, quiz and final examination are used to assess the knowledge acquired by students from lectures.</p>																																															
Student Study Effort Expected	Class contact:																																														
	▪ Lectures							22 Hrs.																																							
	▪ Tutorials							4 Hrs.																																							
	Other student study effort:																																														
	▪ Self study							50 Hrs.																																							
	Total student study effort							76 Hrs.																																							
Reading List and References	<p>Taormina, T., Implementing ISO 9001:2000: the journey from conformance to performance, Prentice Hall (2002)</p> <p>Besterfield D.H., Quality Control, 7th ed., Prentice Hall (2004)</p> <p>ISO 9001:2015 Quality management systems – Requirements, International Organization for Standardization</p>																																														

Note 1: Intended Learning Outcomes

Intended learning outcomes should state what students should be able to do or attain upon completion of the subject. Subject outcomes are expected to contribute to the attainment of the overall programme outcomes.

Note 2: Subject Synopsis/Indicative Syllabus

The syllabus should adequately address the intended learning outcomes. At the same time over-crowding of the syllabus should be avoided.

Note 3: Teaching/Learning Methodology

This section should include a brief description of the teaching and learning methods to be employed to facilitate learning, and a justification of how the methods are aligned with the intended learning outcomes of the subject.

Note 4: Assessment Method

This section should include the assessment method(s) to be used and its relative weighting, and indicate which of the subject intended learning outcomes that each method purports to assess. It should also provide a brief explanation of the appropriateness of the assessment methods in assessing the intended learning outcomes.