

QUALITY ASSURANCE AND HACCP

LEVEL: MASTER 1

PERIOD: SEMESTER 1

LANGUAGE: EN

ECTS: 3

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1-Main objectives

- › Understand the concept of quality, its added value and impact
- › Understand how to define quality in a particular context

2-Skills developed

- › Be able to identify links between food regulations and HACCP
- › Be able to create a process diagram: description of the purpose and benefits of process mapping
- › Be able to develop the HACCP methodology

3-General content

The principles of quality and of the HACCP methodology.

Lectures, tutorials and company visit.

- › What is quality, what are the principles of quality, how to develop a quality management system?
- › Focus on ISO 9001, quality standards, labels and strategies
- › Continuous improvement and problem solving tools
- › Presentation of the food hygiene package
- › Process mapping : SIPOC, Top Down, Functional Deployment approaches
- › Study of the prerequisite programs
- › HACCP : 12 steps for 7 principles.

4- Evaluation

Written reports