

# QUALITY ASSURANCE AND HACCP

**LEVEL:** MASTER 1

**PERIOD:** SEMESTER 1

**LANGUAGE:** EN

**ECTS:** 3

**TEACHER/COORDINATOR:** CAROLINE KACZMAREK



## 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

- › Identify links between food regulations and HACCP
- › Create a process diagram: description of the purpose and benefits of process mapping
- › 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