



## UNIVERSITI TEKNOLOGI MARA

### CBE690: QUALITY MANAGEMENT IN FOOD INDUSTRY

<b>Course Name (English)</b>	QUALITY MANAGEMENT IN FOOD INDUSTRY <b>APPROVED</b>
<b>Course Code</b>	CBE690
<b>MQF Credit</b>	3
<b>Course Description</b>	This course covers the principles and approaches that can be implemented in food industry to meet the quality standards. This includes food safety, the related regulations and guidelines. Related issues in food industry such as halal and genetically modified food also being discussed.
<b>Transferable Skills</b>	Problem Solving, Critical thinking and scientific skills, Communication, Team and Leadership Skills, Ethics and Professional Moral
<b>Teaching Methodologies</b>	Lectures, Blended Learning
<b>CLO</b>	CLO1 Discuss the principles of quality control in food industries CLO2 Apply food safety procedures and approaches in food processing CLO3 Evaluate the food laws and guidelines in food processing which includes halal and genetically modified foods related issues.
<b>Pre-Requisite Courses</b>	No course recommendations
<b>Topics</b>	
<b>1. 1. Food Quality Control</b> 1.1) Definition 1.2) Aspects of quality 1.3) Quality control in food industries 1.4) Food related hazards – biological, chemical, and physical hazards	
<b>2. 2. Food Additives</b> 2.1) Introduction 2.2) Types of food additives 2.3) Advantages and disadvantages	
<b>3. 3. Food Safety</b> 3.1) Introduction 3.2) Food adulteration 3.3) Microbial considerations in food safety 3.4) Hygiene and safety rules 3.5) Raw materials and processing	
<b>4. 4. Food Packaging and Labeling</b> 4.1) Introduction 4.2) Packaging and labeling 4.3) Fair Packaging and Labeling Act (1966) 4.4) Transportation and distribution 4.5) Product storage, display and servings	
<b>5. 5. Legislation and Standards</b> 5.1) Introduction 5.2) The quality and management of food processing (audit)	
<b>6. 5.3 Food Laws</b> 6.1) Codex Alimentarius Commission General Guidelines 6.2) Federal Food Drug and Cosmetic Act (1938) 6.3) Good Manufacturing Practices and Food Hygiene (GMP) 6.4) HACCP 6.5) ISO 9000	

## **7. 6. Special Topics in Food Industry**

7.1) Halal Food

7.2) Kosher Food

7.3) Genetically Modified Food Production

Assessment Breakdown	%
Continuous Assessment	40.00%
Final Assessment	60.00%

Details of Continuous Assessment	Assessment Type	Assessment Description	% of Total Mark	CLO
	Assignment	n/a	20%	CLO1 , CLO2 , CLO3
	Test	n/a	20%	CLO1 , CLO2 , CLO3

Reading List	Reference Book Resources
	<ul style="list-style-type: none"> <li>• Inteaz Ali 2004, <i>Food Quality Assurance: Principles and Practices</i>, 1st Edition Ed., Boca Raton: CRC Press</li> <li>• J. Andres Vasconcellos 2004, <i>Quality Assurance for the Food Industry</i>, CRC Press USA</li> <li>• Nicholas J Russel and Grahame W. Gould 2003, <i>Food Preservatives</i>, Second edition Ed., Springer</li> <li>• H. L. M. Lelieveld, M. A. Mostert and J. Holah 2005, <i>Handbook of Hygiene Control in the Food Industry</i>, CRC Press USA</li> <li>• Wilbur A. Gould 1977, <i>Food Quality Assurance</i>, Avi Publishing Co Inc UK</li> </ul>

Article/Paper List	Reference Article/Paper Resources
	<ul style="list-style-type: none"> <li>• Ministry of Health Malaysia Garis Panduan <a href="http://fsq.moh.gov.my/v3/garis-panduan/articles">http://fsq.moh.gov.my/v3/garis-panduan/articles</a></li> </ul>

Other References
<ul style="list-style-type: none"> <li>• website Food Safety and Quality Division, Ministry of Health Malaysia <i>Garis Panduan</i> <a href="http://fsq.moh.gov.my/v3/garis-panduan/articles">http://fsq.moh.gov.my/v3/garis-panduan/articles</a></li> <li>• website Codex Alimentarius International Food Standards <i>Codex Alimentarius International Food Standards</i> <a href="http://www.codexalimentarius.org/">http://www.codexalimentarius.org/</a></li> <li>• website U.S. Food and Drugs Administration <i>U.S. Food and Drugs Administration</i> <a href="http://www.fda.gov/">http://www.fda.gov/</a></li> </ul>