

Addis Ababa University
School of Chemical & Bio-Engineering
Food Engineering Graduate Program
Course Title – Food Quality and Safety Management
Course Code – ChEg 6202
Credit Hours- 3, Semester II, Year 2019/20
Course Outline

Instructor: Adamu Zegeye

I. Food Quality

- 1.1 Definitions and basic concepts
- 1.2 Intrinsic quality attributes
- 1.3 Extrinsic quality attributes

II. Sensory quality and chemical composition

- 2.1 Sensory quality
- 2.2 Sensory tests
- 2.3 Chemical composition

III. Physical/engineering aspects of food quality

- 3.1 Size, shape, volume and related physical attributes
- 3.2 Rheological properties of foods
- 3.3 Thermal properties of foods
- 3.4 Water activity

IV. Food safety management

- 4.1 Food safety
- 4.2 Food hazard
- 4.3 HACCP

V. Food quality and safety certification

- 5.1 Terminologies and concepts about certification
- 5.2 Codex Alimentarius
- 5.3 Overview of existing certification programs
- 5.4 Total Quality Management (TQM)

VI. Standard Setting bodies

- 6.1 International Food Standard (IFS)
- 6.2. SQF codes
- 6.3 International Organization for Standardization (ISO)
- 6.4 ISO's known standards (ISO 9001, ISO 14001, ISO 22000)

VII. Responsible organizations for food safety in Ethiopia

Reference: ebooks on food quality & safety management

Evaluation: Assignment and term paper writing-40 %

Final Exam: 60 %