COURSE OUTLINE

1. GENERAL

SCHOOL	APPLIED ECONOMIC AND SOCIAL SCIENCES		
ACADEMIC UNIT	AGRIBUSINESS AND SUPPLY CHAIN MANAGEMENT		
LEVEL OF STUDIES	*Undergraduate*		
COURSE CODE	5801	SEMESTER	8ο
COURSE TITLE	QUALITY MANAGEMENT SYSTEMS IN THE FOOD INDUSTRY		

INDEPENDENT TEACHING ACTIVITIES	WEEKLY TEACHING HOURS	CREDITS
Lectures	4	5

COURSE TYPE	Specialized – Skills Development
PREREQUISITE COURSES	NO
LANGUAGE OF INSTRUCTION and EXAMINATIONS	Greek
IS THE COURSE OFFERED for ERASMUS STUDENTS?	YES (in English)
COURSE WEBSITE (URL)	https://oeclass.aua.ar/eclass/

2. **LEARNING OUTCOMES**

Learning Outcomes

The aim of the course is:
Explain and develop the requirements of the international standard ISO 9001with examples and case studies, the common points as well as the differences among various Management Systems, food safety risks and control measures of these risks and categorization into Critical Control Points; Functional Prerequisite Programs and Prerequisite Programs, HACCP's basic principles, plan, requirements in accordance with ISO 22000 standard; the requirements of ISO 14001 and EMAS standards, as well as the requirements of integrated crop production management systems (Agro, Eurepgap, Globalgap).
Upon successful completion of the course, the student will be able to:
(a) decode the ISO 9001 standard and develop and install a Quality Management System in accordance with the ISO 9001 standard;
b) distinguish food safety risk control measures;
c) categorize food safety risk control measures into Critical Control Points, Operational Prerequisite Programs and Prerequisite Programs;
d) design a HACCP plan;
e) decode the ISO 22000 standard and develop a Food Safety Management System in accordance with the ISO 22000 standard;
f) decode ISO 14001 and EMAS standards and develop and install an Environmental

Management System in accordance with ISO 14001 and EMAS standards;
g) to develop and install an Integrated Crop Management System based on the common requirements of the different Management Systems (Agro, Eurepgap, Globalgap),
h) develop and install an Integrated Management System, based on the common requirements of the different Management Systems; and
i) evaluate inspection findings, in terms of compliance with the requirements of Management Systems.

General Competences
Search, analysis and synthesis of data and information, using the necessary technologies Adaptation to new situations Decision making Autonomous work Teamwork Working in an International Environment Work in an interdisciplinary environment Promotion of new Research Ideas Respect for the Natural Environment Project Design and Management Respect for Diversity and multiculturalism Demonstration of social, professional and moral responsibility and sensitivity to issues gender Exercise criticism and self-criticism Promoting free, creative and inductive thinking

3. **SYLLABUS**

1. Introduction - Requirements of the international standard ISO 9001
2. Common points of the requirements of the existing Management Systems,
3. Differences in the requirements of various Management Systems
4. Food safety hazards,
5. Food safety risk control measures
6. Ways to categorize control measures into Critical Control Points
7. Functional Prerequisite Programs and Prerequisite Programs,
8. Basic principles of HACCP,
9. HACCP plan,
10. Requirements of the Food Safety Management System according to the ISO22000 standard,
11. Requirements of ISO 14001 standards
12. Requirements of the EMAS standard,
13. Requirements of integrated crop production management systems GFSI (Global Food Safety Initiative) (BRCGS, IFS, FSSC 22000, GLOBALG.A.P.).

A combination of teaching and learning methods will be used, aiming at the active participation of the students and the practical application of the thematic units under examination; there will also be lectures using audiovisual media, discussions, and analyses of case studies on real business issues, experiential (group) activities, as well as projections of relevant videos. The students will also undertake an individual or group project. Furthermore, articles, audiovisual lecture materials, web links/addresses, useful information, case studies and exercises for further practice are posted in digital form on the AUA Open e-Class platform.

4. TEACHING and LEARNING METHODS - EVALUATION

DELIVERY	Face -to-face, Distance learning
USE OF INFORMATION and COMMUNICATIONS TECHNOLOGY	• Support of the learning process through the University's AUA Open eClass platform (integrated e-Course Management System) • Support of lectures using presentation software • Use of audiovisual material • Use of web applications **Communication with students**: face to face at office hours, email, eclass platform
TEACHING METHODS	

Activity	*Workload*
Lectures (direct)	52
Writing paper/ papers	32
Independent Study	39
Advisory support	0,5
Exams	***2***
Course Total	***125,5 h***

	(Approximately 25 hours of workload per credit unit 125.5)		
STUDENT PERFORMANCE EVALUATION	The evaluation process is in the language that the course is taught (Greek or English) and consists of: i. Compulsory written final examination at the end of the semester (weighting factor **70**% at least) which may include: • Multiple choice questionnaires • Open-ended questions • Problem solving • Oral examination **Evaluation criteria:** correctness, completeness, clarity ii. Optional written exam or essay during the semester (weighting factor 30%) which may includes: • Multiple choice questionnaires • Open-ended questions • Problem solving • Essay/report • Oral examination **Evaluation criteria:** correctness, completeness, clarity **Special learning difficulties:** Students with **special learning difficulties** in writing and reading (as they are certified and characterized by a competent body) are examined based on the procedure provided by the Department. **Specifically-Defined Criteria:** The evaluation criteria are made known during the first lesson and are clearly stated on the course website and the AUA Open e-class platform. The answers to the exam questions are posted on the AUA Open e-Class platform after the exam. The students are allowed to see their exam paper after its grading (during the announced office hours) and receive explanations about the grade they received.		

5. ATTACHED BIBLIOGRAPHY

Suggested Bibliography in Greek Language:

- Συστήματα Διαχείριση Ποιότητας και Ασφάλειας Αγροτικών Προϊόντων και Τροφίμων, Ευάγγελος Ψωμάς, Θεόδωρος Βαρζάκας (2023), Εκδόσεις Τσότρας, Κωδικός Βιβλίου στον Εύδοξο, 122092182
- Ποιότητα και Ασφάλεια Τροφίμων και Ποτών, 3η Έκδοση, Τσάκνης Γιάννης, (2026), ΕΚΔΟΣΕΙΣ Α. ΤΖΙΟΛΑ & ΥΙΟΙ, Κωδικός Βιβλίου στον Εύδοξο, 143552108
- ΑΣΦΑΛΕΙΑ ΚΑΙ ΠΟΙΟΤΗΤΑ ΤΡΟΦΙΜΩΝ, Νικόλαος Ανδρίτσος (2021), ΕΜΒΡΥΟ ΕΜΠΟΡΙΚΗ ΕΚΔΟΤΙΚΗ, Κωδικός Βιβλίου στον Εύδοξο, 102125627
- ISO 9000:2000, Αρβανιτογιάννης Ιωάννης Σ., Κούρτης Λάζαρος, ISBN: 960-351-436-5, ΕΚΔΟΣΕΙΣ ΣΤΑΜΟΥΛΗ ΑΕ
- Αρβανιτογιάννης Ι. και Τζούρος Ν. (2006), "Το νέο πρότυπο ποιότητας και ασφάλειας τροφίμων ISO 22000", Εκδόσεις Σταμούλη Α.Ε., ISBN 960-351-651-1.

Suggested Bibliography in English Language:

- Gould WA (1992), Total Quality Management for the Food Industries 1st Edition
- Kumar Sunil (2024), Food Quality Management: Textbook for UG and PG Students Edition: First, Publisher: Notion Press, ISBN: 9798893632095

Related academic Journals:
International Journal of Operations and Production Management
International Journal of Quality and Reliability Management
International Journal of Productivity and Performance Management
The TQM Journal
Total Quality Management and Business Excellence
Food Control
Food Policy
British Food Journal

Instructor's Notes