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| **Title and Code** of the subject:  **Basics of quality management, MTBE7010A** | **ECTS Credit Points: 3** |
| **Type** of the subject: compulsory / optional | |
| **Ratio of theory and practice: 100/0** (credit%) | |
| **Type and number of classes per semester**: 28 hour(s) lecture and 0 hour(s) practice per **semester**  **Number of teaching hours / week**: 2+0 (lecture and practice) | |
| **Type of exam**: exam / practical course mark | |
| **Subject in the curriculum:** semester 3 | |
| Preliminary requirements:- | |

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| **Summary of content - theory**: |
| **Course objectives:**  The aim of the subject is the introduction of the basic concepts and characteristics of quality and quality management, furthermore, the basics of the quality and environmental management systems and related standards.  **Schedule:**   1. Concept and importance of quality 2. History of quality development 3. Quality assurance professionals 4. The process of meeting market demands 5. Quality regulating system 6. Good practices 7. Basics of GLOBALGAP 8. Basics of HACCP 9. Basics of quality management system 10. Basics of environmental management system 11. Integrated management systems 12. Basics of TQM 13. Quality awards 14. Quality tools and techniques |
| **Summary of content - practice**: - |
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| **Literature, handbooks in English** |
| 1. Peles, F. – Juhász, Cs. (2014): Quality assurance. University lecture notes. University of Debrecen. /ISBN 978-963-473-656-1/ TÁMOP 4.1.2.A/1-11/1-2011-0009. 177p. 2. Vasconcellos, J.A. (2004): Quality Assurance for the Food Industry. A Practical Approach. CRC Press. 448 p. 3. Jacxsens, L. – Devlieghere, F. – Uyttendaele, M. (2009): Quality Management Systems in the Food Industry. Ghent University. 153p. |
| **Competencies gained** *(acc. to the Regulation on training and outcome requirements)* |
| 1. **Knowledge:**  * Familiar with the main management systems which are used in the food industry.  1. **Skills:**  * Familiar with quality assurance and quality management regulations. * Able to apply and operate a quality management system.  1. **Attitude:**  * Committed to solutions which support food quality, food safety, environmental protection, furthermore, individual and social health.  1. **Autonomy and responsibility:** |

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| **Responsible lecturer: Ferenc Peles, PhD** |
| **Other lecturer(s): -** |

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| **Terms of course completion:** |
| 1. Four mid-year written exams 2. Written exam (if the result of the mid-year written exams is less than 60%)   The course ends in a mid-semester grade based on the result of the mid-year written exams. The minimum requirement for both mid-term and end-term written exams is 60%.  Result and grade:  0-59%: fail (1)  60-69%: pass (2)  70-79%: satisfactory (3)  80-89%: good (4)  90-100%: excellent (5)  If the result of the written exams is below 60%, it has to be rewritten. |
| **Form of examination:** |
| Written |
| **Requirement(s) to get signature:** |
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| **Exam questions:** |
| 1. What are the main characteristics of quality? 2. What are the main factors affecting quality? 3. What were the main steps of quality development? 4. Who are the main quality assurance professionals? 5. What are the main characteristics of the work of quality assurance professionals? 6. What is the concept and components of Quality Management? 7. What was the evolution of Quality Management? 8. What is the process of meeting market demands? 9. Elaborate on Quality regulating system. 10. What are the main quality management methods and systems in food industry? 11. What are the main quality management methods and systems in the agriculture sector? 12. What are the types and main characteristics of good practices? 13. History, aims and characteristics of GLOBALGAP. 14. History, regulation and main characteristics of HACCP. 15. Logic sequence for application of HACCP. 16. What are the main characteristics of quality management system? 17. What are the main characteristics of environmental management system? 18. What are the main characteristics of integrated management system? 19. History, characteristics and model of TQM. 20. What are the types and main characteristics of quality awards? 21. What are the types and main characteristics of quality tools and techniques? |