



QUALITY MANAGEMENT OF AGRO-FOOD PRODUCTS

Basic data of the subject	
Academic Unit:	Faculty of Life and Environmental Sciences
Course title:	Quality management of agro-food products
Study program:	Agribusiness
Level of study:	Bachelor (BSc)
Course status:	Elective (E)
Study year:	3 year / 5 semester
Number of hours per week:	2 + 2
Credit value – ECTS:	6 ECTS
Time/location:	To be announced
Lecturer:	Prof. asoc. dr. Shukri Maxhuni
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Course description:	This course is designed to serve students as an introduction to the basic principles of quality management and conservation of food products of plant and animal origin. This course examines the application of international standards for the management and up-to-date maintenance of food quality from a managerial perspective and helps to apply the principles of standards: HACCP, ISO 22000, ISO14001, ISO9000, ISO 14000. Topics covered in this course include consideration of the optimal conditions for maintaining and managing the quality of agricultural products, supplying to the market according to customer requirements. At the same time, this course provides students with knowledge of the problems and difficulties that may occur when changing the physicochemical properties of products while managing the quality of food products. Much of the lecture time will be devoted to discussing quality management problems by applying the principles of international standards outlined above.
Course objectives:	The purpose of this course is to teach students to identify the key factors and optimal conditions needed for the management and preservation of food products of plant and animal origin, according to industry trends and to meet consumer demands. Develop students' skills to understand and understand the process of planning, designing and implementing preservation strategies and product quality management while preserving their physical and chemical properties.
Learning outcomes:	Upon completion of this course, students will be able to: ▪ To know the collection centers, warehouses and places where agricultural products are stored, as well as the conditions for their storage.



	▪ Understand and use the key terminology and concepts of applying the International Standards for Agricultural Product Quality Management. ▪ To develop analytical skills of environmental conditions for the preservation and quality management of agricultural products. ▪ Understand the importance of preserving quality and managing the unaltered physicochemical properties of agricultural products while preserving them. ▪ Identify the factors that influence the presentation of risks and risks that may occur during the Quality Management of agricultural products. ▪ Discuss the criteria and standards needed for the conservation and quality management of agricultural products. ▪ To recognize and identify market needs for the quality required for agricultural products. ▪ Understand the basics of Crop Quality Management planning, including the ability to identify key elements of impact on Crop Quality Management. ▪ Demonstrate understanding and understanding of Agricultural Product Quality Management		
Contribution on student load (must correspond with learning outcomes)			
Activity	Hours	Days/week	Total
Lectures	2	13	26
Exercise theoretical/laboratory	2	13	26
Practice work	/	/	/
Contact with lecturer/consultations	1	15	15
Field exercises	/	/	/
Mid-terms, seminars	2	1	2
Homework	1	14	14
Individual time spent studying (at the library or home)	2	15	30
Final preparation for the exam	2	10	20
Time spent in evaluation (tests, quiz, final exam)	1	13	13
Projects, presentations, etc.	2	2	4
Total			150 hours (6 ECTS)
Teaching methods:	Lectures, exercises, discussions, consultations, course projects, homework, midterm exam, final exam.		
Evaluation methods:	▪ Regular and active attendance: 10%, ▪ Midterm exam: 20%, ▪ Course project: 20%, ▪ Final exam: 50%.		
Literature			



Basic Literature:	1.The food system and its impact on nutrition. Literature Review Findings, July 2008. 2.Dietrich Knorr and Heribert Watzke,Food Processing at a Crossroad. Front. Nutr., 25 June 2019 https://doi.org/10.3389/fnut.2019.00085. 3.The Food System. Food classification. Public health. NOVA. The star shines bright. World Nutrition. 2016. 4.Quality of agricultural products and protection of the environment: training, knowledge dissemination and certification. Luxembourg;Office for Official Publications of the European Communities, 2003.
Additional Literature:	5.J.-L. Multon (Editor). Quality Control for Food and Agricultural Products, January 1996. 6.. Quality and Quality Assurance in the Fresh Produce Sector.May 15, 2001. Chicago, USA. 7.John Humphrey, School of Business, Management and Economics University of Sussex. Food safety, trade, standards and integration of smallholders into value chains.IFAD 2017 8.Butrint Batalli, Doracak i Sistemeve te perzgjedhura menaxheriale sipas Standardeve Nderkombetare, Ministry for Foreign Affairs of Finland, UNDP. 9.ISO standardet. 10 HACCP Standardet.

Designed study plan:		
Week	Lectures	Exercises
First week:	Introduction to the basic concepts and principles of quality management of agricultural products.	Distribution of the semestral project topics.
Second week:	Identify the factors that influence the presentation of risks and risks that may occur during the Quality Management of agricultural products.	Quizzes and case studies related to the topic of the first week lecture.
Third week:	Conditions-Analysis of the storage environment of agricultural products (collection centers, warehouses, refrigerators, collection points).	Quizzes and case studies related to the topic of the second week lecture.
Fourth week:	The importance of maintaining quality and managing the unchanged physicochemical properties of agricultural products during their preservation.	Quizzes and case studies related to the topic of the third week lecture.
Fifth week:	Implementation of International Standards for Agricultural Product Quality Management.	Quizzes and case studies related to the topic of the fourth week lecture.
Sixth week:	Planning - Strategy for Agricultural Product Quality Management, including the ability	Quizzes and case studies related to the topic of the fifth week lecture.



	to identify key elements of impact on Agricultural Product Quality Management.	
Seventh week:	Acceptance of agricultural products by producers in collection centers for quality management.	Quizzes and case studies related to the topic of the sixth week lecture.
Eighth week:	Midterm exam	Quizzes and case studies related to the topic of the seventh week lecture.
Ninth week:	Maintain and manage the quality of products of animal origin.	Quizzes and case studies related to the topic of the eighth week lecture.
Tenth week:	Maintain and manage the quality of products of plant origin.	Quizzes and case studies related to the topic of the ninth week lecture.
Eleventh week:	Identifying market needs for the quality required for agricultural products.	Quizzes and case studies related to the topic of the tenth week lecture.
Twelfth week:	Marketing and its importance for the sale of agricultural products.	Quizzes and case studies related to the topic of the eleventh week lecture.
Thirteenth week:	Expenditure incurred for the storage and management of agricultural products. Price setting.	Quizzes and case studies related to the topic of the twelfth week lecture.
Fourteenth week:	Distribution and supply of the market from the collection centers of agricultural product quality management.	Quizzes and case studies related to the topic of the thirteenth week lecture.
Fifteenth week:	Presentation of the semester projects.	Presentation of coursework projects.
Academic policies and rules of conduct:		
▪ Student should be aware of and respect the institution and Code of ethics. ▪ Student should respect the schedule of lectures, exercises and be attentive. ▪ It is mandatory possess and present student ID card in the mid-terms and exam, ▪ During compilation of course projects, student must adhere the instructions given by the professor. ▪ During the exam is forbidden the use of mobile phones.		