

**Table 5.2** Course specification

<b>Level:</b> Bachelor
<b>Course title:</b> Foodstuff analysis
<b>Status:</b> elective
<b>ECTS:</b> 6
<b>Requirements:</b> none
<b>Course aim</b> <ul style="list-style-type: none"><li>• To enable the students to acquire necessary theoretical and practical knowledge about legislation and the principles and elements of quality control of foodstuff products</li><li>• To provide the necessary practical skill for performing standard analyses of various products, as well as making the conclusion of the acquired results</li><li>• To acquire special skills enabling the students to work successfully in analytical laboratories in this area</li></ul>
<b>Course outcome</b> <p>The student will be able to: define basic legislative principles of quality control in the area, to interpret more important standard methods of foodstuff analysis, successfully perform the methods and calculate the results, use the devices adequately, explain the experimental results and calculate the characteristic quality parameters of the products adequately.</p>
<b>Course content</b> <p><i>Theory</i> Legislation in this field, national and international standards and directives. Contamination of food. Control of food safety. Food inspection. sampling and characteristic analyses of principal components. Sensory analyses. Standard microbiological, physical, chemical and instrumental methods of controlling the main groups of nutrition products and drinks.</p> <p><i>Practice</i> Sampling. Inspection of unpacked and packed products. Organoleptic testing. Selected physical and chemical methods of analysis of food products and drinks, such as: quantitative determination of characteristic components and parameters of quality in bakery, meat products, fat and oil, dairy industry, coffee, alcoholic refreshing drinks, etc</p>