

Level: bachelor				
Course title: Foodstuff Analysis				
Status: elective				
ECTS: 6				
Requirements: none				
Learning objectives				
To acquire necessary theoretical and practical knowledge about legal regulations and the principles and elements of foodstuff quality assurance and control;				
To enable the students to successfully perform the selected standard analyses of various products;				
To prepare the students for acquiring special knowledge and successful inclusion into analytical laboratories.				
Learning outcomes				
On completion of this course, the students should be able to:				
Define the main principles of legal regulations of quality control in this field, cite and explain the principal standard methods of food analysis, successfully perform analyses and calculate the results of measurements, explain the obtained results and calculate the characteristic quality parameters for particular types of products.				
Syllabus				
<i>Theoretical instruction.</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.				
<i>Practical instruction follows the delivered lectures.</i>				
Weekly teaching load				Other:
Lectures: 2	Exercises: 3	Other forms of teaching:	Student research:	