

Attachment no. 3		Course program of the first, second and third cycle of studies		
1.	Course title	ORGANIC, QUALITY AND SAFE FOOD		
2.	Code	ITHN - 06		
3.	Student program	<i>Innovative technologies on food and nutrition</i>		
4.	Organiser of the student program (unit, institute, department)	Faculty of Technology and Technical Science - Veles		
5.	Degree (first, second, third cycle)	Third cycle		
6.	Academic year/ semester	1 / I	Number of ECTS credits	5
8	Professor	Red. Prof. D-r Dragan Damjanovski Doc. D-r Tatjana Kalevska		
9	Preconditions for enrolling on the course	II (second) cycle of studies		
10	Objectives of the course program (competences)	Expanded knowledge of food dangers and their control. Production of organic, quality and safe food, according to the European and national legislation.		
11	Contents of the course program	Food, needs and dangers. How to produce quality and safe food. Food hygiene. Control of quality and safety in the food production chain. Sources of food contamination. Control of food contamination. Hazards of GMO food. Production of safe, quality and organic food. European and national legislation on organic food production. Principles of organic food production. Food value and quality of organic food. Comparison of the quality safety of food produced in an organic and conventional system. International and national systems relating to the quality and management of food safety.		

12	Methods of studying	Theory classes: interactive - lectures with discussion and engagement of students or individual classes depending on the size of the group. Practical classes: exercises and other forms of work. Paper work: learning by using professional literature and internet, preparation of paper work; presentation and discussion of the paper work.		
13	Total available time fund	150 classes		
14	Distribution of the available time	50+30+30+10+30=150		
15	Forms of teaching activities	15.1	Lectures- theoretical instruction	50
		15.2	Exercises (laboratory, auditorium), seminars, teamwork	30
16.	Other forms of activities	16.1	Project exercises	30
		16.2	Independent exercises	10
		16.3	Home studying	30
17.	Methods of assessment			
	17.1.	Tests	80 points	
	17.2.	Seminar work / project, presentation written and oral	10 points	
	17.3.	Activity and participation	10 points	
18	Assessment criteria (points/grade)		Up to 50 points	5 (five) (F)
			from 51 to 60 points	6 (six) (E)
			from 61 to 70 points	7 (seven) (D)
			from 71 to 80 points	8 (eight) (C)
			from 81 to 90 points	9 (nine) (B)
			from 91 to 100 points	10 (ten) (A)
19.	Condition for getting a signature and taking the final exam	Developed project and conducted research		
20.	Teaching language	Macedonian		
21	Method of monitoring the quality of teaching	Evaluation questionnaires		

Literature					
22.	22.1.	Compulsory literature			
		Number	Author	Title	Publisher / Year
		1.	Ronald H. Schmidt and Gary E. Rodrick	Food safety Handbook	John Wiley & Sons, Inc., Hoboken. New Jersey, 2003
		2.	S.Wright, D. McCrea,	Handbook of Organic Food Processing and Production	Second Edition (S.Wright, D. McCrea, Eds), CRC Press, New York, 2000
		3.	Kristiansen, P., Taji, A., Reganold, J.	Organic Agriculture, A Global Perspective	CSIRO Publishing, Australia, CABI Publishing, Wallingford, UK, 2006
	22.2.	Additional literature			
		Number	Author	Title	Publisher / Year
		1.		Закон за органско земјоделско производство	Сл. Весник на РМ 146, 2009
		2.		European Organic Regulations (EC) No 834/2007	European Union Regional Group IFOAM EU Group, 2007
		3.	Heidrun Moschitz, Matthias Stolze	Policy networks of organic farming in Europe	Stuttgart-Hohenheim: 2007
		4.	Х.Л.М. Леливелд, М.А,Мостер и Џ.Хола	Прирачник за контрола на хигиената во прехранбената индустрија	АД Вербум Скопје, 2009
		5.	Чарлс.Л.Вилсон	Микробна контаминација на храната	Арс Ламина Скопје, 2011