

Updated On	2024/02/07																																									
Curricular Year / Period	2023/24 / S1																																									
Course	Agronomy																																									
Curricular Unit	Management and Quality Control																																									
Language(s) of Instruction	Português Inglês																																									
ECTS/tempo de trabalho (horas)	<table border="1"> <thead> <tr> <th rowspan="2">ECTS</th> <th rowspan="2">Total</th> <th colspan="9">Horas de contacto semestral</th> </tr> <tr> <th>T</th> <th>TP</th> <th>PL</th> <th>S</th> <th>TC</th> <th>E</th> <th>O</th> <th>OT</th> <th>EC</th> </tr> </thead> <tbody> <tr> <td>4</td> <td>107</td> <td>0</td> <td>32</td> <td>16</td> <td>0</td> <td>0</td> <td>0</td> <td>0</td> <td>0</td> <td>0</td> </tr> </tbody> </table> <p>T - Theoretical; TP - Theoretical and practical; LP - Laboratory Practice; S - Seminar; TG - Tutorial guidance; FW - Fieldwork; T - Training; ; EC - Clinical teaching; O* - Other hours typified as Clinical Training under the Directive 77/453/EEC of June 27, adapted by Directive 2005/36/EC.</p>											ECTS	Total	Horas de contacto semestral									T	TP	PL	S	TC	E	O	OT	EC	4	107	0	32	16	0	0	0	0	0	0
ECTS	Total	Horas de contacto semestral																																								
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4	107	0	32	16	0	0	0	0	0	0																																
Teacher in charge (GDPR consent) <small>[complete name, email]</small>	Maria Da Graça Teles De Sousa Pacheco De Carvalho / gpcarvalho@ippportalegre.pt																																									
Prerequisites <small>[Curricular Units that must precede and specific entry competences]</small>	Not applicable																																									
Learning outcomes <small>[Description of the overall and specific objectives] [Knowledge, skills and competences to be developed by students]</small>	<ol style="list-style-type: none"> Acquire the basic skills for their introduction to the concepts and applications of management and quality control. Know the importance of quality management concepts applied to companies and organizations allowing a more concrete contact with the methodologies and principles of quality from the perspective of intervening manager and actor of and in the processes. Apply the concepts and methodologies of quality control in the field of agricultural sciences and consequent technologies applied to the quality control of raw materials, processes and products. Acquire skills in the scope of certification and application of normative references to products, people and services. Recognize the importance of quality as a competitive factor and its consequent application. <p>SDG: 8, 11, 12 3 17</p>																																									
Sustainable Development Goals																																										
Syllabus	<p>Quality Management I INTRODUCTION: History; The constantly changing society. II NOTION OF QUALITY: Principles; Value analysis; Critical success factors. III QUALITY AND COMPETITIVENESS: Perspective of the customer and the supplier; IV THE PHILOSOPHY OF QUALITY CONTROL: Zero errors / defects; Control vs. Inspection; Quality control and not quality. V INSTALLATION OF QUALITY MANAGEMENT: Principles; Customer service. VI QUALITY INSTRUMENTS: Quality circles; Progress circles; Quality and management indicators; VII QUALITY CERTIFICATION: Entities and applicable legislation; Audits. Quality control. VIII CONCEPT AND PRINCIPLES: From the perspective of agri-food products; Historical review; Philosophy and design of the quality control system. IX CONTAMINATION AND CHANGES IN FOOD: Biological (main microorganisms responsible for changes in food), Physical-chemical and Biochemical. X QUALITY CONTROL; Control of water, sanitary hygiene of personnel and facilities; Analytical control; Sensory analysis; Statistical control; Control charts; labeling law.</p>																																									

	<p>XI FOOD ADDITIVES; Definition, function and classification. XII HYGIENE AND SANIFICATION IN THE AGRICULTURAL INDUSTRY; Detergents and sanitizers. XIII MAIN NOTIONS OF THE RISK ANALYSIS AND CRITICAL POINT CONTROL SYSTEM (HACCP)</p>
<p>Teaching methodologies (including assessment) [Specify the types of assessment and the weights and evaluation criteria]</p>	<p>1 - Teaching methodologies</p> <p>The unit contents will be taught in the classroom, with theoretical exposition and explanation and discussion, being carried out two moments of assessment in theoretical-practical classes. The practical classes will consist in classes in the Food Technology Laboratory where will be put into practice some analytical techniques of quality control.</p> <p>2 - Period assessment</p> <p>There are two theoretical assessment tests (60%), the remainder is an assessment of the practical component (weighted average of the determined oral and written assessment moments) (40%) always above 9.5. (average >= 9.5; none <8.5). Final grade = (Test 1 + Test 2) / 2 (60%) + Practical grade (oral + written) (40%).</p> <p>Continuous assessment or final assessment by exam allows you to determine the degree to which you have acquired knowledge of the various subjects taught.</p> <p>3 - Examination assessment</p> <p>If the student has not met the above conditions, i.e. 2 theoretical assessment tests (average <9.5 and/or some <8.5) (60%) and/or oral assessment (<9.5) (40%), he/she must take the assessment by exam of the theoretical or practical (oral) component of the course. Theoretical exam (60% never <9.5) and mark of the assessment of the Practical component (oral and written) (40% never <9.5).</p>
<p>Bibliography</p>	<p>1 - Main Bibliography</p> <p>Fey, R. e Gogue, J.: Princípios da Gestão da Qualidade, Fundação Calouste Gulbenkian, Lisboa. Denton, D. Qualidade em Serviços, Makron Books, McGraw-Hill. Mirshawka, V. Manutenção Preditiva (Caminho para o Zero Defeito), Makron Books, McGraw-Hill. Bernillon, A. e Cérutti, O. A Qualidade Total (Implementação e Gestão). Paladini, E.: Controle de Qualidade, Atlas AS, S. Paulo. Techniques D'Analyse et de Contrôle dans les Industries Agro Alimentaires. Collection Sciences & Techniques Agro-Alimentaires. Lavoisier - Tec & Doc. Paris, 1991. Volume 1: Multon, J.: Le Contrôle de Qualité. Principes généraux et aspects législatifs. Volume 2: Linden, G.: Principes des Techniques D'Analyse. Volume 3: Bourgeois, C. e Leveau, J.: Le Contrôle Micro-Biologique. Volume 4: Multon, J.: Analyse des Constituants Alimentaires.</p> <p>2 - Complementary Bibliography</p> <p>Several websites and links provided by the teacher throughout the semester.</p>
<p>Special Situations [Students with special status]</p>	<p>1 - Period assessment - Students with special status</p> <p>Students with Special Status can opt for continuous assessment, two theoretical assessment tests (60%) and oral assessment of the practical component or the preparation of a report on one of the Study Visits or on a specific topic and subsequent oral presentation (min.10: max.20 min). If they choose to take the exam: Theoretical exam (60% never <9.5) and Practical assessment mark (40% never <9.5).</p> <p>2 - Examination assessment - Students with special status</p> <p>Theoretical Exam (60% never <9.5) and e Practical component evaluation grade (Oral evaluation of the practical component or the preparation of a Report on one of the Study Visits or on a specific Topic and subsequent Oral presentation (min.10: max.20 min) (40% never <</p>