

1. Title of subject/module/unit		Quality Management Systems in Horticulture					
2. Unit code	622Z511	3. Number of ECTS credits			4		
4. Contact hours		Total	L	E	S	Other forms	
		24	0	24			
5. Cycle	Master's	6. Year	2 nd		7. Semester	4 th	
8. Study programme		International Master of Horticulture Science		9. Branch of study			
10. Pillar of the programme		Optional		11. Language	Slovak / English		
12. Special features							
13. Objectives and subject-specific competences		To provide knowledge concerning the importance and the principles of performance of different quality management systems in the sphere of the production of horticultural products in the individual branches of horticulture.					
14. Description of content		System of quality management as a tool for ensuring the high quality of products, benefits and adverse impacts of quality system performance in individual components of the chain "producer – processing plant – retailer – consumer. Characteristics of quality management systems HACCP, STN EN ISO 2200, ISO 9001, BRC Standard, IFS Standard, GlobalGAP, TFMS, SQF 1000 – implementation of the system, documentation, audits and control of keeping the system requirements, product quality assessment regarding the requirements of the individual systems.					
15. Basic bibliography		<p>BRC Global Standard for Food Safety: Issue 6, Author: The British Retail Consortium Publisher: TSO (The Stationery Office) ISBN: 9780117069671</p> <p>SQF Code, A HACCP-Based Supplier Assurance, Code for the Food Industry, Edition 7.1, MAY 2013, © 2012 Safe Quality Food Institute, 2345 Crystal Drive, Suite 800, Arlington, VA 22202 USA</p> <p>ISO 9000 quality management, International Organization for Standardization</p> <p>Quality and Risk Management in Agri-Food Chains, edited by: B. Petersen, M. Nuessel, M. Hamer, Wageningen Academic Publishers, 2014, ISBN 978-90-8686-236-8</p> <p>Codex Alimentarius Fresh Fruits and Vegetables, WHO, FAO, Rome 2007, ISBN 978-92-5-105839-8</p> <p>--</p> <p>MACHALEC, M. – Zavádzanie nových štandardov v oblasti bezpečnosti potravín – potravinový reťazec, ISO 22000:2005 Food Safety Management System, EurepGAP, BVQI Slovakia s.r.o. Bratislava, 2005</p>					
16. Envisaged learning outcomes		16.1 Knowledge and understanding		Students will get knowledge on principles of performance of different quality management systems in the sphere of the production of horticultural products.			

	<i>16.2 Application</i>	Activities will focus on system of quality management as a tool for ensuring the high quality of products, benefits and adverse impacts of quality system performance in individual components of the chain "producer – processing plant – retailer – consumer. Methods of quality management systems will be oriented toward the future practical activities of graduate students.
	<i>16.3 Reflection</i>	Graduate of the subject manages system of quality management as a tool for ensuring the high quality of products, characteristics of quality management systems HACCP, STN EN ISO 2200, ISO 9001, BRC Standard, IFS Standard, GlobalGAP, TFMS, SQF 1000 – and their implementation.
	<i>16.4 Transferable skills – not tied to just one subject</i>	This knowledge has applications throughout the individual branches of horticulture, and could extend into food industry as well.
17. Methods of teaching and learning	Excercises.	
18. Conditions for inclusion or to undertake work required	Enrolment in the year of the course.	
19. Methods of assessment and the assessment scale	- Written exam (100%) Evaluation scale: Grades from A (best) to FX (worst)	
20. Method of evaluation of course quality	Student questionnaire.	
21. Curriculum compiler	Ing. Ján Mezey, PhD., Slovak University of Agriculture in Nitra	