

INFORMATION ON STUDY PROGRAMME: FOOD SAFETY MANAGEMENT

1. 1. Name of study programme	
Graduate university study programme <i>Food Safety Management</i>	
1. 2. Field(s) of study (Croatian)	Field(s) of study - ISCED-F
04.05.	0721
1. 3. Length of programme	
Two years (four semesters)	
1. 4. Mode of study (full-time/part time/e-learning etc.)	
Full-time	
1. 5. Number of credits	
120	
1. 6. Qualification awarded	
Magistar/magistra inženjer/inženjerka upravljanja sigurnošću hrane (mag. ing. techn. aliment.)	
1. 7. Level of qualification according to the National Qualification Framework	Level of qualification according to the European Qualifications Framework
7	7
1. 8. Occupational profiles of graduates	
<p>The knowledge acquired by such an expert makes him/her a successful competitor on the labour market and a high-quality member of the team entrusted with highly complex tasks performed in control/analytical, developmental or research laboratories operating in food industry settings, as well as in research institutes, within the frame of the high education system or in governmental administration bodies involved into the food safety system. Given the acquired knowledge, an expert of such a profile may be expected to have business thinking skills, as well as the capability to develop and/or bring to life ideas that shall ultimately improve business operations running within the food safety sector at any given food chain level; the above qualities make such an expert distinguishable (unique) as compared to experts of other backgrounds available on the labour market.</p> <p>After graduating the student would be qualified for performing the following:</p> <ul style="list-style-type: none"> • Following, understanding and managing the processes in food production • Bringing out and implementing legislation concerning food • Quality control of the processes and product • Development of new products, validation and following up of new technological procedures, processes and appliances. • Quality management • Scientific research work in institutions and professional services dealing with food control. 	

1. 9. Programme learning outcomes

Learning outcomes:

APPLICATIVE KNOWLEDGE AND EDUCATED INSIGHT

- Establish, manage, control and monitor a food safety system put in place within the production chain, and manage possible risks and hazards;
- Define principles and strategy of the product quality assurance, and organise and manage such a quality assurance system established in food industry settings;
- Establish, manage and control a food traceability system, and provide timely response to incident and crisis situations affecting food safety;
- Manage, coordinate, control and monitor food production processes;
- Perform complex food analyses in microbiological and physical/chemical control and research laboratories;
- Perform independent analyses, come up with outcome based-conclusions, and present the analyses' outcomes;
- Independently solve problems arising in first-seen or yet unseen situations.

CONCLUSION- AND DECISION-MAKING PROCESS

- Independent thinking and outcome interpretation, conclusion-making and problem-solving;
- Timely decision-making and problem-solving;
- Capability of notion integration and position statement making based on incomplete or limited information, and management of complex food safety systems.

TEAMWORK & PRESENTATION SKILLS

- Coordinate the activities of or take part in interdisciplinary teams entrusted with the development or implementation of novel methods aiming at the improvement of food safety and quality systems all along the "field-to-table" line;
- Clear and substantiated communication of own notions and conclusions to any interested expert and lay audience;
- Continuous keeping abreast with modern trends in food safety domain.

LEARNING AND ETHICAL SKILLS

- Apply ethical principles when building professional relationships with colleagues and the employer;
- Apply ethical principles, the appropriate legislative frame and the appropriate standards correspondent to the specific professional requirements;
- Use and validate scientific and expert literature so as to provide for a lifelong learning and the advancement of the profession on the whole.

Graduates will earn the following competences:

- Knowledge needed for classification, analysis and understanding of factors influencing the safety and quality of the products in the chain dealing with food (internal and external) and for the preservation of food quality and safety during the production chain.
- Knowledge necessary for keeping the quality and safety of food in the production chain (technological, analytical, legal);
- Knowledge needed for the development of new techniques and technologies in food production and control as well as knowledge needed for conducting and managing the new technological processes;

- Knowledge needed for the development, validation and placement on the market of novel products;
- Knowledge needed for the managing of the subjects involved in the food production chain.

1. 10. Specific admission requirements (if applicable) and selection process

Defined by the Entrance Call for Enrolment ("Natječaj za upis", available at [FFTb web pages](#))

1. 11. Qualification requirements and regulations

Defined by the Regulation on Undergraduate and Graduate programmes ([Pravilnik o studiranju na preddiplomskom i diplomskom studiju](#)).

1. 12. Progression regulations

A prerequisite to enrol into the next year of study is 50 ECTS credits that students need to have accumulated throughout the previous academic year.

Prerequisites, which are required in order to enrol particular subjects, and also to enrol the following semester and academic year, are defined by Course catalogues / Syllabi, or by the prescribed preconditions that need to be completed beforehand signing up for particular subjects.

1. 13. Examination regulations and grading scale

Throughout the term, a university lecturer or his/her assistant involved into a tuition of a certain course, tests and grades students' knowledge on each and every tuition segment (practicals, seminars, partial exams), based on which the final grade is earned. Students take one exam per course, which, however, may be subdivided into several partial exams, so as to provide for the continuous students' knowledge testing. Partial exams are scheduled throughout the course of the term, with the exception of the final partial exam, which may as well take place in the first week of the examination period. Examination regulations are defined in individual course descriptions. The grades scale is as follows: "excellent" (5), "very good" (4), "good" (3), "satisfactory" (2), or "unsatisfactory" (1). The lowest grade needed to pass the exam is "satisfactory" (2).

1. 14. Specific arrangements for recognition of prior learning (formal, non-formal and informal) (if applicable)

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1. 15. List of other study programmes from which credits may be obtained

[Other FFTb study programmes](#), other University of Zagreb study programmes, and study programmes of foreign universities covered by international cooperation agreements.

1. 16. Graduation requirements

Defined by the Regulation on Undergraduate and Graduate programmes ([Pravilnik o studiranju na preddiplomskom i diplomskom studiju](#))

1. 17. Access to further studies

Following the successful completion of these graduate academic studies, students are entitled to enter the postgraduate studies offered by the Faculty of Food Technology and Biotechnology University of Zagreb.

Other academic institutions hosting postgraduate studies set their own entrance requirements.

1. 18. Readmission procedure (if applicable)

The full-time undergraduate or graduate student status at the Faculty of Food Technology and Biotechnology is acquired when students sign up for the "Become a student" (Postani student)



system, or sign up for a graduate study after completing an undergraduate study, in compliance with the application requirements.

1. 19. ECTS coordinator

[Branka Levaj, PhD, Full Professor](#)