

Order number: 8

Attachment No. 3		Subject program of the second cycle of studies			
1.	Title of the teaching subject	Legal regulations for food quality assurance			
2.	Code	FE2M21			
3.	Study program	Food Engineering-Innovation, Sustainability and Technologies			
4.	Organizer of the study program (unit, i.e. institute, department, department)	Faculty of Technology and Metallurgy Institute of Organic Technology Department of Food Technology and Biotechnology			
5.	Degree (first, second, third cycle)	Second cycle			
6.	Academic year / semester	Year	I	semester	I
7	Course load expressed in ECTS credits	6 ECTS			
8.	Teacher (in the case of multiple teachers designated responsible teacher)	Dr. Elena Velichkova Nikova			
9.	Language of instruction	English			
10.	Necessary prerequisites for listening and passing the subject	Knowledge of good laboratory practice, good hygiene practice, HACCP principles and ISO 22000			
11.	Objectives of the subject program (competencies) and learning outcomes:	<b>Objectives of the program:</b> The goal is for students to become familiar with the legal regulations in the Republic of Macedonia and with those of the European Union, because the current integration processes with the Union impose the need for harmonization of laws. <b>Learning outcomes:</b> The student should gain knowledge about ways of harmonizing national, European and global legislation			
12.	Detailed course content by chapter and unit with learning outcomes for each chapter	Legal Regulation in the Republic of Macedonia. Legal regulations in the production, processing and distribution of food products. Organization of inspection services. Legislation in the European Union. Regulations, directives, decisions. Biosafety of products and marketing of genetically modified organisms. International organizations and agreements.			
13	Interrelationship of subjects	This subject is related to other subjects from the area			
14.	Detailed description of teaching and working methods for the subject	Interactive theoretical and practical teaching combined with independent work and individual consultations will be applied in all teaching chapters of the course to a varying extent, depending on the number of students. Individual and possibly group or team collaborative and cooperative methods of active learning will be used from the teaching methods.			
15.	Total available fund on time	180			
16.	Forms of teaching activities	16.1.	Lectures - theoretical teaching, hours	45	
		16.2.	Exercises (laboratory, classroom), seminars, teamwork: lessons	15	
		16.3.	Practice: classes	30	
17.	Other forms of activities	17.1.	Project assignments: lessons	30	
		17.2.	Independent assignments: lessons	30	
		17.3.	Home study - assignments	40	

18.	Conditions of signature		Realized 60% of activities under number 16 and 17			
19.	Method of assessment					
	19.1.	Tests: points			10 points	
	19.2.	Seminar work/project, written and oral presentation: points			10 points	
	19.3.	Final exam: points			80 points	
20.	Evaluation criteria (points/grade)			up to 50 points	5 (five) (F)	
				51 x to 60 points	6 (six) (E)	
				61 x 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)	
21.	A method of monitoring the quality of teaching			Based on Article 10 para. 5 of the Guidelines for self-evaluation and assessment of the quality of UKIM in Skopje, anonymous surveys of students are conducted on the quality of the teacher and associate staff and an anonymous survey on the general conditions for studying		
22.	Literature					
	22.1.	Required reading				
		Ord. number	Author	Title	Publisher	Year
		1.	Republic of Macedonia	Legal regulations in the Republic of Macedonia	Republic of Macedonia	current
		2.	European Union	Legal regulations in the European Union	European Union	current
		3.		International standards related to quality assurance in the food industry	Institute for standardization of R. Macedonia	current
	22.2.	Additional literature				
		Ord. number	Author	Title	Publisher	Year
		1.	J. Andres Vasconcellos	Quality Assurance for the Food Industry A Practical Approach	CRC Press LLC, Boca Raton, Florida	2004
		2.	Scientific papers from renowned journals from the last five years in the field of legislation implementation and challenges			