



DEPARTMENT OF AGRICULTURE
SCHOOL OF AGRICULTURAL SCIENCES

Food Quality Control

The purpose of the course is to train students in food hazards, methods of sampling and determination of quality factors (chemical, physical and biological analyses, organoleptic evaluation, etc.) and, finally, evaluation of the quality of plant-based foods. As part of the course, students will become familiar with analyzes performed during water and honey quality control, the determination of vitamin C and reducing and total sugars, while they will participate in an organoleptic evaluation.