

Biotechnical Faculty / FIELD AND VEGETABLE CROPS / QUALITY AND SECURITY OF ORGANIC PRODUCTION

Course:	QUALITY AND SECURITY OF ORGANIC PRODUCTION			
Course ID	Course status	Semester	ECTS credits	Lessons (Lessons+Exercises+Laboratory)
12353				
Programs	FIELD AND VEGETABLE CROPS			
Prerequisites	no			
Aims	An introduction to the concept of the quality and safety of organic food, focuses on improving and assuring food quality and safety throughout the food supply chain			
Learning outcomes	<ul style="list-style-type: none"> • Define the state and prospects of organic production in Montenegro and beyond • They explain legislation and standards in production and marketing of organic food • Define the knowledge of the principles of organic production • Envision the nutritional quality of organic food and quality assurance • Interpret the HACCP system • Define the new concepts of food quality and ways to improve the quality during sales • Illustrate how to increase safety vegetables and arable crops from microbiological contamination due to fertilization with manure • Apply protocols that prevent the contamination of organic food • Describe fair trade, as the basis of creating an acceptable income for producers • Analyze contemporary scientific knowledge in the field of organic vegetable growing 			
Lecturer / Teaching assistant	prof. dr Natasa Mirecki			
Methodology	Lectures, seminars, exercise, colloquium, final exam			
Plan and program of work				
Preparing week	Preparation and registration of the semester			
I week lectures	Introduction. History and concepts of organic food.			
I week exercises	Visiting certified organic farm			
II week lectures	Legislation and standards in the production and market of food. Legislation and standards in the organic production.			
II week exercises	Visiting certified organic farm			
III week lectures	Principles of organic production			
III week exercises	Visiting certified organic farm			
IV week lectures	Nutritional quality of foods. Quality assurance			
IV week exercises	Review and analyze of scientific and other literature relevant to course			
V week lectures	A new food quality concept based on life processes			
V week exercises	Review and analyze of scientific and other literature relevant to course			
VI week lectures	Colloquium I			
VI week exercises	Exercise relevant for exams			
VII week lectures	Inspection and certification of organic foods			
VII week exercises	Review and analyze of scientific and other literature relevant to course			
VIII week lectures	Integration of quality parameters into food safety focused HACCP systems			
VIII week exercises	Review and analyze of scientific and other literature relevant to course			
IX week lectures	Improving the quality and shelf life of fruit from organic production systems.			
IX week exercises	Visiting distribution center of organic food. introduction in the process of labeling and control organic food			
X week lectures	Review of the scientific database relevant to the course			
X week exercises	Visiting distribution center of organic food. introduction in the process of labeling and control organic food			
XI week lectures	Improvement of safety vegetable product which are fertilized with manure			
XI week exercises	Review of the scientific database relevant to the course			
XII week lectures	Procedures and standards for ensuring safety of organic products			

XII week exercises	Review of the scientific database relevant to the course					
XIII week lectures	Fair trade as base for adequate producers' incomes, farm reinvestment and quality and safety focused production					
XIII week exercises	Students present video and other material about situation in organic sector in the Region					
XIV week lectures	Review of current research in the organic sector and definition of further priorities in the research					
XIV week exercises	Preparation for exam					
XV week lectures	Colloquium II					
XV week exercises	Preparation for final exam					
Student workload						
Per week	Per semester					
credits x 40/30=0 hours and 0 minuts 0 sat(a) theoretical classes 0 sat(a) practical classes 0 excercises 0 hour(s) i 0 minuts of independent work, including consultations	Classes and final exam: 0 hour(s) i 0 minuts x 16 =0 hour(s) i 0 minuts Necessary preparation before the beginning of the semester (administration, registration, certification): 0 hour(s) i 0 minuts x 2 =0 hour(s) i 0 minuts Total workload for the subject: x 30=0 hour(s) Additional work for exam preparation in the preparing exam period, including taking the remedial exam from 0 to 30 hours (remaining time from the first two items to the total load for the item) 0 hour(s) i 0 minuts Workload structure: 0 hour(s) i 0 minuts (cources), 0 hour(s) i 0 minuts (preparation), 0 hour(s) i 0 minuts (additional work)					
Student obligations	Lectures, seminars, exercises, colloquiums, final exam					
Consultations	1 hour per week					
Literature	<ul style="list-style-type: none"> • Cooper, J., Niggli, U., Leifertt C. (2007):Handbook of organic food safety and quality. • Velagić-Habul, E., i sar., (2004): Nove forme hrane na tržištu. Poljoprivredni fakultet, Sarajevo 					
Examination methods	Seminar, exercise, colloquiums, final exam					
Special remarks						
Comment						
Grade:	F	E	D	C	B	A
Number of points	less than 50 points	greater than or equal to 50 points and less than 60 points	greater than or equal to 60 points and less than 70 points	greater than or equal to 70 points and less than 80 points	greater than or equal to 80 points and less than 90 points	greater than or equal to 90 points