# **COURSE DETAIL**

## **QUALITY SYSTEMS OPERATIONS**

## **Country**

Netherlands

#### **Host Institution**

Wageningen University and Research Center

## Program(s)

Wageningen University

#### **UCEAP Course Level**

**Upper Division** 

## **UCEAP Subject Area(s)**

**Agricultural Sciences** 

### **UCEAP Course Number**

110

### **UCEAP Course Suffix**

#### **UCEAP Official Title**

**QUALITY SYSTEMS OPERATIONS** 

## **UCEAP Transcript Title**

**QUALITY SYSTEMS OPR** 

# **UCEAP Quarter Units**

3.00

### **UCEAP Semester Units**

2.00

### **Course Description**

This course gives an introduction to the principles behind effective operational quality systems in these complex food production chains. Major theoretical topics of the course include the relationship between food properties and quality attributes in the food production chain; traceability of food products in the food production chain; basic principles of operations management; principles of major technological tools, methods, and techniques in quality control and inspection; and introduction to major quality assurance standards. The course contains assignments related to these 4 topics. The assignments serve as a basis for critical analysis of factors influencing the actual operation of the implemented quality system.

## Language(s) of Instruction

English

#### **Host Institution Course Number**

FQD20804

#### **Host Institution Course Title**

**QUALITY SYSTEMS OPERATIONS** 

### **Host Institution Campus**

Wageningen University and Research Center

# **Host Institution Faculty**

# **Host Institution Degree**

# **Host Institution Department**

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