**Study program “Food quality control”**

**1st level professional higher education**

**Study direction:** Production and processing

**Acquired qualification:** Food quality specialist

**Program volume:** 100 KP or 150 ECTS

**Program implementation form:** full-time studies

**Duration of studies:** 2,5 years (5 semester)

**Study language:** latvian

**Previous education required:** secondary or vocational

After studies in Olaine Technology College it is possible to continue studies in Latvia University of Life Sciences and Technologies, as well as in foreign higher education institutions.

**Program annotation**

Program is being implemented from 2003/2004 study year. Olaine Technology College is the only educational institution in Latvia, which implements the 1st level professional higher education study program “Food quality control” and prepares qualified food quality control specialists.

Program designed, taking into account demand for food quality specialists in food production companies and food quality control laboratories.

The first level professional higher education study program “Food quality control” graduates are able qualitatively perform food quality specialist duties, which are specified in the professional standard “Food quality inspector”.

Students learn for two years theoretical knowledge in general and professional study courses, working in college laboratories, undergo the first practice (6 KP) in food production companies. In the 5th semester students undergo qualification practice (10 KP) in food production companies, develop and defend a qualification paper.

Practice provided in Latvian and foreign food production companies.

**Aim of the program**

Aim of the program is to ensure professional higher education obtaining possibilities, to prepare knowledgeable, practically operational specialists.

**Tasks of the program**

To ensure acquisition of profession in accordance with food industry demands.

To provide knowledge in the field, to develop reasoning, decision-making skills, to ensure possibility to develop skills and competences in determination and solving professional problems.

To carry out applied research in the field of food quality.

To ensure the quality of education at the level, in order to allow continue studies in top level programs.

**Professional study courses to be acquired in the program**

Food chemistry, food analytical chemistry, food microbiology, food toxicology, enzymatic processes in the food industry, instrumental analysis, food quality and legislation, food production technology.

**Study results**

Program graduates:

* organize and perform selection of raw materials and finished products for testing;
* familiar with and able to perform physical, chemical, microbiological and sensory testing of food products and raw materials;
* knows how to choose and apply laboratory equipment and facilities;
* able to use theoretical knowledge for evaluation of testing results;
* aware of the work safety and environmental protection requirements in laboratories;
* knowledgable in food production technologies;
* familiar with quality assurance system in the company;
* respecting and controlling higyene requirements in food production companies;
* carry out applied research in the field of food quality.

**Job opportunities**

The first level professional higher education study program “Food quality control” graduates are being prepared to work in food control laboratories, food production companies.