

Syllabus

Course Description

Course Title	Evaluation of Food Quality and Authenticity
Course Code	44765
Course Title Additional	
Scientific-Disciplinary Sector	AGR/15
Language	English
Degree Course	Master in Food Sciences for Innovation and Authenticity
Other Degree Courses (Loaned)	
Lecturers	
Teaching Assistant	
Semester	First semester
Course Year/s	1st
CP	6
Teaching Hours	36
Lab Hours	24
Individual Study Hours	90
Planned Office Hours	18
Contents Summary	<ol style="list-style-type: none"> Introduction to Food Quality and Authenticity <ul style="list-style-type: none"> Definitions and importance Food Adulteration and Fraud Detection <ul style="list-style-type: none"> Types and examples of adulteration Impact on food quality and consumers Analytical methods for detection and prevention Sensory Evaluation Techniques <ul style="list-style-type: none"> Role of human senses in food assessment Sensory methods and applications Chemical Analysis for Food Evaluation <ul style="list-style-type: none"> Detection of additives, contaminants, and key components Laboratory techniques in food chemistry Emerging Technologies in Food Authentication <ul style="list-style-type: none"> Advanced instrumental techniques (e.g., NMR, MS, isotopic

	analysis) <ul style="list-style-type: none"> • Electronic sensing systems (e-nose, e-tongue) • Non-destructive methods (e.g., hyperspectral imaging)
Course Topics	
Keywords	
Recommended Prerequisites	
Propaedeutic Courses	None
Teaching Format	
Mandatory Attendance	No
Specific Educational Objectives and Learning Outcomes	-
Specific Educational Objectives and Learning Outcomes (additional info.)	
Assessment	
Evaluation Criteria	
Required Readings	
Supplementary Readings	
Further Information	
Sustainable Development Goals (SDGs)	