Syllabus

Course Description

Course Title	Evaluation of Food Quality and Authenticity
Course Code	44765
Course Title Additional	
Scientific-Disciplinary Sector	AGRI-07/A
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	1. Introduction to Food Quality and Authenticity • Definitions and importance 2. Food Adulteration and Fraud Detection • Types and examples of adulteration • Impact on food quality and consumers • Analytical methods for detection and prevention 3. Sensory Evaluation Techniques • Role of human senses in food assessment • Sensory methods and applications 4. Chemical Analysis for Food Evaluation • Detection of additives, contaminants, and key components • Laboratory techniques in food chemistry 5. Emerging Technologies in Food Authentication • Advanced instrumental techniques (e.g., NMR, MS, isotopic

	analysis) • 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)	