

**UNIVERSITY OF ECONOMICS - VARNA**  
**FACULTY OF MANAGEMENT**  
**DEPARTMENT OF MARKETING**

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Adopted by the FC: record №12/29.04.2024

Adopted by the DC: record №10/15.04.2024

ACCEPTED BY:

Dean:

(Assoc. Prof. Dobrin Dobrev, PhD)

## SYLLABUS

**SUBJECT: QUALITY AND SAFETY OF GOODS**

**DEGREE PROGRAMME: International Business (in English); BACHELOR'S DEGREE**

**YEAR OF STUDY: 3; SEMESTER: 6**

**TOTAL STUDENT WORKLOAD: 150 hours; incl. curricular 60 hours**

**CREDITS: 5**

### DISTRIBUTION OF STUDENT WORKLOAD ACCORDING TO THE CURRICULUM

<i>TYPE OF STUDY HOURS</i>	WORKLOAD, hours	TEACHING HOURS PER WEEK, hours
CURRICULAR: incl. <ul style="list-style-type: none"><li>• LECTURES</li><li>• SEMINARS / LAB. EXERCISES</li></ul>	30 30	2 2
EXTRACURRICULAR	90	-

Prepared by:

1. ....  
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2. ....  
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## **I. ANNOTATION**

*The subject Quality and Safety of Goods gives theoretical knowledge to students about defining the nature and meaning of the concepts of quality and safety of goods, about the factors and specific features that influence the creation and preservation of quality in different goods.*

*The issues related to defining the characteristics of the properties, characterizing the quality of food and industrial goods are discussed, as well as the role of standards to ensure compliance with quality and safety requirements for goods. Students acquire practical skills to determine the basic quality indicators related to the quality and safety of goods. They develop their knowledge and skills to analyze the specific consumer properties of the main goods, to organizationally and legally guarantee the quality and safety of goods.*

*The acquired basic knowledge will allow students to upgrade and carry out organizational-management and entrepreneurial activity in the field of commodity management and to create a successful business. Discussing these problems in the discipline helps to broaden the knowledge gained in studying other disciplines related to management of trade operations, marketing, foreign trade, public finances and other economic issues.*

*The subject Quality and Safety of Goods contributes to the formation of the following key competences according to the Recommendation of the Council of the European Union (EU) of May 22<sup>nd</sup>, 2018:*

- **civic - group 6**, builds the ability to deal with real cases in situations of problems with the quality and safety of goods; develops decision-making skills in the service of the community through awareness of the need to reassess the quality and safety of goods offered on the markets and involvement in socially significant and environmental initiatives and activities.

- **entrepreneurial - group 7**, builds the ability to think critically and analyze, to solve problems in the evaluation and analysis of quality and safety of commodities, expressing and making tactical and operational decisions in the field of quality and safety of goods. It contributes to the presentation of the ability to interpret different specific information and prepares the development of mental resilience, creativity, flexibility in independent and team work..

## **II. THEMATIC CONTENT**

№	TITLE OF UNIT AND SUBTOPICS	NUMBER OF HOURS		
		L	S	L.E.
<b>1. The essence and importance of quality</b>		4	2	
1.1	The essence of quality. Importance and role of quality of goods for the economy. Historical development of the concept of quality.			
1.2.	Basic concepts of quality of goods - nature, application.			
<b>2. Classification of goods</b>		4	2	
2.1.	Classification of goods - nature, main features, rules and structure of goods classification systems.			
2.2.	Types of classifications - nature and specificity. Internationally approved product classifications - nature and economic importance.			
<b>3. Assortment of goods</b>		2	4	
3.1.	Nature and types of assortments of goods.			
3.2.	Main directions and criteria for forming assortment of industrial and food products.			
<b>4. Forming the quality of goods</b>		2	2	
4.1.	Main properties of goods - general characteristic. Factors for forming and maintaining the quality of goods.			
4.2.	Consumer properties of industrial goods.			

4.3.	Consumer properties of food.			
<b>5. Quality indicators for assessment of goods quality</b>		2	4	
5.1.	Nature and importance of quality indicators.			
5.2.	Specificity of quality indicators for foods.			
5.3.	Specificity of quality indicators for industrial goods.			
<b>6. Methods for assessment of goods quality</b>		2	2	
6.1.	Types of methods for assessing goods quality - nature, rules for implementation.			
<b>7. Packaging as a factor in maintaining good quality - purpose, types and specific features.</b>		2	2	
<b>8. Goods` Safety</b>		2	2	
8.1	Nature, importance, regulation and economic role of goods` safety.			
8.2	Types and features of the basic concepts of goods` safety.			
<b>9. Safety of industrial goods - types of safety, specific features and requirements.</b>		2	2	
<b>10. Food safety - specific features, requirements, documentary guarantees.</b>		2	2	
<b>11. Types of hazards, ways of infecting goods, and ways to prevent them.</b>		2	2	
<b>12. Environmental aspects of goods` safety - requirements and rules.</b>		2	2	
<b>13. Dangerous Goods - Information Aspects and Consumer Protection Options.</b>		2	2	
<b>Total:</b>		<b>30</b>	<b>30</b>	

### III. FORMS OF CONTROL

№	TYPE AND FORM OF CONTROL	Number	extracurricular, hours
<b>1.</b>	<b>Midterm control</b>		
1.1.	Case studies, tasks	<b>5</b>	<b>15</b>
1.2.	Test with open and closed questions	<b>1</b>	<b>20</b>
1.3.	Coursework on a given topic	<b>1</b>	<b>15</b>
<b>Total midterm control:</b>		<b>7</b>	<b>50</b>
<b>2.</b>	<b>Final term control</b>		
2.1.	Examination (test)	<b>1</b>	<b>40</b>
<b>Total final term control:</b>		<b>1</b>	<b>40</b>
<b>Total for all types of control:</b>		<b>8</b>	<b>90</b>

### IV. LITERATURE

#### **REQUIRED (BASIC) LITERATURE:**

1. Златева, Д., Стойкова, Т. (2014) Стокознание, издателство „Наука и икономика“, ИУ-Варна.
2. Пашова, С., Атанасова, П. (2019) Стокознание: [Електронен учебник] Варна: Знание и бизнес: [http://eknigibg.net/index.php?route=product/product&path=25\\_30&product\\_id=89](http://eknigibg.net/index.php?route=product/product&path=25_30&product_id=89)
3. Стойкова, Т. (2018) Сертификация и качество на стоките. Известия на Съюза на учените - Варна. Сер. Икономически науки [Izvestia Journal of the Union of Scientists - Varna. Economic Sciences Series], 7, 1, 295 - 305.

#### **RECOMMENDED (ADDITIONAL) LITERATURE:**

12.00.04 RP

1. Пашова, С. (2015) Безопасност на храните в условията на динамично развиваща се икономика - гарантиране защитата на здравето и интересите на потребителите. // Бизнес образование и пазарна динамика: Сборник с доклади от международна конференция под патронажа на проф. д-р Анелия Клисарова - Министър на образованието и науката. - Варна: СТЕНО, с. 84 - 99.
2. Пашова, С., Радев, Р. (2013) Качество и безопасност на някои зеленчуци. Научни трудове. Университет по хранителни технологии - Пловдив, 60, 1, с. 643 - 649.
3. Стойкова, Т. (1999) Качество и безопасност на стоките. Качество на стоките: Сб. доклади от научна конференция с международно участие, Варна: Унив. изд. ИУ, с. 226 - 236.
4. Стойкова, Т. (2012) Роля на задължителната сертификация за осигуряване безопасността на стоките. // Тенденции и предизвикателства в развитието на икономиката : Сб. докл. от междунар. науч. конф. : Т. 2. - Варна : Унив. изд. Наука и икономика, 2012, с. 294 - 301.
5. Стоянова, А. (2019) Нововъзникващи опасности - риск за безопасността на храните. Качество, контрол и експертиза на стоките: Сборник с доклади от Кръгла маса с международно участие = Quality, Control and Expertise of Goods : Articles from a Round Table with Intern. Participation, Варна : Унив. изд. Наука и икономика, с.157 - 168.
6. Стоянова, А., Василева, Е. (2003) ISO 9000/НАССР – Интегриран подход към качество и безопасност на храните. Стандартизация, метрология и сертификация, София: ДАМТН, 12, с. 33 - 38.
7. Стоянова, А., Василева, Е. (2005) Консуматорите и производителите - в търсене на качествени и безопасни храни. Екоsvят, 5/6, с. 12 - 16.
8. Стоянова, А. (2003) Концепцията НАССР – гаранция за производството на качествени и безопасни хранителни продукти. Актуални проблеми на стоковедната наука и практика 2002: Сборник доклади от IX национална конференция, Варна: Унив. изд. ИУ, с. 111 - 120.
9. Ahern, R. (2017) PCA's Role in Improving Global Food Safety, Global food safety| October/November 2017.
10. Orriss, G., Whitehead, A. (2000) Hazard analysis and critical control point (НАССР) as a part of an overall quality assurance system in international food trade. Food control, 11(5), pp. 345-351.
11. Pashova, S. (2021). Contemporary Aspects of Goods` Safety. Izvestia Journal of the Union of Scientists - Varna. Economic Sciences Series, 10(1), pp. 80-89.
12. Stoyanova, A. (2018) Risk Management for Food Safety, Consumer Health Security. Leadership and Management: Integrated Politics of Research and Innovations : LIMEN 2018 : 4th International Scientific-business Conference, December 13, (4; 2018; Beograd): Conference Proceeding, Belgrade : Association of Economists a. Manager of the Balkans, 2019, 603 - 611.
13. Parliament European. (1964, 1992) Council Directive 85/374/EEC and Council Directive 92/59/EEC on General Product Safety, 01.1964, 29.06.1992.
14. Parliament, European. (2002) Regulation (EC) No 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety. OJ L 31, 1.2.2002, p. 1–24
15. RASFF — The Rapid Alert System for Food and Feed — 2016 annual report European Commission — Health and Food Safety — 2017 More information about RASFF — The Rapid Alert System for Food and Feed online: [http://ec.europa.eu/food/safety/rasff/index\\_en.htm](http://ec.europa.eu/food/safety/rasff/index_en.htm)