

Title of the subject	: Interaction of nutrition and foodstuffs' quality
Subject leader	: Veronika Halas, PhD, assistant professor
Prerequisite	: none
Credit	: 3
Short description of the subject	: Traceability of the production system of “from farm to fork chain” is essential in the interest of safe and good quality food. The course of Nutrition and production quality introduces the critical points of the food production system, in particular how the diet composition and the nutrient content of the feed influence the quality of animal production (meat, milk, egg). The aim of the course is to demonstrate that the compound feeds and the feed processes (extrusion, micronization) have significant impact on the nutrient content and eating quality of foodstuffs.
Compulsory reading	: Mougham, P.J. , Verstegen, M.W.A., Visser- Reyneveld, M.I. (Eds) 2000 Feed evaluation: principles and practice Wageningen Pers, Wageningen, NL Digital handouts issued by the department.
Further reading	: Babinszky L. 2006 Compound feed as a factor influencing the food quality and safety. <i>Acta Agraria Kaposvariensis</i> , 10(2): 43-54. Wenk, C., Fernandez, J.A., Dupuis, M. (Eds) 2003 Quality of meat and fat in pigs as affected by genetics and nutrition. Wageningen Pers, Wageningen, NL D’Mello, J.P.F., (Ed) 2003 Food safety: Contaminants and toxins. CABI Publishing, Scottish Agricultural College, Edinburgh, UK Schmidt, R.H.and Rodrick, G.E. 2003 Food safety handbook. John Wiley & Sons, Inc., Hoboken, New Jersey, US