

29219 - Food Hygiene

Información del Plan Docente

Academic Year	2017/18
Faculty / School	229 - Facultad de Ciencias de la Salud y del Deporte
Degree	441 - Degree in Human Nutrition and Dietetics
ECTS	6.0
Year	3
Semester	First semester
Subject Type	Compulsory
Module	---

1.General information

1.1.Introduction

1.2.Recommendations to take this course

1.3.Context and importance of this course in the degree

1.4.Activities and key dates

2.Learning goals

2.1.Learning goals

2.2.Importance of learning goals

3.Aims of the course and competences

3.1.Aims of the course

3.2.Competences

4.Assessment (1st and 2nd call)

4.1.Assessment tasks (description of tasks, marking system and assessment criteria)

5.Methodology, learning tasks, syllabus and resources

5.1.Methodological overview

The methodology in this course is oriented towards achievement of the learning objectives. It favors the acquisition of knowledge related to food hygiene and food services. A wide range of teaching and learning tasks are implemented, such as interactive lectures and practice sessions.

Students are expected to participate actively in the class throughout the semester.

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Classroom materials (lecture notes, outlines and/or notes of seminars) will be available via Moodle.

Further information regarding the subject will be provided on the first day of class.

5.2.Learning tasks

The course includes 6 ECTS organized according to:

- Interactive lectura class

Face-to-face sessions. 36 hours (1.44 ECTS). The professor will present theoretical contents.

- Practice sessions in the classroom or seminars

Face-to-face sessions. 14 hours (0.56 ECTS). Students are divided into medium-sized groups. Practice sessions where students will work alone or together in groups actively doing problems or exercises related to syllabus.

- Computer lab sessions

Face-to-face sessions. 5 hours (0.2 ECTS). Students are divided into small groups. Practice sessions where students will learn to find reference webs on food hygiene, food safety and food legislation.

- Laboratory sessions

Face-to-face sessions. 5 hours (0.2 ECTS). Students are divided into small groups. Practice sessions where students will carry out tasks related to the hygienic control of food services.

- Assessment

Face-to-face sessions. 6 hours (0.24 ECTS). Students will do an individual objective exam.

- Autonomous work

84 hours (3.36 ECTS).

5.3.Syllabus

Introduction to Food Hygiene

- Food Hygiene: general concepts.
- European Food Safety Policy.
- Food Legislation.

Chemical and Microbiological risks: hazards, prevention and control measures

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- Foodborne diseases.
- Biological hazards in food (pathogens, parasites, virus, toxigenic fungi).
- Chemical hazards in food (contaminants, pesticide residues, residues of veterinary medicinal products).
- Physical hazards in food.
- Natural toxins in food.

Food safety management systems

- Prerequisite programmes (good hygiene practices): infrastructural and equipment requirements, maintenance, cleaning and disinfection, water control, pest control, food waste, temperature control, control raw material, safe handling of food (including packaging and transport), personal hygiene, training.
- Implementation of procedures based on the Hazard Analysis and Critical Control Point (HACCP) principles.
- Application of HACCP principles in food services.

5.4.Course planning and calendar

The planning and timing of the subject will be published at the beginning of the semester in the Moodle.

5.5.Bibliography and recommended resources

The following bibliography is recommended:

- Bouëtard J, Santos JJ. 2012. La ingeniería de procesos en línea fría completa. Cocinas centrales. Metodología de organización. Ed. Innova Concept Ingenieria S.L., España.
- Hyginov, Critt. Guía para la elaboración de un plan de limpieza y desinfección : de aplicación en empresas del sector alimentario / Critt Hyginov ; traducción de Susana Lacuna Omeñaca . Zaragoza: Acribia, D.L. 2001
- Jay, James M.. Microbiología moderna de los alimentos / James M. Jay, Martin J. Loessner, David A. Golden; [traducción a cargo de Juan Antonio Ordóñez Pereda, Miguel Ángel Asensio Pérez , Gonzalo D. García de Fernando Minguillón] . 5ª ed. Zaragoza : Acribia, imp. 2009
- Matas Pablo, Elvira. Restauración colectiva: APPCC manual del usuario / Elvira Matas Pablo, Montserrat Vila Brugalla ; coordinación Magda Reixach Coll . Barcelona: Masson , 2002
- Moll, Manfred. Compendio de riesgos alimentarios/ Manfred Moll, Nicole Moll ; [traducción a cargo de Mª Teresa Mora Ventura] . Zaragoza : Acribia, D.L. 2006
- Montes, Eduardo.. Diseño y gestión de cocinas: manual de higiene alimentaria aplicada al sector de la restauración / Eduardo Montes, Irene Lloret, Miguel A. López . 2a. ed. Madrid : Díaz de Santos, 2009
- Mortimore, Sara. HACCP : enfoque práctico / Sara Mortimore, Carol Wallace ; traducción ...Blas Borde-Lekona . 2a ed. Zaragoza : Acribia, D.L. 2001
- Mortimore, Sara. HACCP/ Sara Mortimore, Carol Wallace ; editor-compilador : Christos Cassianos ; traducción ...Blas Borde Lekona . Zaragoza: Acribia, D.L. 2004
- Pérez N, Civera JJ. 2012. Gestión de la producción en cocina. Ed. Síntesis, Madrid.
- Sala Vidal, Yolanda.. Restauración colectiva : planificación de instalaciones, locales y equipamientos / Yolanda Sala Vidal, Jordi Montañés Biñana ; coordinación Magda Reixach Coll. . Barcelona [etc.]: Masson, D.L. 1999.