

29219 - Food Hygiene

Syllabus Information

Academic Year: 2022/23

Subject: 29219 - Food Hygiene

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

2. Learning goals

3. Assessment (1st and 2nd call)

4. Methodology, learning tasks, syllabus and resources

4.1. Methodological overview

The methodology in this course is oriented towards the 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 lectures and practice sessions, laboratory sessions, assignments, autonomous work and study.

4.2. Learning tasks

This 6 ECTS course is organized as follows:

- **Lectures** (1.44 ECTS: 36 hours). The professor will expose the theory contents and students are expected to participate actively in class throughout the semester. Classroom materials (lecture notes, outlines and/or notes of seminars) will be available via Moodle.
- **Practice sessions** (0.56 ECTS: 14 hours). 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 the syllabus (principally, application of the HACCP system and good hygiene practice for food services).
- **Computer lab sessions** (0.16 ECTS 4 hours). Students are divided into medium-sized groups. Practice sessions where students will learn to find reference webs on food hygiene, food safety, and food legislation.
- **Laboratory sessions** (0.24 ECTS: 6 hours). Students are divided into small groups. Practice sessions where students will carry out tasks related to the hygienic control of food services.
- **Assessment tasks** (0.24 ECTS 6 hours). Students will do an individual exam.
- **Autonomous work and study** (3.36 ECTS: 84 hours).

4.3. Syllabus

This course will address the following topics:

- **Introduction to food hygiene, safety and legislation**

- Food Hygiene: general concepts.
- European Food Safety Policy.
- Food Legislation.
- **Chemical and Microbiological risks: hazards, prevention and control measures**
 - 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, raw material control, safe handling of food (including packaging and transport), suppliers control, personal hygiene, training.
 - Implementation of procedures based on the Hazard Analysis and Critical Control Point (HACCP) principles.
 - Application of HACCP principles in food services.

4.4. Course planning and calendar

Further information concerning the timetable, classroom, office hours, assessment dates and other details regarding this course will be provided on the first day of class or please refer to the Faculty of Health and Sport Sciences website and Moodle.

4.5. Bibliography and recommended resources

<http://psfunizar10.unizar.es/br13/egAsignaturas.php?codigo=29219>