

Course Title	Food Hygiene and Safety				
Course Code	ICUL-103E				
Course Type	Compulsory				
Level	1st cycle				
Year / Semester	First/Fall				
Teacher's Name					
ECTS	6	Lectures / week	3	Laboratories / week	0
Course Purpose and Objectives	<p>The objectives of the course are that the student will be able to follow food safety procedures in accordance with relevant legislation and organizational policy to ensure the health and safety of employees, customers and members of the public. The causes of ill health as a result of failure to apply correct hygiene principles are also explored. The student will learn the good hygiene practices to be followed and applied when handling food.</p> <p>Ways to avoid food poisoning will also be covered, as well as the basic principles of food safety in a professional work environment.</p> <p>It is expected that in the future students will be involved in food handling, carrying out one or more of the following activities: preparation, processing, production, packaging, storage, transport, distribution, handling and offering for sale or disposal of food, therefore knowledge on the specific subject of food hygiene and safety, as well as on the prevention of accidents in the workplace is considered essential.</p>				
Learning Outcomes	<p>After completing the course, trainees should be able to:</p> <ul style="list-style-type: none"> • Observe the rules of personal hygiene, as well as the rules of food hygiene. • Recognize the various risks of food poisoning. • Know how to protect food and their selves. • They know the storage, holding and display temperatures of food. • They work to a high standard of hygiene and cleanliness. • Work in accordance with the HACCP system 				
Prerequisites	None	Required	None		
Course Content	<p><u>Kitchen organization:</u></p> <ul style="list-style-type: none"> • Introduction to food hygiene: relevant legislation. 				

	<ul style="list-style-type: none"> Food micro-organisms: pathogens. Food hazards and food poisoning. Personal hygiene. <p>Handling of raw materials:</p> <ul style="list-style-type: none"> Food reception, storage, preparation and serving. Kitchen layout and new equipment and materials. The importance of cleaning and disinfection. Checking for parasites. Safe use of equipment. Introduction to the HACCP system. 														
Teaching Methodology	Lectures, examples, studies and presentations, videos and slides as well as classroom exercises.														
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> Kiki Brown, FOOD POISONING AND HYGINE: The Essential Practical Guide To Safe Cooking, Eating And Food, 2023 Lecturer's notes. <p>Suggested:</p> <ul style="list-style-type: none"> J. Tricket, The Prevention of Food Poisoning. Trans-Atlantic Pubns. 2001 John Ridley - Channing, Safety at Work sixth edition, 2003 J. Fuller, Professional Kitchen Management. <i>"The Professional Chef". The Culinary Institute of America'. John Wiley & Sons, Latest Edition.</i> 														
Assessment	<ul style="list-style-type: none"> Class Participation Tests Assignments Mid term exam Final Exam <p>Grading Policy</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>Final Examinations</td> <td>30 – 50%</td> </tr> <tr> <td>Class Tests</td> <td>15 – 30% each</td> </tr> <tr> <td>Term paper or Projects</td> <td>15 – 30%</td> </tr> <tr> <td>Mid-Term</td> <td>30 – 40%</td> </tr> <tr> <td>Homework</td> <td>0 – 20%</td> </tr> <tr> <td>Quizzes</td> <td>0 – 10%</td> </tr> <tr> <td>Class Attendance & Participation</td> <td>0 – 10%</td> </tr> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
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Language	English														