

**Course Syllabus**

<b>Course Code</b>	<b>Course Title</b>	<b>ECTS Credits</b>
HSPO-104	Food Service Safety and Hygiene	6
<b>Prerequisites</b>	<b>Department</b>	<b>Semester</b>
None	Hospitality	Fall
<b>Type of Course</b>	<b>Field</b>	<b>Language of Instruction</b>
Required	Health & Safety	English
<b>Level of Course</b>	<b>Lecturer(s)</b>	<b>Year of Study</b>
Diploma	Mr. Nicholas Orphanides	1 <sup>st</sup>
<b>Mode of Delivery</b>	<b>Work Placement</b>	<b>Corequisites</b>
Face to Face	N/A	None

**Course Objectives:**

The objectives in this introductory course focus on the ability of the students to follow the food safety procedures according to the relevant legislation and the organizational policy, in order to ensure the health, the safety of the employees, and of the customers. Moreover, we explore the causes of bad health, because of the failure to apply the proper hygiene principles. The students will learn the right hygiene practices that must be followed and applied during food handling.

Ways to avoid food poisoning will also be part of this course, as well as, the basic principles of food safety in a professional working environment.

Students are expected to deal with food handling in the future, practicing one or more of the following activities: preparation, processing, production, packaging, holding, transportation, distribution/delivery, trading and food selling offer or availability. Therefore, the knowledge on the specific subject of hygiene and food safety, as well as, on the issue of avoiding accidents in the workplace, is considered to be absolutely necessary.

**Learning Outcomes:**

After completion of the course students are expected to be able to:

- Understand and follow the regulations and guidelines set forth by local and national health authorities, such as HACCP and FDA.
- Develop an understanding of the proper handling and storage of food products, including temperature control, packaging, and labeling.

- Develop and implement sanitation and hygiene practices, including cleaning and sanitizing procedures, pest control, and waste management.
- Understand the importance of food hygiene and safety in the workplace.
- Keep the rules of personal hygiene, as well as, the rules of food hygiene.
- Understand the importance of the legislation concerning safety at work.
- Know the prerequisites and requirements for the compliance of a catering company with the legislation concerning hygiene and safety.
- Know the different hazards caused by food poisoning.
- Work with safety in the workplace and avoid accidents.
- Know how to protect the foods and themselves (food handlers).
- Be aware of the food storing, preservation and delivery temperatures.
- Work with high standards as far as hygiene and cleanness are concerned.
- Work according to the HACCP system.

## Course Content:

### **Kitchen Organization**

- Introduction to food hygiene: relevant legislation
- Food micro-organisms: pathogens
- Food dangers and food poisoning
- Personal hygiene

### **Raw Materials Distribution**

- Food reception, storing, preparation and serving
- Kitchen regulation and new equipment, and materials.
- The importance of cleaning and decontamination.
- Pest control
- Safe use of equipment
- Introduction to HACCP system

### **Safety in the Workplace**

- Health and safety: relevant legislation, the employer, and the employee's responsibilities.
- Accidents avoidance in the workplace.
- Fire prevention measures

## Learning Activities and Teaching Methods:

PowerPoint Lectures, Examples, Demonstrations and Labs, Techniques in Labs.

**Assessment Methods:**

Assignments, Tests, Labs, Final Exam
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**Required Textbooks / Readings:**

<b>Title</b>	<b>Author(s)</b>	<b>Publisher</b>	<b>Year</b>	<b>ISBN</b>
Essential Food Safety Management	Salus, C.	Independently Published	2021	979-8466666625
Fundamentals of Food Hygiene, Safety and Quality	Kumar, A.	IK International Publishing	2019	978-9386768346

**Recommended Textbooks / Readings:**

<b>Title</b>	<b>Author(s)</b>	<b>Publisher</b>	<b>Year</b>	<b>ISBN</b>
Food Safety: The Fundamental for Food Safety	Holzworth, M.	Kindle Edition	2022	9781681237145
Food Hygiene and Food Safety	Heena, Y.	Kindle Edition	2022	978-3515676342