SCHOOL	ENVIRONMENT		
ACADEMIC UNIT	FOOD SCIENCE & TECHNOLOGY		
LEVEL OF STUDIES	UNDERGRADUATE		
COURSE CODE	**FST913**	**SEMESTER**	5
COURSE TITLE	**FOOD HYGIENE**		

INDEPENDENT TEACHING ACTIVITIES *if credits are awarded for separate components of the course, e.g. lectures, laboratory exercise, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits*	**WEEKLY TEACHING HOURS**	**CREDITS**
Lectures	3	6
Total	3	6
Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).		

COURSE TYPE *General background, special background, specialised general knowledge, skills development*	Specialized knowledge
PREREQUISITE COURSES:	
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek
IS THE COURSE OFFERED TO ERASMUS STUDENTS	No
COURSE WEBSITE (URL)	

LEARNING OUTCOMES

Learning Outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.
Consult Appendix A

- *Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area*
- *Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B*
- *Guidelines for writing Learning Outcomes*

The aim of Food Hygiene course is for students to develop an understanding on the key elements of food safety and hygiene in Food Industry Units. It deals with hygienic handling of food and includes topics like personal hygiene and safety issues.

Upon successful completion of the course students will have expertise to:

Implement all actions necessary to maintain the food manufacturing infrastructure in a hygienic manner

- Proper infrastructure design to facilitate safe and wholesome food manufacture by preventing contamination
- Proper industrial and personal hygiene practices
- Hygienic maintenance, housekeeping, cleaning and disinfection

Safety in workplace

- Definition of work accident – occupational diseases
- Hazard categories, fire and explosions, noise, slips, trips, falls, etc.
- Methodology: HAZOP (hazard analysis & operability), FMEA (failure mode –effect analysis), FTA(fault tree analysis).

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology *Adapting to new situations* *Decision-making* *Working independently* *Team work* *Working in an international environment* *Working in an interdisciplinary environment* *Production of new research ideas*	*Project planning and management* *Respect for difference and multiculturalism* *Respect for the natural environment* *Showing social, professional and ethical responsibility and sensitivity to gender issues* *Criticism and self-criticism* *Production of free, creative and inductive thinking* *.....* *Others...* *.....*

- Working independently
- Decision-making
- Solving problems
- Projects

SYLLABUS

Lectures

- Introduction to Food Hygiene – Basic Concepts and New Risk Metrics
- Food Hygiene Laws and Regulations: Codex Alimentarius, EU Food Regulations 178/2002, 852-854-2004, 2073/2005
- Food Hazards – Food Infection – Food Intoxication
- Biological – Chemical Hazards – Growth Limits of Pathogenic Microorganisms
- Infrastructure Design to Facilitate Safe and Wholesome Food Manufacture by Preventing Contamination
- Developing a HACCP plan – GMP – GHP – Food Industry Infrastructure
- HACCP Principles and Guidelines
- Safety in Workplace: Definition of Work Accident – Occupational Diseases - Hazard Categories, Fire and Explosions, Noise, Slips, Trips, Falls, etc.
- Risk Assessment: Basic Concepts/Definitions – Statistical Methodology

TEACHING and LEARNING METHODS - EVALUATION

DELIVERY *Face-to-face, Distance learning, etc.*	In teaching class
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY *Use of ICT in teaching, laboratory education, communication with students*	Power point presentation, Whiteboard writing
TEACHING METHODS *The manner and methods of teaching are described in detail.*	***Activity*** | ***Semester workload*** Lectures | 117

Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc. *The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS*		
	Total contact hours and training	***117***
STUDENT PERFORMANCE EVALUATION *Description of the evaluation procedure* *Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short- answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other* *Specifically-defined evaluation criteria are given, and if and where they are accessible to students.*	**Final written examination in theory that includes:** -fill-in the blanks questions -short answer questions -multiple choice questions Midterm and final exams	

ATTACHED BIBLIOGRAPHY

7. Bibek Ray, Arun Bhunia (2013). Fundamental Food Microbiology, Fifth Edition. CRC Press
8. Martin R Adams, Maurice O Moss, Peter McClure (2016). Food Microbiology. Royal Society of Chemistry
9. Principles of Food Sanitation. 2018. Marriott. N., Schilling,W., Gravani, R.
10. Food Safety Handbook. 2003. Schmidt, R. and Rodrick, G.
11. Understanding The Codex Alimentarius by FAO and WHO