



## Course Syllabus of Food Safety and Hygiene

Faculty : Medicine and Health sciences

Department: Health Sciences

Program : Bachelor in Clinical Nutrition and Dietetic

I. General information about the course instructor :						
Name	Dr. Sadeq Hasan	Office Hours(3 Hours Weekly)				
Location & phone number	0096774726464	Sat	Sun	Mon	Tue	Wed
Email	Sadek_975@yahoo.co					✓

II. General information about the course :						
1.	Course Title:	Food Safety and Hygiene				
2.	Course Code and Number :	BND242				
3.	Credit Hours	Lecture	Seminar/Tutorial	Practical	Training	Total
		2	-	-	-	2
4.	Study Level and Semester:	2nd year / 2nd semester				
5.	Pre-requisites :	BND232				
6.	Co-requisites :	None				
7.	Program in which the course is offered	Bachelor in Clinical Nutrition and Dietetic				
8.	Teaching Language:	English				
9.	Instruction Location	University of Science and Technology, Sana'a, Yemen.				

III. Course Description :	
<p>This course provide student with a wide range of key food safety issues to identify the standards of food safety, explore the impact of food borne illness, recognize potentially hazardous foods, the way of food becomes contaminated and demonstrate the good hygiene practices in order to prevent food contamination based on food safety management and personal hygiene. The teaching strategies will include lectures, self-learning and assignment. The student will be evaluated through report and written exam.. Microbiology and Parasitology is a prerequisite course.</p>	

عميد الكلية:  
د. عبدالله المخلافي

رئيس القسم:  
د. عبد الحبيب ردمان

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المراجع :

د. منصور غالب  
د. مجاهد نصار

الموصف :

د. صادق الشراحي

#### IV. Course aims: This course is aimed to:

1. Provide student with a wide range of food safety issues.
2. Help students to understand the impact of food borne illness .
3. Learn student to apply appropriate safety methods to prevent food contamination.
4. Teach students the different ways of food becomes contaminated .
5. Enable student to perform good hygiene practices to prevent food contamination.

#### V. Course Intended Learning Outcomes (CILOs) :

1. Recognize concepts and criteria of food safety, and hygiene
2. Outline types of potentially hazardous foods and method of prevention of food contamination.
3. Describe acceptable and poor personal hygiene practices
4. Identify Personal Hygiene and Hygienic Premises and Equipment.
5. Demonstrate regulatory issues impacting the implementation of HACCP systems.
6. Analyze the impact of Food-Borne diseases and choose the good hygiene practices to prevent food contamination.
7. Establish a working HACCP plan.
8. Perform appropriate safety methods based on food safety management.
9. Respect senior academic/medical staff and colleagues and cooperate with personal to explore the impact of food borne illness and the standards of food safety.

#### VI. Course Contents

Theoretical Aspect:				
No.	Course Topics/Units	Sub-topics	No. of Weeks	Contact Hours
1	Overview of course content Concept of food safety, and hygiene	Concept of safety, and hygiene. Introduction to Food Safety and Hygiene – Food Safety and Hygiene are terms commonly used, here we will look at how they relate to food that has been prepared and served.	1 <sup>st</sup>	2
2	Type of food borne diseases	Type of food borne diseases Impact of Food-Borne Illness – looking at what food-borne illnesses are and how they affect us.	2 <sup>nd</sup>	2
3	Food law and regulation	Food law and regulation Criteria of food safety and hygiene Contamination occur in food during growing ,harvesting and preparation Standards of food safety	3 <sup>rd</sup> , 4 <sup>th</sup>	4
4	Types of	Types of potentially hazardous foods and method	5 <sup>th</sup> ,	4

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	potentially hazardous	of prevention of food contamination Food Safety Hazards and Contamination – exploring food safety hazards and how they arise and consider how they can be prevented and controlled. Method of food preservation (freezing, drying, etc). Identify Health risks linked to temperature control. Explain how temperature affects food safety and quality. Stages in food processing where temperature control is necessary	6 <sup>th</sup>	
5	Mid Term Exam		7 <sup>th</sup>	2
6	Food Preservation	Food Preservation, Storage and Temperature Control - how to preserve food, including appropriate storage and temperature controls. Acceptable and poor personal hygiene practices. Priorities the components of personal hygiene that are critical for public health concerns. Hygienic hand washing using standard procedures, and list the critical situations for effective hand washing	8 <sup>th</sup> , 9 <sup>th</sup>	4
7	Personal Hygiene	Personal Hygiene – this section looks at why personal hygiene is so important when working with food – from hand washing to legal requirements. Importance of planned cleaning Effective cleaning procedures for premises, equipment and utensils. Properly cleaning of equipment, utensils, and waste areas.	10 <sup>th</sup> , 11 <sup>th</sup>	4
8	Hygienic Premises and Equipment	Hygienic Premises and Equipment – this section looks at good housekeeping and the part premises and equipment design play in maintaining clean, pest-free conditions. Understand the basic concepts of HACCP The 7 Principles of HACCP. Regular issues impacting the implementation of HACCP systems. Establish a working HACCP plan.	12 <sup>th</sup> , 13 <sup>th</sup>	4
9	Hazards Analysis and Critical Control Point (HACCP)	Hazards Analysis and Critical Control Point (HACCP) - it is a requirement of regulations that all businesses implement and maintain a documented Food Safety Management system based on HACCP.	14 <sup>th</sup> , 15 <sup>th</sup>	4
10	Final Exam		16 <sup>th</sup>	2
Total number of weeks and hours			16	32

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