

SYLLABUS

1. COURSE DESCRIPTION

Degree:	Nutrition and Dietetics
Course:	Hygiene and Food Safety
Module:	Hygiene, Food Safety and Quality Management
Department:	Molecular Biology and Biochemical Engineering
Academic Year:	2017-18
Term:	Second
ECTS credits:	6
Year:	2nd year
Type:	Compulsory
Language:	Spanish

Course Model:	B1
a. Basic learning (EB):	60 %
b. Practical learning (EPD):	40 %

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2. LECTURERS

Coordinator	
Name:	María Jesús Oliveras López
School:	School of Experimental Sciences
Department:	Molecular Biology and Biochemical Engineering
Area:	Nutrition and Bromatology
Office Hours:	Mondays: 10.00-13.00 and Tuesdays: 10.00-13.00 (please, previous appointment through e-mail)
Office:	22.B09
E-mail:	mjlilop@upo.es
Phone:	954967943

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3. TOPICS

A) BASIC LEARNING (EB)

1. Food Contaminants and Prevention:

Unit 1. Introduction to hygiene and food safety.

Unit 2. Food toxins caused by environmental pollution.

Unit 3. Food toxins caused by agricultural and veterinary activity.

Unit 4. Food toxins caused by packaging and cooking.

Unit 5. Natural toxins of food.

Unit 6. Prevention and control of foodborne diseases.

2. Self-control systems for food industry and establishments: general hygiene program and HACCP System:

Unit 7. Food safety: Food hygiene, HGP, HACCP system.

Unit 8. Training program for food handlers.

Unit 9. Cleaning and disinfection program.

3. Food hygiene, industries and establishments:

Unit 10. Hygiene of meat and meat products.

Unit 11. Hygiene of fish and fishery products.

Unit 12. Hygiene of milk and dairy products.

Unit 13. Hygiene of egg and egg products.

Unit 14. Hygiene of fruits and vegetables.

Unit 15. Hygiene of non-perishable foods.

B) PRACTICAL LEARNING (EPD)

Practice 1- Detection of frauds and adulterations I. Determination of some food quality parameters.

Practice 2- Detection of frauds and adulterations II. Determination of some food quality parameters.



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Practice 3- PGH. Controls for the maintenance of quality and hygiene in food establishments.

Practice 4- PGH. Water control for human consumption.

Practice 5- PGH. Food handlers' hygiene.

Practice 6- HACCP. Main risks of the HACCP of a food industry.