



Course Descriptor

FSHN F211

Food Sanitation

Proposed Academic Year	Fall2021-22	Last Reviewed Academic Year	Spring2021
Course Code	FSHNF211	Course Title	Food Sanitation
Credit hours	03	Level of study	Bachelor of Science
College / Centre	CAHS	Department	FSHN
Co-requisites	BIOL 201- Microbiology	Pre-requisites	BIOL 101, FSHN F111

1. COURSE OUTLINE

Food-borne illness account for several hundred thousands of hospitalizations and several thousand deaths, globally. Foodborne illnesses result due either through food infection or food intoxication. **In order to reduce such incidence, it is essential to understand the characteristics of different physical, chemical and biological hazards and their common sources.** This course has been designed to introduce the aspects of food contamination, food hygiene and handling, food sanitation and safety issues and practices, involved in the food preparation process. Prevention of all types of Food contamination and food safety management system, i.e., Hazard Analysis Critical Control Points (HACCP) is emphasized. Food Safety Management helps safeguard quality and safety throughout the whole food supply chain including raw and semi-manufactured foodstuffs and final products in all principal food segments. Establishing a food safety management system and getting it certified is an important step in ensuring control over your supply chain. HACCP can be used in restaurants, school food service and other sites to keep food as safe as possible. Other related aspects include, physical, chemical and microbiological safety of food in Supply chain, and retail foods industries is presented to the students.

2. AIMS & OBJECTIVES

- This course aims at providing a step-by-step, hands-on approach by offering students essential, information on food safety & sanitation requirement at all stages of food processing and food service. Various topics that will be discussed during this course include: cleaning and sanitizing compounds; systems and equipment to food sanitation in various types of food processing such as dairy products, seafood, meat and poultry, etc., will help to equip students with all the required practical knowledge for food processing and handling.
- Students will be provided with interesting real-life reports of recent food sanitation problems plus different techniques to ensure firm understanding of the subject, including: visual aids; several summaries, study questions; references; other resources to learn more about the topic; and case studies. A thorough discussion of HACCP and how a HACCP system relates to quality assurance and sanitation functions will also be given in the class. Furthermore, expanded material on foodservice, including the methods and principles for sanitary food handling and considerations at various control points in the flow of foodservice is provided.

3. LEARNING OUTCOMES, TEACHING, LEARNING and ASSESSMENT METHODS (Indicative)

Learning Outcomes (Definitive)	Teaching and Learning methods (Indicative)	Assessment (Indicative)
1. Identify and assess food safety, sanitation, nutrition, health and wellness needs	Lectures Presentations	<i>In-class tests, quizzes and Written Examination</i>
2. Identify examples of	Lectures Presentations	<i>In-class tests, quizzes and</i>



Course Descriptor

FSHN F211

Food Sanitation

equipment used to control operations, prevent contamination and food spoilage and accidents in food establishments		<i>Written Examination</i>
3. To ensure biological and chemical safety of foods	Lectures Presentations	<i>In-class tests, quizzes and Written Examination</i>
4. Establish standards for food quality and conduct periodic reviews of the nutritional value of the food	Lectures Presentations	<i>In-class tests, quizzes and Written Examination</i>
5. Identify critical control points (ccp's) in HACCP and monitor how these ccp's are met at food processing plant	Lectures Presentations and case studies	<i>In-class tests, quizzes and Written Examination</i>

4. GRADING SCHEME & ASSESSMENT OF GRADE

Assessment	Percentage of final mark (%)
Quizzes 1,2	20
Assignment	15
Midterm Exam	25
Final Exam	40
TOTAL	100%

5. ACHIEVING A PASS

Students will achieve 3 credit hours for this course by passing **ALL** of the course assessments and achieving a **minimum overall score of 50%**

6. COURSE CONTENTS

WEEK	LECTURE TOPIC	# of HOURS
1 -2	An Introduction to Food Sanitation	6
3	Employee Hygiene	3
4-5	Sanitation in food industry-sanitizers and sanitizing equipment	6
6	Food Plant sanitizing	3
7	Food allergens and their control	3
8	Sanitary building design and maintenance	3
9	Rodents & insect control and post harvest storage	3
10	Good manufacturing practices	3
11-12	HACCP- Principles and its implementation	6
13	Dairy processing plant sanitation	3
14	Meat and poultry plant sanitation	3
15	Out break management	3



Course Descriptor

FSHN F211

Food Sanitation

TOTAL HOURS	45
<ul style="list-style-type: none"> • Students will be required to prepare material for 20-25 hrs. 	

7. BOOKS RECOMMENDED

- 1) Norman G. Marriott and Robert B. Gravani, Principles of Food Sanitation, 5th Edition (2006) Springer Publications – New York, USA - ISBN-10: 0387250255 | ISBN-13: 978-0387250250
- 2) Norman G. Marriott. Essentials of Food Sanitation (1996) Springer Publications – New York, USA - ISBN-10: 0412080117 | ISBN-13: 978-0412080111

OER Link: <https://openlibrary.org/>