

## Module (Course Syllabus) Catalogue

### 2022-2023

College/ Institute	EPU/Koya Technical Institutis	
Department	Community Health	
Module Name	Health Inspection	
Module Code	HEI303	
Degree	Technical Diploma <input type="checkbox"/> *	Bachler <input type="checkbox"/>
	High Diploma <input type="checkbox"/>	Master <input type="checkbox"/> PhD <input type="checkbox"/>
Semester	3	
Qualification		
Scientific Title	Assistant Lecturer	
ECTS (Credits)		
Module type	Prerequisite <input type="checkbox"/>	Core <input type="checkbox"/> * Assist. <input type="checkbox"/>
Weekly hours		
Weekly hours (Theory)	( 1 )hr Class	( 1 )Total hrs Workload
Weekly hours (Practical)	( 3 )hr Class	( 3 )Total hrs Workload
Number of Weeks	12	
Lecturer (Theory)	Hemn Sleman Ali	
E-Mail & Mobile NO.	<a href="mailto:Hemn.ali@epu.edu.iq">Hemn.ali@epu.edu.iq</a> 07501194478	
Lecturer (Practical)	Gulala Abdulsalam	
E-Mail & Mobile NO.	<a href="mailto:Gulala.hammad@epu.edu.iq">Gulala.hammad@epu.edu.iq</a>	
Websites		

# Course Book

<p><b>Course Description</b></p>	<p>This module covers an overview of the essentials of a public health , inspection of food safety, and HACCP system. Food hygiene and safety usually refer to contamination with microorganisms. We have to give due emphasis to good hygienic practices to prevent and control foodborne diseases. Foodborne diseases result from eating foods that contain infectious or toxic substances.</p>
<p><b>Course objectives</b></p>	<p>After completing Food Safety Essentials courses, student will know more about:</p> <ul style="list-style-type: none"> <li>• Prevent food spoilage, i.e. changes that make food unfit for consumption due to microbial or chemical contamination.</li> <li>• protect themselves against foodborne diseases.</li> <li>• Protect food from adulteration (intentional contamination)</li> <li>• <b>GMP</b></li> <li>• Why it is part of your job to produce clean, safe food</li> <li>• The importance of personal hygiene</li> <li>• How to prevent contamination from equipment, tools, and utensils</li> <li>• How to safely handle and inspect raw materials and ingredients and how to document those inspections</li> <li>• <b>HACCP</b></li> <li>• Physical, chemical, and biological hazards</li> <li>• The seven principles of HACCP</li> <li>• The difference between processes that are "in control" and those that are "out of control"</li> <li>• What you should do if a process goes out of control</li> </ul>
<p><b>Student's obligation</b></p>	<p>It is necessary all the students listen and write notes and their obligations throughout the academic year and the attendance and completion of all tests, exams. It should also practice in the laboratory or another place depending on the lecture.</p>
<p><b>Required Learning Materials</b></p>	<p>Lecture halls with data show equipment for lecture presentations, white board, overhead projector, posters and data collection according to lectures.</p>

		Task	Weight (Marks)	Due Week	Relevant Learning Outcome
<b>Evaluation</b>		Paper Review			
	Assignments	Homework	5		
		Class Activity	2		
		Report	5		
		Seminar	5		
		Essay			
		Project			
		Quiz	8		
		Lab.	10		
		Midterm Exam	25		
		Final Exam	40		
		Total	100		
<b>Specific learning outcome:</b>	<p>At the end of year, the student will be able to: -</p> <ol style="list-style-type: none"> <li>1- Definition of food hygiene and safety, discussion of some aspects of food borne illness, methods to prevention and control of food contamination, types of hazards in food, HCCP and principles of HACCP ...etc</li> <li>2- Recognize the food hazards in general, Breakdown of food spoilage.</li> <li>3- Effect of food spoilage and factors affecting food spoilage.</li> <li>4- The methods of protection from the hazards. A</li> <li>5- Recognize some food borne diseases and the methods of protection from such diseases.</li> <li>6- Prevention of food hazards (microbiological-physical-chemicals).</li> <li>7- The importance of health and food safety for increasing productivity in various fields of life and to know the significance of toxic materials.</li> </ol>				
<b>Course References:</b>	<p>1-Measuring microbiological contamination in fruit and vegetables M. Pla, D. Rodríguez-Lázaro, E. Badosa and E. Montesinos,</p>				

	<p>Institute of Food and Agricultural Technology</p> <p>2-Milk Processing and Quality Management Edited by Adnan Y. Tamime</p> <p>3-modern food microbiology, seventh edition James M. Jay</p> <p>4-Pathogens in vegetables K.Warriner, University of Guelph, Canada</p> <p>5-Pesticide residues in fruit and vegetables C. K.Winter, University of California, USA</p> <p>6-Pathogens in fruit Y. Zhao, Oregon State University, USA</p>
--	---

Course topics (Theory)	Week	Learning Outcome
What is Health inspection The Principal elements of food safety The goals of food hygiene inspection	First	1-2
Identification for same terms on food and food safety	Second	1
Food borne diseases Symptoms of food borne illness Causes of food- borne illness Causes of growth and contamination of microorganism in food	Third	1-2-4
The factors that increasing the level of food borne pathogens How can prevent food- borne illness	Fourth	5-6
Poor food hygiene Bacterial food poisoning Types of food poisoning	Fifth	4-7
Food Spoilage Breakdown of food spoilage Factors Affecting Food Spoilage Preventing food spoilage Some methods to prevent food Spoilages Dehydration of food Food Irradiation Food Additives	Sixth	2-4

Food storage Frozen storage Chilled Storage Refrigerators Stock rotation	Seventh	4-7
Heat treatment Pasteurization Sterilization UHT – ultra heat temperature	Eighth	4-5-6
Pre-requisite program What is HACCP Hazards and types of hazard	Ninth	1-2
Seven principles of the HACCP system Stages of HACCP development	Tenth	1-4-7
Investigation of food poisoning	Eleventh	1-2-6
Review	Twelfth	All learning Outcome
<b>Practical Topics</b>	<b>Week</b>	<b>Learning Outcome</b>
Introduction and history of health Audit Consist and Goals of food hygiene inspection	First	
Type of places which are Subjected to the conditions of the Audit Identification for some terms of food and food safety	Second	
Food borne diseases and classified into: Food borne infections and Food borne intoxications	Third	
Food borne illness ,mention some of microbiological hazards in food( Sources, Symptoms, and Prevention)	Fourth	
Food borne illness ,mention some of microbiological hazards in food( Sources, Symptoms, and Prevention)	Fifth	
Prevention and control of bacterial food borne + video	Sixth	
Chemical hazards in public places and foods ,How chemicals enter foods,+ video Physical hazards in public places and foods+ video	Seventh	
Contamination of vegetables and fruit , using sewage water in agriculture and health effects + visit or video	Eighth	
The condition should be available from Restaurants, Fast food shop, Hotel and Motel, Ceremonial hall, Swimming pools	Ninth	

<p>The condition should be available from Bakery shop</p> <p>Public bath, Barber and hair dressers, Cinema,</p> <p>Butcher , fish seller, Slaughter house</p> <p>Vinegars shop</p> <p>Frozen food staffs , like ( meat , chicken , ...)</p>	Tenth	
Filtration and sedimentation in drinking water project	Eleventh	

## Questions Example Design

**Different** question for examples:-

Q/ choose the correct answer ....?

Q /Match the following.....?

Q/ fill the following blankets .....?

Q/ Enumerate .....?

Q/ Briefly explain or define the following .....?

Q/ MCQ (multiple choice question)

Q/ Write on

Q/ Fill the following

Q/ Case management

Q/ true and false

## Extra notes:

## External Evaluator

