

Module (Course Syllabus) Catalogue 2022-2023

College/ Institute	Khabat Technical Institute				
Department	Food Security and Public Health-Evening				
Module Name	Food Safety				
Module Code	PFS205				
Degree	Technical Diploma	*	Bachler		
	High Diploma		Master	PhD	
Semester	Second				
Qualification	M.Sc. in Crop production				
Scientific Title	Assist Lecturer				
ECTS (Credits)	6				
Module type	Prerequisite	Core		Assist.	
Weekly hours	4				
Weekly hours (Theory)	(1)hr Class	(72)Total hrs Workload			
Weekly hours (Practical)	(3)hr Class	(90)Total hrs Workload			
Number of Weeks	16				
Lecturer (Theory)	Zhyan Hamed Ahmed				
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Lecturer (Practical)	1. Zhyan Hamed Ahmed 2. Karwan Talhad Muhammed				
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Websites	https:// epu.edu.iq				

Course Book

Course Description	The course introduces students to the fundamental concepts of food safety including: Introduction to Food safety - GMP - types of food Hazards - principle of HACCP - Food infection, etc.....
Course objectives	<p>1. Familiar with most of key terms which are related to the food safety and quality such as Contamination, Danger zone, food sanitation, Health, Hygiene , GMP, CODEX, SPS,OIE and sanitation.</p> <p>2. In addition, collect information about all types of contaminations in foods with reasons for food spoilage from fields till to reach to the consumers.</p> <p>To acquaint the students with concepts of food safety and quality control and quality assurance. This includes four major components Foodborne pathogens, Foodborne chemical and physical hazards, Foodborne biological toxins and allergens, and the administration activities required to ensure food safety and health Quality Factors and Measurement, quality assurance system, Total Quality management and Food legislation.</p>
Student's obligation	<p>1. Students have to attend theoretical and practical lectures to obtain primary information.</p> <p>2. Students must done quiz weekly in practice lectures.</p> <p>3. Suitable clothes, safety gloves and masks have to be used for practice lectures.</p> <p>4. Students must to complete homework, reports and seminars</p>

	<p>on time.</p> <p>5. Obtained information of theory and practice lectures is student's duty through several different sources such as (notes during lectures, books, internet and journals).</p>
Required Learning Materials	<p>1. Theory lectures will be tough by data show in PPT form.</p> <p>2. Practice lectures will be tough by data show in PPT form, scientific movies, laboratory works and scientific visiting.</p> <p>3. Group working during practice lectures, in labs.</p>
Assessment scheme	<p>30% Mid Term (Theory)</p> <p>30% Assignment (report, paper, homework, seminar.)</p> <p>40% Final Exam</p>
Specific learning outcome:	<p>1. Understand Food poisoning and food hygiene</p> <p>2. Outlining hazard analysis critical control points (HACCP) practices and procedures</p> <p>3. Identifying key food safety records</p> <p>4. Discussing the key elements of a food safety policy</p> <p>5. Identify reporting procedures</p> <p>6. Sourcing food safety legislation</p> <p>7- Theory: lecture, group discussion, seminar, pair work, group work, role play, case-based learning.</p> <p>8- Laboratory practice: Lecture, group discussion, group work.</p>

	<p>Sampling techniques of chemical, physical and biological examination of food.</p> <p>3- Laboratory with equipment for training, Autoclave, oven, incubator, balance, burner,...</p> <p>4- General: library, computer suite with internet access</p> <p>5- Student ought to be able to protect and preserver's foods through processing, storage, distribution, transport....</p>	
Course References:	<p>1. SCHMIDT R. H. and. RODRICK G. E. (2003). Food Safety Handbook, Published by John Wiley & Sons, Inc., Hoboken . New Jersey Published simultaneously in Canada.</p> <p>3. Redman, N. E. (2007).Food safety. Library of Congress Cataloging-in-Publication Data Redman, Nina, 2nd ed.</p> <p>3. Google search</p>	
Course topics (Theory)	Week	Learning Outcome
Introduction , Syllabus and instructor policy	1	
Food Safety: Risks Associated with Food: Chemical and Physical	2	
Food Safety: Risks Associated with Microbiological	3	
Food Safety: Risks: Allergens	4	
Foodborne illness be reduced	5	
Food Legislation	6	
Introduction, Steps and regulation of HACCP, GMO and sanitation	7	

HACCP Principles	8	
TWO, SPS, and TBT	9	
CODEX	10	
Food Fraud	11	
Exam	12	
Course topics (Practical)	Week	Learning Outcome
Food safety and Hygiene	1	
Sterilization	2	
Food safety hazards	3	
Five keys to safer food	4	
Examination of canned foods	5	
Microbial examination of eating utensils	6	
Water activity	7	
Cooking, Cooling & Reheating Foods	8	
Food Adulteration	9	
Sensory Evaluation	10	
Food Sampling (Sampling technique)	11	
Exam	12	

Questions Example Design

- 1- Blanks
- 2- write the reasons
- 3- True false and correcting false sentences
- 4- Multiple choose
- 5- Explanations
- 6- Definitions
- 7-Write differences between
- 8-Match the word from list A to the word from list B

Extra notes:

External Evaluator