Module (Course Syllabus) Catalogue

2022-2023

College/ Institute	**Khabat Technical Institute**	
Department	**Food security and public health**	
Module Name	**Food safety**	
Module Code	**FOS205-M**	
Degree	**Technical Diploma**	
Semester	**second**	
ECTS (Credits)	**6**	
Module type	**Prerequisite** ☐ **Core** * **Assist.** ☐	
Weekly hours	**4**	
Weekly hours (Theory)	**(1)hr Class**	**(72) hr Workload**
Weekly hours (Practical)	**(3)hr Class**	**(90) hr Workload**
Lecturer (Theory)	**Dr. Nahla Mohammed Ali Khaleel**	
E-Mail & Mobile No.	**nahla.ali@epu.edu.iq 07507371307**	
Lecturer (Practical)	**Dr. Nahla Mohammed Ali Khaleel, Mr. Karwan talaat**	
E-Mail & Mobile No.	**nahla.ali@epu.edu.iq 07507371307, karwan.talaat@gmail.com 07504530313,**	

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	**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 and sanitation. In addition, collect information about all types of contaminations in foods with reasons for food spoilage from fields till to reach to the consumer 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.**
Student's obligation	**Attendance of students in classes is necessary, as non-attendance has negative effect on student's perception. Writing reports particularly in practical lessons as well as to scientific excursion.**
Required Learning Materials	**Use white board, Data show, Power point, Internet, The lectures are presented in classes to students in different ways including data show, PowerPoint, manual papers and white boards. However, they are presented to student via lecturers' portal in university's website.**
Assessment scheme	**16% Mid Term (Theory and practical) 4% Quiz 40% Assignment (report, paper, homework,**

	seminar…) **25% final practical** **15% final theory**
Specific learning outcome:	**There are different methods to evaluate students in lessons; involving:** **1- Quiz the students or debate the subject to be more students included in the discussions.** **2- Writing reports for most subjects especially student projects to be ready for seminars.** **Testing students is required seasonally as well as final exam of year.**
Course References:	**1. Food Safety Handbook A Practical Guide for Building a Robust Food Safety Management System International Finance Corporation (2020)** **2. SCHMIDT R. H. and. RODRICK G. E. (2003). Food Safety Handbook, Published by John Wiley & Sons, Inc., Hoboken. New Jersey Published simultaneously in Canada.** **3. THE FOOD SAFETY INFORMATION HANDBOOK, Cynthia A. Roberts (2001)**

Course topics (Theory)	**Week**	**Learning Outcome**
1. Food and Food safety	**1**	
2. Food pyramid (nutrition)	**2**	
3. Causes and prevention of food borne illness	**3**	
4. Food allergies	**4**	
5. HACCP	**5**	
6. GMO (GMF)	**6**	
7. Food preservation	**7**	
8. Food contamination	**8**	
9. Food spoilage	**9**	
10. Natural toxins in food	**10**	

11.Food Fraud	**11**	
12.exam	**12**	
Practical Topics	**Week**	**Learning Outcome**
1. Introduction to Food Hygiene	**1**	
2. Five keys to safer food	**2**	
3. hazards in Food	**3**	
4. Factors affecting microbial health	**4**	
5. Examination of canned foods	**5**	
6. Microbial examination of food and water	**6**	
7. Cooling & Reheating Foods	**7**	
8. Food poisoning	**8**	
9. Adulteration in Food	**9**	
10.The basic concepts of the Sensory Evaluation	**10**	
11.Food Sampling (Sampling technique)	**11**	
12.Food safety tips for packing a school lunch	**12**	
13.Drying food	**13**	
14.Freezing food	**14**	
15.Canning food	**15**	

Questions Example Design

Q)
What are the 10 top food safety tips?

Q)
Define food safety? Why we study it?
Food safety is used as a scientific method/discipline describing handling, preparation, and storage of food in ways that prevent food-borne illness.

Q) When food contamination happens?

Food contamination happens when foods are corrupted with another substance. It can happen in the process of production, transportation, packaging, storage, sales, and cooking process.
Q) What are the bacteria? And what are the conditions that influence its growth?
Bacteria are single-celled organisms which multiply by cell division, under appropriate environmental conditions. The conditions that influence bacterial growth are the food itself, acidity, time, temperature, oxygen, and moisture.

Questions Example Design
1- fill in the blanks
2-write the reasons
3- True false and correcting false sentences
4- Multiple choice
5- Explanations
6- Definitions
7-Write the differences between
8-Match the word from list A to the word from list B

Extra notes:

External Evaluator