

Course Title	Food Safety and Hygiene				
Course Code	ABF 356				
Course Type	Theory and Labs				
Level	Undergraduate				
Year / Semester	Spring Semester/4th Semester/2rd year				
Teacher's Name	Dr Photis Papademas				
ECTS	5	Lectures / week	2 x 1.5hr	Laboratories / week	
Course Purpose and Objectives	The course's objective is for students to acquire the necessary skills and knowledge in order to apply the necessary food safety and hygiene procedures throughout the food chain so to produce foodstuff that are safe for human consumption. Another objective is for students to be able to work in the relevant Food Safety Department of an industry and also to gain the needed scientific background in case that one should opt for further/advances studies in Food safety/hygiene management systems.				
Learning Outcomes	<p>Students will be able to identify potential hazards (microbiological, chemical, physical) in the food / food chain and to control them (or test for them) identify the potential hazards in basic food processing steps.</p> <p>Students will be aware of all relevant both general and specific legislation for European food safety to handle a food crisis (i.e. food poisoning).</p> <p>Students are expected to be able to put into action measures relevant to Good Hygiene Practices (GHP, personnel lebel) and the Good Manufacturing Practice (GMP-equipment, factory design)</p> <p>Students will be able to define all prerequisites essential for applying any Food Safety System in the industry.</p> <p>Finally students are expected to describe the available Food Safety Systems (commercial) and HACCP system (applied by Law).</p>				
Prerequisites	ABF 150- Introduction of Food Science and Technology	Required	None		
Course Content	<u>Lectures</u>				

	<ul style="list-style-type: none"> • Introduction to Food Safety and Hygiene – Terminology/Vocabulary • EU Legislation for Food Safety and Hygiene <ul style="list-style-type: none"> ○ Rapid Alert System for Food and Feed, RASFF • Food Microbiology <ul style="list-style-type: none"> ○ Legislation ○ Pathogens ○ Spoilage bacteria • Food poisoning/Food-borne diseases <ul style="list-style-type: none"> ○ Examples / Case Studies <ul style="list-style-type: none"> ▪ Catering business, Hotel Industry, Food Industry • Chemical Hazards <ul style="list-style-type: none"> ○ Legislation ○ Naturally occurring ○ As result of processing (i.e. acrylamide) ○ Food Additives (i.e. nitrates-maximum EU levels) • Other hazards <ul style="list-style-type: none"> ○ Physical ○ Allergens • Designing/Construction of Food Premises – Good Manufacturing Practice – Prerequisite <ul style="list-style-type: none"> ○ Importance of the hygienic design in applying Food Safety/Hygiene practices • Personal Hygiene- Good Hygiene Practice - Prerequisite <ul style="list-style-type: none"> ○ Importance of personnel training in applying Food Safety/Hygiene practices • Food Production <ul style="list-style-type: none"> ○ Buying Raw Materials -Specs ○ Receiving Raw Materials ○ Correct Storage and Temperature control ○ Food Processing
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	<ul style="list-style-type: none"> ○ Cross-Contamination ○ Food Preservation and avoiding spoilage • Other Prerequisites <ul style="list-style-type: none"> ○ Cleaning and Disinfection ○ Pest Control ○ Calibration • Food Safety Standards – International/EU <ul style="list-style-type: none"> ○ HACCP / ISO 22000 / FSSC 22000/ BRC / IFS
Teaching Methodology	<p>Lectures</p> <p>Classroom discussions</p> <p>Group work</p> <p>Problem-solving exercises / case studies</p> <p>Autonomous Learning</p>
Bibliography	<p>(1) Δ. Καλογρίδου-Βασιλειάδου - Κανόνες Ορθής Υγιεινής Πρακτικής για τις Επιχειρήσεις Τροφίμων, 1999, University Studio Press</p> <p>(2) Richard A. Sprenger, Hygiene for Management – A text for food safety courses, 10th edition 2003, Highfield.co.uk, ISBN 1-904544-12-6</p> <p>(3) S.J Forsythe and P.R. Hayes, Food Hygiene, Microbiology and HACCP 3rd edition, 2000, Aspen Publication, ISBN 0-8342-1815-1</p>
Assessment	<p>Mid -Term 30%</p> <p>Final 60%</p> <ul style="list-style-type: none"> • Exams include close-type questions (multiple choice, fill in the gaps, matching), short answers, essay-type answers, problem-solving questions, short case-studies. παραπάνω. <p>Εργασία 10%</p> <ul style="list-style-type: none"> • This project involves a class visit to a food industry/factory and carrying out an audit of the food safety management procedures. An audit report with comments must be produced to be marked.
Language	