

## SYLLABUS

Basic data of course			
Academic unit:	Faculty of Tourism and Environment		
Course title:	FOOD SAFETY		
Level:	Bachelor		
Status of course:	Obligatory		
Study year:	II		
Number of hours for week:	4		
Value of ects – ECTS:	6		
Time /location:			
Teacher of the course:			
Contact detail:			
Course description			
Course description	<i>This course will introduce to students identification of the criteria used in the construction of food service equipment design, and their placement. Description of the adopted procedures and conditions for washing of sanitary items.</i>		
Aim of course:			
Aim of course:	<i>The purpose of this module is to inform students to the complexities of retail environments of food processing and general environment as a center of food, eg, lighting, ventilation, pest control, etc, can affect the safety food.</i>		
Learning outcomes:			
Learning outcomes:	<p><i>Upon successful completion of this module, students will be able to:</i></p> <ul style="list-style-type: none"> <li>- <i>understand the functions of management and control of the entire food chain,</i></li> <li>- <i>solve the relationship between food quality and safety,</i></li> <li>- <i>apply knowledge of the different levels of production and movement of food,</i></li> <li>- <i>analyze sources of food contamination and risks to the customer and identify foods that do not meet food safety standards.</i></li> </ul>		
Student contribution in burdened (which is therefore should correspond with results student outcomes)			
Activity	Hour	Day/Week	Total
Lecture and lab exercises	4	15	60
Practical work	6	1	6
Contacts with teacher / consultations	1	3	3
Exercises in field			
Kolloquium, seminar	2	2	4
Home work			

Self study time student (at the library or at home)	3	10	30
Final preparation for the exam	1	8	8
Time spent on evaluation (tests, quiz, final exam)	2	2	4
Projects, presentations, etc.	1	13	13
<b>Total</b>			<b>128</b>
<b>Teaching Methodology</b>			
<b>Teaching Methodology</b>	<i>Lectures and class discussions, case studies, and seminar works, study visits.</i>		
<b>Assessment methods</b>	<i>The final assessment is a sum:  The first assessment: 25%;  The second assessment 25%;  Homework or other commitments: 10%;  Regular attendance: 10%;  The final exam or oral test: 30%;  Total: 100%..</i>		
<b>Literature</b>			
<b>Base literature</b>	<ol style="list-style-type: none"> <li>1. Kongoli R., Hasalliu R., Morina A., (2014) "Rreziqet në Ushqime dhe Monitorimi i Tyre". Tiranë</li> <li>2. Pollozhani. A., Kendrovski V., Hoxha Krasniqi S., (2009) "Ekologjia Humane dhe Shendetit Publik". Shkup.</li> <li>3. Kongoli R., (2010) "Drejtimi i Cilësisë në Industrinë Agroushqimore". Tiranë.</li> <li>4. Sini K., (2003) "Mikrobiologjia Ushqimore dhe Higjiena". Tiranë.</li> <li>5. Rozhaja D., (1982): Ndotja dhe mbrojtja e Ambientit Jetësor" Universiteti i Prishtinës, Prishtinë.</li> </ol>		
<b>Additional literature:</b>	<ol style="list-style-type: none"> <li>6. Motarjemi Y., Lelieveld H., (2014) "Food Safety Management a Practical Guide for the Food". USA.</li> <li>7. Sibel R.,(2012) " Essential Microbiology and Hygiene for Food Professionals" UK.</li> <li>8. Shaw I., (2013) "Food Safety The Science of Keeping Food Safe" UK.</li> </ol>		
<b>Designed learning plan:</b>			
<b>Week</b>	<b>The lecture will proceed:</b>		
<b>First week:</b>	<i>Mutual recognition of students and curriculum that will be taught per semester, attendance recognition rules and other obligations</i>		

<b>Second week:</b>	<i>Historical aspect of safe food production</i>
<b>Third week:</b>	<i>The system of food safety management.</i>
<b>Fourth week:</b>	<i>System of Hazard Analysis and Critical Controls Point (HACCP), principles of HACCP and CCP</i>
<b>Fifth week:</b>	<i>Basic Principles of Food Safety according to the World Health Organization.</i>
<b>Sixth week:</b>	<i>The main causes of food diseases, microbiological, chemical and physical risks, contamination, cross contamination, primary and secondary pollution food</i>
<b>Seventh week:</b>	<i>First intermediate test</i>
<b>Eighth week:</b>	<i>Unsafe food for health</i>
<b>Nineth week:</b>	<i>Food Safety Control</i>
<b>Tenth week:</b>	<i>Menagement of foof products, Good Production Practices, Good Agricultural Practices, Good Hygienic Practices</i>
<b>Eleventh week:</b>	<i>The importance of sanitation, sterilization, disinfection, deratization in Food Safety</i>
<b>Twelfth week:</b>	<i>Food hygiene - Cooling of food, Food processing, Packaging, Labeling, Declaration, Transportation.</i>
<b>Thirteenth week:</b>	<i>Personal hygiene of staff, hygiene facilities where food is produced and processed</i>
<b>Fourteenth week:</b>	<i>The second inetermediate test</i>
<b>Fifteenth week:</b>	<i>Repetition and Partical work</i>

**Academic policies and rules of conduct:**

- Regular and active participation of students in lectures and exercises and seminar work;
- Perform the duties and obligations and comes prepared to lecture;
- Communicates politely and respect colleagues, teachers;
- Respect the diversity of opinions and ideas;
- Keeping the peace in teaching, disconnection of mobile telephones, entrance in class in a time.