

## SYLLABUS

Basic data of the course			
<b>Academic unit:</b>	<b>Faculty of Tourism and Environment</b>		
<b>Course title:</b>	<b>Food Safety</b>		
<b>Level:</b>	<b>Bachelor</b>		
<b>Status of the course:</b>	<b>Obligatory (O)</b>		
<b>Study year:</b>	<b>III</b>		
<b>Number of hours for week:</b>	<b>3</b>		
<b>Value of ects – ECTS:</b>	<b>5</b>		
<b>Time /location:</b>			
<b>Teacher of the course:</b>	<b>Mimoza Zhubi</b>		
<b>Contact detail:</b>	<b>Mimoza.zhubi@ushaf.net</b>		
Course description			
<b>Course description</b>	This course treats topics related to food safety and food quality including microbiologic contamination of food, other biological and chemical hazards, and elaboration of such issues using Hazard Analysis System and Critical Controls Point (HASCCP).		
<b>Aim of course:</b>	The aims of this course are: identifying of chemical hazards (pesticides, antibiotics, industrial chemicals); physical hazards (glass, wood, plastics, and metals); dangers of food contamination during production; possible errors during production, and delivery to the client; and discussion of practicing food safety policies during management.		
<b>Learning outcomes:</b>	After a successful completion of this course, students will be able to: <ul style="list-style-type: none"> <li>• Know the basic concepts of food safety;</li> <li>• Identify foods that do not meet food safety standards;</li> <li>• Understand the basic concepts of the Hazard Analysis System and safety in general;</li> <li>• Analyze food contamination sites and the possible dangers for the customer.</li> </ul>		
Contribution to student workload (which therefore should correspond with results of students outcomes)			
Activity	Hour	Day/Week	Total
Lecture	2	15	30
Theoretical exercises / laboratory	1	15	15
Practical work			
Contacts with teacher / consultations	2	4	8
Exercises in field	3	2	6
Kolloquium, seminar	1	1	1

Home work			
Self study time of the student (at the library or at home)	3	15	45
Final preparation for the exam	6	3	18
Time spent on evaluation (tests, quiz, final exam)	2	1	2
Projects, presentations, etc.			
<b>Totale</b>			<b>125</b>
<b>Teaching Methodology</b>			
	The course will be attended for 15 weeks with a duration of 2 hour for one lecture, when there will be discussed the theoretical concepts and will be offered explanations regarding the food safety, and 1 hour of group practice each week. During these group practice hours, there will be discussion with concrete examples to the specific topic discussed during the lecture. This form of practice will help the students to achieve knowledge on logical theoretical concepts and apply such knowledge in the practice of food safety.		
<b>Assessment methods</b>			
	Power point presentation 10 %, Preliminary tests during the semester 10 %, Attendance 10 %, Final test 70 %. Total: 100%.		
<b>Literature</b>			
<b>Basic literature:</b>	<ol style="list-style-type: none"> <li>1. Ronald H. Schmidt and Gary E. Rodrick. 2002. "Food Safety Handbook", Wiley; 1st edition.</li> <li>2. Norman G. Marriott and Robert B. Gravani. 2006. "Principles of Food Sanitation", Springer; 5th edition.</li> <li>3. Sagar Goyal and Michael P. Doyle (ed.). 2006. "Viruses in Foods (Food Microbiology and Food Safety)".</li> <li>4. David Knipe and Peter Howley (Ed.). "Fields Virology", Lippincott Williams &amp; Wilkins Co., 5th edition.</li> </ol>		
<b>Additional Literature:</b>	<ol style="list-style-type: none"> <li>1. Motarjemi Y., Lelieveld H., (2014) "Food Safety Management a Practical Guide for the Food", USA.</li> <li>2. Sibel R., (2012) "Essential Microbiology and Hygiene for Food Professionals", UK.</li> <li>3. 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 that will be proceeded:</b>		
<b>First week:</b>	Mutual recognition of students and curriculum that will be taught		

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

**Academic policies and rules of conduct:**

- Regular and active attendance of students in lectures, practice work and project presentations;
- Fulfillment of the duties and responsibilities by students and come prepared in the lecture;
- Polite communication and respect toward colleges and professors;
- Respect the ideas and opinions of others;
- Be quiet during lectures, turn off the phone, come in time for the lecture.