

HIGHER HOTEL INSTITUTE CYPRUS

Module Description 2019/20



Module Title:	Food Safety (Food Hygiene and HACCP)		
Module Code:	CACM 161		
Programme of Study/ Year of Study:	Culinary Arts / Year 1		
Group:	CA I	Semester:	Fall
Number of Hours Taught:	2 periods per week	ECTS :	3

Instructor:	Jeanne Savva		
Office Hours :	Wednesday: 13:00 – 14:00		
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Pre-requisite(s) : No previous background assumed

Module Rationale

This module is designed to provide students with essential knowledge of best practice for Food Safety and HACCP implementation and operation in the hospitality industry.

Aims

This module provides students with a basic understanding of the relationship between food hygiene, food poisoning and food spoilage, recognise the socio-economic costs of poor food hygiene and acknowledge the important role of food hygiene and hazard analysis in ensuring food safety.

Intended Learning Outcomes

On successful completion of the course, participants should be able to:

- Have a thorough knowledge of food safety policies and procedures in accordance with relevant legislation, so as to ensure public health.
- Discuss the causes of microbial food poisoning, food spoilage and food borne infections, the likely sources and the food likely to be involved.
- Identify and understand food safety hazards (microbiological, physical and chemical) and the impact of the risks associated with them.
- Know how control measures/food safety procedures (Good Hygiene Practice) can prevent food contamination and food borne illnesses, and reduce and eliminate food hazards in food preparation areas.
- Identify responsibilities of food handlers in the safe preparation of food.
- Understand the important role temperature control and correct storage plays in food safety.
- Recognise the importance of design, constructional materials, cleaning, disinfection and maintenance of food premises, equipment and utensils.



- Understand food spoilage and preservation.
- Describe the habitats and characteristics of food pests and acceptable methods for their control.
- Understand the importance of the implementation of a food safety management system based on HACCP principles.

Delivery Methods:

Lectures, coursework, group work and presentations.

Assessment:

Coursework:	40%
Tests:	10%
Mid-Term Examination:	20%
Final Examination:	30%

Module Requirements

Refer to the students' manual for the module requirements.

Module Plan and Content

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	02/10-04/10	<ul style="list-style-type: none"> • An introduction to food safety and its importance and role in culinary arts: <p>The cost of poor hygiene and food poisoning; the benefits of high standards of hygiene</p>	Chapter 1 Handouts
2.	07/10-11/10	<ul style="list-style-type: none"> • Microbiology (description, bacterial multiplication, growth requirements, spore formation, destruction of bacteria) 	Chapter 2 Handouts
3.	14/10-18/10	<ul style="list-style-type: none"> • Food poisoning bacteria: <p>Salmonella; Clostridium perfringens; Bacillus cereus; Clostridium botulinum (sources; common food vehicles; onset period; symptoms and duration of illness; specific characteristics; specific control measures)</p> <ul style="list-style-type: none"> • Foodborne Diseases: <p>Viral gastroenteritis; typhoid and paratyphoid fever; dysentery; listeriosis; hepatitis A; Campylobacter enteritis; Escherichia coli 0157</p>	Chapter 4 Handouts
4.	21/10-25/10	<ul style="list-style-type: none"> • Food contamination hazards (microbiological, chemical and physical) and controls • Cross contamination and prevention • Good Hygiene Practices 	Chapter 3 Handouts

Week	Dates	Topics to be Covered	Reference Chapter / Material
5.	29/10-01/11	<ul style="list-style-type: none"> Personal hygiene and responsibilities of Food Handlers <p>Training of food handlers; hands, nose, mouth and ears; cuts, boils, septic spots and skin infections; hair; jewellery and perfume; smoking; protective clothing; exclusion of food handlers; visitors; the role of the supervisor in personal hygiene</p>	Chapter 5 Handouts
6.	04/11-08/11	<ul style="list-style-type: none"> Safe food handling procedures: temperature control; effective cooling; storage and thawing of food; delivery and unloading of raw materials 	Chapter 6 Handouts
7.	11/11-15/11	<ul style="list-style-type: none"> Food spoilage and preservation 	Chapter 7 Handouts
8.	18/11-22/11	<ul style="list-style-type: none"> The design and construction of food premises and equipment 	Chapter 8 Handouts
9.	25/11-29/11	<ul style="list-style-type: none"> Effective cleaning and disinfection 	Chapter 9 Handouts
10.	02/12-06/12	<ul style="list-style-type: none"> Waste Management and Pest Control 	Chapter 10 Handouts
11.	09/12-13/12	Introduction to Food Safety Management and HACCP: terminology associated with HACCP; advantages of HACCP; the Codex Alimentarius 7 principles of HACCP; prerequisite programmes for HACCP (PRPs)	Chapter 11 Handouts
12.	16/12-20/12	<ul style="list-style-type: none"> The implementation of HACCP (12 logical steps) 	Chapter 11 Handouts
13.	07/01-10/01	<ul style="list-style-type: none"> Food safety legislation <p>The European Union; Regulations (EC) No 853/2004 on the hygiene of foodstuffs; General hygiene requirements; the Food Hygiene Regulations 2006; the Food Hygiene Act 1990</p>	Chapter 12 Handouts

Essential Reading

Sprenger, R.A., 2017. *Supervising Food Safety*. (Level 3) 17th ed. Doncaster: Highfield.co.uk limited.

Sprenger, R.A., 2017. *A Question of Food Safety for Supervisors*. (Level 3) 4th ed. Doncaster: Highfield.co.uk limited.

Sprenger, R.A., 2016. *The Foundation HACCP Handbook*. 6th ed. Doncaster: Highfield.co.uk limited.

Additional Reading

Sprenger, R.A., 2009. *Hygiene for Management*. 15th ed. Doncaster: Highfield.co.uk limited.

McLauchlin, J. & Little C., 2007. *Hobbs' Food Poisoning and Food Hygiene*. 7th ed. London: Hodder Education

Trickett, J., 2002. *Food Hygiene for Food Handlers*. 2nd ed. London: Thomson.

Trickett, J., 2001. *The Prevention of Food Poisoning*. 4th ed. London: Nelson Thornes Ltd.

Hazelwood, D. & McLean, A., 1991. *Hygiene a Complete Course for Food Handlers*. Hodder & Stoughton.

Stretch, A. & Southgate,H., (1991). *Food Hygiene, Health & Safety*. Pitman Publishing.

