

## 29219 - Food Hygiene

### Información del Plan Docente

Academic Year	2016/17
Academic center	229 - Facultad de Ciencias de la Salud y del Deporte
Degree	441 - Degree in Human Nutrition and Dietetics
ECTS	6.0
Course	3
Period	First semester
Subject Type	Compulsory
Module	---

### 1. Basic info

#### 1.1. Recommendations to take this course

#### 1.2. Activities and key dates for the course

### 2. Initiation

#### 2.1. Learning outcomes that define the subject

#### 2.2. Introduction

### 3. Context and competences

#### 3.1. Goals

#### 3.2. Context and meaning of the subject in the degree

#### 3.3. Competences

#### 3.4. Importance of learning outcomes

### 4. Evaluation

### 5. Activities and resources

#### 5.1. General methodological presentation

#### 5.2. Learning activities

#### 5.3. Program

#### Introduction to Food Hygiene

- Food Hygiene: general concepts.
- European Food Safety Policy.

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- Food Legislation.

### **Chemical and Microbiological risks: hazards, prevention and control measures**

- Foodborne diseases.
- Biological hazards in food (pathogens, parasites, virus, toxigenic fungi).
- Chemical hazards in food (contaminants, pesticide residues, residues of veterinary medicinal products).
- Physical hazards in food.
- Natural toxins in food.
- Food allergy and intolerance.
- Prerequisite programmes (good hygiene practices): infrastructural and equipment requirements, maintenance, cleaning and disinfection, water control, pest control, food waste, temperature control, control raw material, safe handling of food (including packaging and transport), personal hygiene, training.
- Implementation of procedures based on the Hazard Analysis and Critical Control Point (HACCP) principles.
- Application of HACCP principles in food services.

Food safety management systems

### **5.4.Planning and scheduling**

### **5.5.Bibliography and recommended resources**