

## Module (Course Syllabus) Catalogue 2021-2022

<b>College/ Institute</b>	<b>Khabat Technical Institute</b>	
<b>Department</b>	<b>Food Security and Public Health</b>	
<b>Module Name</b>	<b>Food Safety</b>	
<b>Module Code</b>	<b>PFS104</b>	
<b>Degree</b>	Technical Diploma <input type="checkbox"/> * <input type="checkbox"/> <b>Bachelor</b> <input type="checkbox"/>	<b>High Diploma</b> <input type="checkbox"/> <b>Master</b> <input type="checkbox"/> <b>PhD</b> <input type="checkbox"/>
<b>Semester</b>	<b>Second</b>	
<b>Qualification</b>	<b>Ph.D. in Food safety and Packaging</b>	
<b>Scientific Title</b>	<b>Lecturer</b>	
<b>ECTS (Credits)</b>	<b>6</b>	
<b>Module type</b>	<b>Prerequisite</b> <input type="checkbox"/>	<b>Core</b> * <input type="checkbox"/> <b>Assist.</b> <input type="checkbox"/>
<b>Weekly hours</b>	<b>4</b>	
<b>Weekly hours (Theory)</b>	<b>( 1 )hr Class</b>	<b>( 72 )Total hrs Workload</b>
<b>Weekly hours (Practical)</b>	<b>( 3 )hr Class</b>	<b>( 90 )Total hrs Workload</b>
<b>Number of Weeks</b>	<b>16</b>	
<b>Lecturer (Theory)</b>	<b>Dr. Rozhgar Kamal Mohammed</b>	
<b>E-Mail &amp; Mobile NO.</b>	<b><a href="mailto:Rozhgar.mohammed@epu.edu.iq">Rozhgar.mohammed@epu.edu.iq</a> (07504290554)</b>	
<b>Lecturer (Practical)</b>	<b>1. Dr. Rozhgar Kamal Mohammed 2. Hawsar syamand huseen</b>	
<b>E-Mail &amp; Mobile NO.</b>	<b>Hawsar. @epu.edu.iq (07504530610)</b>	
<b>Websites</b>	<b><a href="https://epu.edu.iq">https:// epu.edu.iq</a></b>	

# Course Book

<b>Course Description</b>	<p>The course introduces students to the fundamental concepts of food safety including: Introduction to Food safety - GMP - types of food Hazards - principle of HACCP - Food infection, etc.....</p>
<b>Course objectives</b>	<ol style="list-style-type: none"><li>1. Familiar with most of key terms which are related to the food safety and quality such as Contamination, Danger zone, food sanitation, Health, Hygiene , GMP, CODEX, SPS,OIE and sanitation.</li><li>2. In addition, collect information about all types of contaminations in foods with reasons for food spoilage from fields till to reach to the consumers.</li></ol> <p>To acquaint the students with concepts of food safety and quality control and quality assurance. This includes four major components Foodborne pathogens, Foodborne chemical and physical hazards, Foodborne biological toxins and allergens, and the administration activities required to ensure food safety and health Quality Factors and Measurement, quality assurance system, Total Quality management and Food legislation.</p>
<b>Student's obligation</b>	<ol style="list-style-type: none"><li>1. Students have to attend theoretical and practical lectures to obtain primary information.</li><li>2. Students must done quiz weekly in practice lectures.</li><li>3. Suitable clothes, safety gloves and masks have to be used for practice lectures.</li><li>4. Students must to complete homework, reports and seminars</li></ol>

	on time.				
	5. Obtained information of theory and practice lectures is student's duty through several different sources such as (notes during lectures, books, internet and journals).				
<b>Required Learning Materials</b>	1. Theory lectures will be tough by data show in PPT form. 2. Practice lectures will be tough by data show in PPT form, scientific movies, laboratory works and scientific visiting. 3. Group working during practice lectures, in labs.				
<b>Assignments</b>	<b>Task</b>	<b>Weight (Marks)</b>	<b>Due Week</b>	<b>Relevant Learning Outcome</b>	
	Paper Review				
	Assignments	Homework	8		14%
		Class Activity	2		2%
		Report			
		Seminar	4		8%
		Essay			
		Project	10		10%
	Quiz		8		8%
	Lab.				2%
	Midterm Exam		16		16%
	Final Exam		40		40%
Total		100		100%	
<b>Specific learning outcome:</b>	1- Theory: lecture, group discussion, seminar, pair work, group work, role play, case-based learning. 2- Laboratory practice: Lecture, group discussion, group work.				

	<p>Sampling techniques of chemical, physical and biological examination of food.</p> <p>3- Laboratory with equipment for training, Autoclave, oven, incubator, balance, burner,...</p> <p>4- General: library, computer suite with internet access</p> <p>5- Student ought to be able to protect and preserver's foods through processing, storage, distribution, transport....</p>	
<b>Course References:</b>	<p><b>1. SCHMIDT R. H. and. RODRICK G. E. (2003).</b> Food Safety Handbook, Published by John Wiley &amp; Sons, Inc., Hoboken . <b>New Jersey Published simultaneously in Canada.</b></p> <p><b>3. Redman, N. E. (2007).</b>Food safety. Library of Congress Cataloging-in-Publication Data Redman, Nina, 2<sup>nd</sup> ed.</p> <p><b>3. Google search</b></p>	
<b>Course topics (Theory)</b>	<b>Week</b>	<b>Learning Outcome</b>
<b>Introduction , Syllabus and instructor policy</b>	1	
<b>Food Safety: Risks Associated with Food: Chemical and Physical</b>	2	
<b>Food Safety: Risks Associated with Microbiological</b>	3	
<b>Food Safety: Risks: Allergens</b>	4	
<b>Foodborne illness be reduced</b>	5	
<b>Food Legislation</b>	6	
<b>Introduction, Steps and regulation of HACCP, GMO and sanitation</b>	7	

<b>HACCP Principles</b>	8	
<b>TWO, SPS, and TBT</b>	9	
<b>CODEX</b>	10	
<b>Food Fraud</b>	11	
<b>Exam</b>	12	
<b>Course topics (Practical)</b>	<b>Week</b>	<b>Learning Outcome</b>
<b>Food safety and Hygiene</b>	1	
<b>Sterilization</b>	2	
<b>Food safety hazards</b>	3	
<b>Five keys to safer food</b>	4	
<b>Examination of canned foods</b>	5	
<b>Microbial examination of eating utensils</b>	6	
<b>Water activity</b>	7	
<b>Cooking, Cooling &amp; Reheating Foods</b>	8	
<b>Food Adulteration</b>	9	
<b>Sensory Evaluation</b>	10	
<b>Food Sampling (Sampling technique)</b>	11	
<b>Exam</b>	12	
<b>Questions Example Design</b>		
1- Blanks		
2-write the reasons		

- 3- True false and correcting false sentences
- 4- Multiple choose
- 5- Explanations
- 6- Definitions
- 7-Write differences between
- 8-Match the word from list A to the word from list B

**Extra notes:**

**External Evaluator**