Course Outline: "7109 - Hygiene and Food Service Management"

1. General information

FACULTY/SCHOOL	Physical Education, Sport Science & Nutrition		
DEPARTMENT	Nutrition & Dietetics		
LEVEL OF STUDY	Undergraduate		
COURSE UNIT CODE	**7109**	**SEMESTER**	**7th**
COURSE TITLE	**Hygiene and Food Service Management**		

INDEPENDENT TEACHING ACTIVITIES in case credits are awarded for separate components/parts of the course, e.g. in lectures, laboratory exercises, etc. If credits are awarded for the entire course, give the weekly teaching hours and the total credits	**WEEKLY TEACHNG HOURS**	**CREDITS**
Lectures	3	
Add rows if necessary. The organization of teaching and the teaching methods used are described in detail under section 4	**3**	**3**

COURSE TYPE *Background knowledge, Scientific expertise, General Knowledge, Skills Development*	Scientific Expertise, General Knowledge
PREREQUISITE COURSES	No
LANGUAGE OF INSTRUCTION	Greek
LANGUAGE OF EXAMINATION/ASSESSMENT	Greek
THE COURSE IS OFFERED TO ERASMUS STUDENTS	
COURSE WEBSITE (URL)	

2. LEARNING OUTCOMES

Learning Outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate (certain) level, which students will acquire upon successful completion of the course, are described in detail. It is necessary to consult:Συμβουλευτείτε το ***APPENDIX A***

- *Description of the level of learning outcomes for each level of study, in accordance with the European Higher Education Qualifications' Framework.*
- *Descriptive indicators for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and* ***APPENDIX B***
- *Guidelines for writing Learning Outcomes*

The main target of the course is, to teach students the sources of food contamination, the types of food hazards and how to deal with them in food establishments. The training of dietitians in matters of hygiene, is a necessary prerequisite for working in places where they directly or indirectly come into contact with edible food. In addition, the course aims to provide students with the supplies they will need to work in catering establishments, food or mass catering, to teach them the concepts of systemic approach and total quality management, to present issues of organization and management as well as, planning and decision making and, to emphasize on the organization of the hospital's nutrition department.

General Competences

Taking into consideration the general competences that students/graduates must acquire (as those are described in the Diploma Supplement and are mentioned below), at which of the following does the course attendance aim?

Search for, analysis and synthesis of data and information by the use of appropriate technologies,
Adapting to new situations
Decision-making
Individual/Independent work
Group/Team work
Working in an international environment
Working in an interdisciplinary environment
Project planning and management
Respect for diversity and multiculturalism
Environmental awareness
Social, professional and ethical responsibility and sensitivity to gender issues
Critical thinking

Introduction of innovative research	*Development of free, creative and inductive thinking …… (Other…….citizenship, spiritual freedom, social awareness, altruism etc.) …….*

Abilities

- Identify foodborne hazards and preventive measures
- Understand food safety management systems
- Apply modern principles for total quality management
- Manage feeding functions in hospitals

Skills

- Draw production flow charts
- Identify critical checkpoints
- Manage HACCP projects
- Manage non-compliances and suggest corrective and preventive actions
- Draw up job descriptions for staff
- Do cost analysis on food and meals
- To make reliable nutritional analyses for food and meals of mass catering
- Identify the basic procedures and documentation for total quality management systems
- Manage non-compliances and suggest corrective and preventive actions

3. COURSE CONTENT

Food Safety Principles, Biological, Physical & Chemical Hazards, Allergens, Personnel Requirements, Good Hygiene Practices, Good Food Practices, Hygiene Legislation, Hygiene Inspection, Documentation Requirements, HACCP Design Principles, HACCP Design Exercises on food establishments. Principles of system theory, Total quality assurance, General for organization and management, Planning and decision making, Total quality assurance standards, Organization and operation of hospital unit nutrition department, Product costing, Procurement management

4. TEACHING METHODS - ASSESSMENT

MODES OF DELIVERY *Face-to-face, in-class lecturing, distance teaching and distance learning etc..*	Face-to-face, asynchronous distance education	
USE OF INFORMATION AND COMMUNICATION TECHNOLOGY *Use of ICT in teaching, Laboratory Education, Communication with students*	The following are used for teaching: a) files in power point format in the context of lectures, b) files in pdf format for the study of relevant scientific works from the international bibliography in the context of lectures, c) files in pdf format with the content of the lectures, which are communicated to the students through the electronic platform e-class. The contact of the students with the lecturer takes place either directly, through face-to-face meetings or via email, or indirectly through announcements that are posted on the bulletin board and the website of the Department. In these ways, students are informed about the program of lectures, possible modifications to it, as well as the program of presentations based on the scientific assignments assigned to them.	
COURSE DESIGN *Description of teaching techniques, practices and methods: Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, Internship, Art Workshop, Interactive teaching, Educational visits, projects, Essay writing, Artistic creativity, etc. The study hours for each learning activity as*	***Activity/Method***	***Semester workload***
	Lectures	13
	Study and analysis of bibliography	22
	Independent study (preparation of a public presentation)	10

well as the hours of self-directed study are given following the principles of the ECTS.	Independent study (preparation for the exams in the whole taught material)	30
	Total	***75***
STUDENT PERFORMANCE EVALUATION/ASSESSMENT METHODS *Detailed description of the evaluation procedures:* *Language of evaluation, assessment methods, formative or summative (conclusive), multiple choice tests, short- answer questions, open-ended questions, problem solving, written work, essay/report, oral exam, presentation, laboratory work, other……etc.* *Specifically defined evaluation criteria are stated, as well as if and where they are accessible by the students.*	The assessment of students is carried out in the Greek language. Students are evaluated based on their performance in the public presentation of a scientific article that falls within the subject of the course (50% of the final grade) and in a written assignment related to the scientific article they presented (50% of the final grade). The presentation is a group presentation and students are invited to present a scientific article (original or review), which is relevant to the subject of the course and has been published in a reputable relevant international scientific journal. Students' grades are based on comfort in presenting the article assigned to them and an in-depth understanding of the subject to which it refers. At the end of the presentation, students receive questions from the lecturer and their co-students to be evaluated for the theoretical knowledge they have acquired.	

5. SUGGESTED BIBLIOGRAPHY

-Suggested bibliography:

Codex Alimentarius, Food Hygiene (BASIC Texts), 4th edition, ISBN 978-92-5-105913-5

Mortimore, S. & Wallace, C., HACCP, A Practical Approach, 2013, Springer US, 978-1-4899-8640-5

Sibel Roller, Βασική Μικροβιολογία και Υγιεινή για Επαγγελματίες των Τροφίμων, 2014, ΕκδόσειςΠαρισιάνου, ISBN 978-960-394-989-3

Τζιά Κ. και Παππά Φ., Ανάλυση επικινδυνότητας στα κρίσιμα σημεία ελέγχου (HACCP) σε χώρουςμαζικής εστίασης. Εκδόσεις Παπασωτηρίου 2005, ISBN 960-7530-59-4

Αρβανιτογιάννης Ι.Σ. και Τζούρος Ν.Η., Το νέο πρότυπο ποιότητας και ασφάλειας τροφίμων ISO22000. Εκδόσεις Σταμούλη 2006, ISBN: 960-351-651-1

Αρβανιτογιάννης Ιωάννης Σ., Κούρτης Λάζαρος, ISO 9000:2000, 1η έκδ./2002, Εκδόσεις ΣταμούληΑΕ, ISBN: 960-351-436-5

Cianfrani Charles A., Tsiakals Joseph G., West John E. (Jack), Κατανοώντας το ISO 9001:2000, 1ηέκδ./2003, Εκδόσεις Δίαυλος ΑΕ, ISBN: 978-960-531-156-8