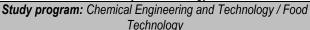
UNIVERSITY OF EAST SARAJEVO

Faculty of Technology





Course title
Department

Cycle I Academic year IV
HYGIENE AND SANITATION IN FOOD PRODUCTION

ent Department of Food Technology - Faculty of Technology

Course code		Status	Semester	ECTS	
TF-1-1-HIT-04-2-112-7-4-2-2			elective	VII	4
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Teacher	Dragan Vujadinović, PhD, Assistant Professo
Teaching assistant	Vesna Gojković, MSc, Senior Assistant

Number of clast (per week)	Individual student workload (in semester hours) o)				Student workload coefficient S _o		
P	AV	LV	Р	A۱	V	LV	S _o
2	0	2	45	0		45	1.50
total teaching load (in hours, semester)				total student workload hours, semester)			
2 * 15 + 0 * 15 + 2 * 15 = 60 h				2 * 15 * 1.50 + 0 * 15 * 1.50 + 2 * 15 * 1.50 = 90			

Total course load (teaching + student): 60 + 90 = 150 hours per semester

Learning outcomes

Student will show knowledge / abilities to:

- 1 understands the importance of hygiene in food safety:
- 2. know the ways of contamination with the most important pathogens and know the ways to control the most important pathogens in the food production chain;
- 3. knows detergents and disinfectants as well as to conduct testing of their activity:
- 4. implements legal requirements for hygiene and control of hazard intake, growth of microorganisms and cross-contamination in the food industry;
- 5. application of good manufacturing practice, maintenance of process plants, staff hygiene, hygienic food handling;

Conditionality

Teaching methods Lectures, laboratory exercises

- 1. Basics of hygiene and sanitation in food production.
- 2. Sources of contamination of food and process plants.
- 3. Microorganisms. Pathogen control in the food industry.
- 4. Employee hygiene.
- 5. Hygienic food handling. Food poisoning, types and causes.
- 6. Detergents and modes of action, sanitizers and modes of action.
- 7. Chemical contamination of food.
- Syllabus outline

per week

- ${\bf 8.\ Properties\ of\ surfaces\ that\ come\ into\ contact\ with\ food,\ biofilms\ and\ their\ removal.}$
- 9. Characteristics of sanitation equipment.
- 10. The importance of water for sanitation, the importance of the layout of equipment in operation, the importance of proper air flow.
- 11. Pest control. Waste management.
- 12. Basic legal regulations.
- 13. Obligations of the food industry according to the requirements for hygiene in processes.
- 14. Good manufacturing practice (DPP), good hygiene practice (DHP)
- 15. Prerequisite programs in the design and construction of facilities (external and internal requirements for the construction of facilities), cross-contamination.

Obligatory literature								
Author / s	Title of publication, publisher	Year	Pages (from-to)					
Šubarić, D., Babić, J., Ačkar, Đ.	Hygiene and sanitation, PTF, Osijek	2012	1-177					
Fons-Sole, E., Grujić, R., Vučić, G., Škipina, B., Mirjanić, D.	Contemporary technologies and food safety	2004	1-67					
Šubarić, D. , Babić, J., Ačkar, Đ.	Hygiene and Sanitation, PTF, Osijek	2012	1-177					
Sanchias, AV, Allaert, VC, As- Almenar, I. VI., Sala, MN, Torres, GM	Practicum in Food Microbiology, University of Lleida, Catalonia-Spain, University of Banja Luci, Ubiverzitet u Tuzli	2001	1-113					
Supplementary literature								

Author / s		Title of publication, publisher		Pag	Pages (from-to)	
Marriott, NG, Grav	ani, RB	Principles of Food Sanitation, Fifth Edition, Springer Science, Business Media, Inc			1- 425	
Marriott, NG	Essentials of food sanitation., International Thomson Publishing.		1997		1-359	
Roberts, TA	١	Microorganisms in foods, secon edition, Kluwer Academic / Plenum Publishers 200 New York			1-723	
		Type of student work evaluation			Percentage	
	Pre-examination obligations					
Oblinations	attendance at lectures / exercises			6	6%	
Obligations,		colloquium 1			20%	
assessment methods and		colloquium 2			20%	
grading system		Laboratory exercises			24%	
0 0,			/ D.	30	000/	
		Final exam (oral)			30%	
	TOTAL			100	100%	
Website	www.tfzv.ues.rs.ba					
Date						