
	UNIVERSITY OF EAST SARAJEVO					
	Faculty of Technology					
	Study program: Chemical Engineering and Technology / Food Technology					
	Cycle I	Academic year IV				
Course title	HYGIENE AND SANITATION IN FOOD PRODUCTION					
Department	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			
Teacher	Dragan Vujadinović, PhD, Assistant Professor					
Teaching assistant	Vesna Gojković, MSc, Senior Assistant					
Number of classes/ teaching workload (per week)		Individual student workload (in semester hours) o		Student workload coefficient S_o		
P	AV	LV	P	AV	LV	S_o
2	0	2	45	0	45	1.50
total teaching load (in hours, semester) 2 * 15 + 0 * 15 + 2 * 15 = 60 h			total student workload hours, semester) 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	<p>Student will show knowledge / abilities to:</p> <ol style="list-style-type: none"> 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					
Syllabus outline per week	<ol style="list-style-type: none"> 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. 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	Year	Pages (from-to)	
Marriott, NG, Gravani, RB	Principles of Food Sanitation, Fifth Edition, Springer Science, Business Media, Inc	2006	1- 425	
Marriott, NG	Essentials of food sanitation., International Thomson Publishing.	1997	1-359	
Roberts, TA	Microorganisms in foods, secon edition, Kluwer Academic / Plenum Publishers New York	2005	1-723	
Obligations, assessment methods and grading system	Type of student work evaluation		Points	Percentage
	Pre-examination obligations			
	attendance at lectures / exercises		6	6%
	colloquium 1		20	20%
	colloquium 2		20	20%
	Laboratory exercises		24	24%
	Final exam (oral)		30	30%
	TOTAL		100	100%
Website	www.tfzv.ues.rs.ba			
Date				