

	UNIVERSITY OF EASTERN SARAJEVO Faculty of Technology					
	<i>Study program: Chemical Engineering and Technology / Occupational safety and fire protection</i>					
	I cycle of studies		IV year of study			
Course title	PROTECTION IN THE FOOD INDUSTRY					
Department	Department of Food Technology - Faculty of Technology					
Course code		Status		Semester		
TF-1-1-HIT-04-2-145-8-4-2-0		elective		VII		
Teacher	Dragan Vujadinović, PhD, Ssistant Professor.					
Teaching assistant	Milan Vukić, M.Sc, Senior Assistant					
Number of classes/ teaching workload (per week)		Individual student workload (in semester hours)			Student workload coefficient S₀	
P	AV	LV	P	AV	LV	S₀
2	2	0	45	45	0	1.50
total teaching load (in hours, semester) 2 * 15 + 2 * 15 + 0 * 15 = 60 h			total student workload (in hours, semester) 2 * 15 * 1.50 + 2 * 15 * 1.50 + 0 * 15 * 1.50 = 90 h			
Total course workload (teaching + student): 60 + 90 = 150 hours per semester						
Learning outcomes	Student will demonstrate knowledge / skills to: 1. understand the basic sources of danger to workers in the food industry; 2. carry out monitoring of dangers and measures for their prevention; 3. knows protective means and equipment; 4. make the correct selection of appropriate protective equipment; 5. knows the legal legislation concerning the field of occupational safety.					
Conditionality						
Teaching methods	Lectures, auditory exercises					
Syllabus outline per week	1. Introduction. Safety aspects and sources of danger in the food industry. 2. Monitoring the health and safety of workers. 3. Hazards characteristic of the industry. 4. Safety in the kitchen and safe handling of kitchen equipment. 5. Ergonomics, jobs related to locomotor disorders in humans, safety at work. 6. Work and manipulative surfaces. 7. Personal protective equipment at work in the food industry. 8. Warning signs and symbols. 9. Precautions and procedures during handling of hazardous substances. 10. Workplace safety procedures. Emergency procedures. 11. Working environment conditions (ventilation, lighting, noise, heating). 12. Prevention of acute and chronic injuries at work in the food industry. 13. Special aspects of health protection and safety of women at work in the food industry. 14. Employee hygiene and food safety. 15. Legislation and tripatite cooperation.					
Obligatory literature						
Author / s	Title of publication, publisher			Year	Pages (from-to)	
Zavargo, Z.	Sustainable technologies, Book 1, Faculty of Technology Novi Sad, Serbia			2013	72-227	
Grujić, R., Jašić, M.	Sustainable technologies in the food industry, Book 2, Faculty of Technology Zvornik, Faculty of Technology Tuzla			2013	5-39 153-230	
Blagojević, D.	Safety and health at work, book 1. General part, Technical College of Vocational Studies, Nis			2011	1-145	
Sl. glasnik RS ", No. 01/08 and 13/10	Law on Occupational Safety of the Republic of Srpska			2008	7-18	
CCOHS	Food service workers, safety guide, fifth edition, Canadian center for occupational health and safety, Hamilton Ontario, Canada			2005	1- 109	
Additional literature						
Author /	publication name, released			year	Results (min-max)	
Sbizue T.	Sectoral activities program, Occupational Safety and Health and the Food and Drink Industries, International			1993.	1-57	

	Labor Organization		
Connon, C., Curwick, C ., Whittaker, S.	Healthy Workplaces, Successful Strategies in the Food Processing Industry, Washington Department of Labor and Industries	2001	1-53
Obligations, assessment methods and grading system	Type of studentevaluation	Points	Percentage
	Pre-examination obligations		
	attendance at lectures / exercises	6	6%
	colloquium 1	20	20%
	colloquium 2	20	20%
	Auditory exercises	24	24%
	Final exam (oral)	30	30%
TOTAL	100	100%	
Website	www.tfzv.ues.rs.ba		
Date			