

## Course Description Form

1. Course Name: Foods sanitation

2. Course Code: FOSA238

FOSA238

3. Semester / Year:

Second semester / 2023-2024 \2st

4. Description Preparation Date:

2024\2\1

5. Available Attendance Forms:

Presence

6. Number of Credit Hours (Total) / Number of Units (Total)

2 theoretical hours + 3 practical hours (75 hours) / 3.5 units

7. Course administrator's name (mention all, if more than one name)

Dr.Qaswaa yousif jameel [dr.qaswaa\\_yousif@uomosul.edu.iq](mailto:dr.qaswaa_yousif@uomosul.edu.iq)

Enas Mounir Abdel Majeed

8. Course Objectives

### Theoretical

-Enabling the student to understand and comprehend what is related to food contaminants

Microbial, chemical, physical, radiological and food

### Allergens

- Enabling the student to know the most important ways to protect humans from pollutants

### Food chemical and microbiological

- Enabling the student to become familiar with the most important sources of food contamination

-Empowering the student with the ability to detect different types of food spoilage

### Practical

-The student learns the meaning of food health and safety

-The student will be able to examine microbial evidence in food

-It can detect botulism poisoning bacteria

-Identifies coli bacteria that cause intestinal infections

-Identifies the cause of staphylococcal poisoning and its pathological types

## 9. Teaching and Learning Strategies

<b>Theoretical:</b> - Interactive lecture - Brainstorming - Dialogue and discussion - Assigning reports -Conducting monthly and daily examinations	<b>Practical:</b> Interactive lecture -Discussion, dialogue, brainstorming -Conducting laboratory experiments -Assigning reports -Conducting daily and monthly examinations
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## 10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2Theoretical	<b>Theoretical</b> B1:Explains the concept of h to the student Food, food safety and difference between foods Healthy and healthy foods	<b>Theoretical</b> Healthy and healthy foods	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	a1:The student gets to know The importance of food safety	The importance of food safety	Assigning tasks and reports	Shortexams, assignments, discuss
2	2Theoretical	<b>C1:Explains to the student most important foodborne diseases</b> Depending on the chemical composition of the food Pollutants vary depending the type of material Food	Foodborne diseases	audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	<b>e1:The student is judged Food health through Microbial evidence</b>	Microbial evidence	Assigning tasks and reports	Shortexams, assignments, discuss
3	2Theoretical	B2:The student is familiar the factors affecting the spread Pathogens to humans	Pathogens to humans	audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	practical b1:The student can Know the total number For bacteria	practical Totalbacterial count	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss
4	2Theoretical	A1:The student learns about mechanics that help On the growth of microbe foods	The most common diseases th It is transmitted to hu through Foods	audio methods, Writing on the board Direct dialogue Style	Shortexams, assignments, discuss

	3Practical	practical b2:The student gets to know Bacterial toxins And how to diagnose it	<b>practical</b> <b>Food poisoning and its types</b>	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss
5	2Theoretical	Theoretical  C2:Explains to the student changes and conditions that On the growth of microbes foods	Theoretical  HACCP Score Critical control	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	practical a2: The student can Content diagnosis Microbial For food samples Healthy and corrupt	practical Isolation and development bacteria Clostridium	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discuss
6	2Theoretical	<b>Theoretical</b>  <b>C3:It suggests to the student appropriate method diagnosing the most common diseases transmitted humans through food</b>	<b>Theoretical</b>  Control of pollutants Chemical and microbiological	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	<b>practical</b> <b>b3:The student can isolate Clostridium bacteria providing anaerobic conditions for them</b>	practical A scientific visit to one of laboratories Food	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss
7	2Theoretical	<b>Theoretical</b>  C4:The student is familiar the most important factor controlling pollution Food through the risk analysis and points system Critical control	<b>Theoretical</b>  Types of risks in food And how to control it	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	practical b4: A scientific visit to manufacturing processes And the possibility of avoid contamination	practical Family Enterobacteriaceae	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss
8	2Theoretical	<b>Theoretical</b> A2:The student learns the important methods controlling... Chemical, physical microbiological pollutants	<b>Theoretical</b> Formation of the HACCP system	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	practical a3:The student can isolate coliform bacteria From food sources Different	practical Isolation of E.coli bacteria	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss
9	2Theoretical	<b>theoretical</b> <b>b3;The student judges efficiency of manufacturing and preservation methods Food by knowing the types risks In food and how to control</b>	<b>Theoretical</b> Chemical food contaminants	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	<b>practical</b> <b>b3:Isolation and diagnosis bacteria Colon from different foods</b>	practical Bacterial isolation Salmonella samples Food	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss

10	2Theoretical	<b>Theoretical</b> A3:The student recognizes most important factors that be... Take this into consider when forming the HACCP tea	<b>Theoretical</b> Types of heavy metals that cau Intoxication to humans	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	practical b6:Isolation and diagnosis bacteria salmonella and capacity On causing disease	practical Distinguish between bacteria Salmonella and Shigella	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss
11	2Theoretical	<b>Theoretical</b> b4:The student masters method of controlling che food contaminants contamination with additives	<b>Theoretical</b> Contamination by food additiv	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	practical b7:The student is able distinguish between types Bacterial bacteria and inspection to ensure their saf These types of diseases	practical Isolation and diagnosis Staphylococcus bacteria	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss
12	2Theoretical	<b>Theoretical</b> E1:The student identifies the types of heavy metals that cause poisoning in humans	<b>Theoretical</b> Food additives that are dangerous to human health	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	practical a4:The student can isolate Bacterial genus From food samples	practical Isolation of Staphylococ bacteria	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss
13	2Theoretical	<b>Theoretical</b> A4:The student learns abou danger of adding nitrates And nitrites for canned mea added risk Potassium permanganate sterilizing vegetables, The danger of adding so benzoate to pickles	<b>Theoretical</b> Chemical pesticide poisoning	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	practical b8:Bacterial diagnosis staphylococcus with special confirmatory tests	practical Production of mycotoxins	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss
14	2Theoretical	<b>Theoretical</b> A5:The student is familiar the effects of chemical pestic Contained in food causes ki failure For human	<b>Theoretical</b> Field visits to many Research laboratories laboratories Quality control and submitti report on the stud observations during the visit mentioned	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discuss
	3Practical	practical a5:The student can prepare store mushroom chalkboards	practical Production of mycotoxins Laboratory and tested	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss
15	2Theoretical	<b>Theoretical</b> B5:The student is able	Theoretical Field visits to many	<b>THEORETICAL</b> audio methods, Writing on the board	Shortexams, assignments, discuss

		submit a comprehensive report about... Scientific visits conducted	Research laboratories laboratories Quality control and submitting report on the student observations during the visit mentioned	Direct dialogue style	
	3Practical	practical b9: The student can perform Toxin production experiment Innate and observed	practical Production of mycotoxins Laboratory and tested	<b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discuss

## 11. Course Evaluation

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No.	Evaluation methods	Evaluation date (one week)	Grade	Relative weight %
1	Report 1	fourth week	2.5	2.5
2	Report 2	fifth week	2.5	2.5
3	(1)Quiz	sixth week	2	2
4	(2)Quiz	fourteenth week	2	2
5	(3)Quiz	fifteenth week	1	1
6	Mid 1	sixth week	7.5	7.5
7	Mid2	Eleventh week	7.5	7.5
8	theoretical exams Final	Final semester exams	40	40
9	Practical field project	The fifteenth week	5	5
10	Seminars	The third and fifth week	2	2
11	Practical (1) Quiz	The first week	1	1
12	Practical (2) Quiz	fourth week	0.5	0.5
13	Practical (3) Quiz	The fourteenth week	6.5	6.5
15	Practical exams Final	Final semester exams	20	20
	<b>Total</b>	<b>100</b>	<b>%100</b>	<b>%100</b>

## 12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	-
Main references (sources)	-
Recommended books and references (scientific journals, reports...)	Many articles and research published in Springer, Elsevier, SPRINGER NATURE
Electronic References, Websites	World Health Organization and American Food and Drug Organization

Instructor of theoretical part

*Dr. Qaswaa yousif jameel*

Instructor of practical part

Enas Mounir Abdel Majeed

Chairman of the scientific committee

Prof. Dr. Moafak mahmood ahmed

Head of the department of Food science

Prof. Dr. Sumaya khalaf badawi