

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)

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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

Theoretical:

- Interactive lecture
- Brainstorming
- Dialogue and discussion
- Assigning reports
- Conducting monthly and daily examinations

Practical:

- Interactive lecture
- Discussion, dialogue, brainstorming
- Conducting laboratory experiments
- Assigning reports
- Conducting daily and monthly examinations

10. Course Structure

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

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

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

	3Practical	practical a5:The student can prepare store mushroom chalkboard	practical Production of mycotoxins Laboratory and tested	PRACTICAL Assigning tasks and reports	Shortexams, assignm discussions
15	2Theoretical	Theoretical B5:The student is able submit a comprehen report about... Scientific visits conducted	Theoretical Field visits to many Research laboratories laboratories Quality control and submitti report on the stud observations during the visit mentioned	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignm discussions
	3Practical	practical b9:The student can perform Toxin production experimen Innate and observed	practical Production of mycotoxins Laboratory and tested	PRACTICAL Assigning tasks and reports	Shortexams, assignm discussions

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
	Total	100	%100	%100

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



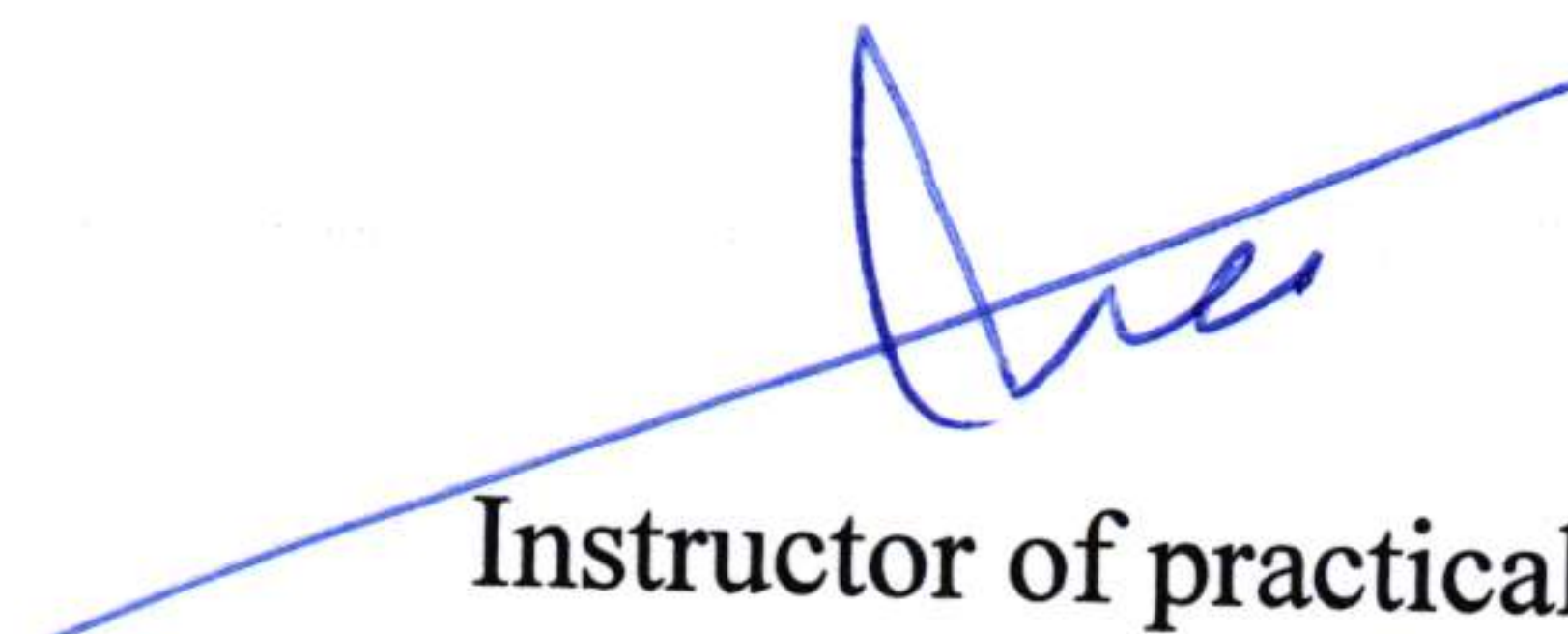
Instructor of theoretical part

Dr. Qaswaa Yousif Jameel



Chairman of the scientific committee

Prof. Dr. Moafak Mahmood Ahmed



Instructor of practical part

Enas Mounir Abdel Majeed

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