

Course Description Form

1. Course Name: Foods sanitation	
2. Course Code: FOSA238	
FOSA238	
3. Semester / Year: 2025 -2024	
Second semester / 2025 -2024 \2st	
4. Description Preparation Date:	
2025/2/1	
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	
Enas Mounir Abdel Majeed	
8. Course Objectives	
<p>Theoretical</p> <ul style="list-style-type: none"> -Enable the student to understand and comprehend food contaminants (microbial, chemical, physical, radioactive, and food allergens) -Enable the student to know the most important ways to protect humans from chemical and microbiological food contaminants -Enable the student to become familiar with the most important sources of food contamination -Enable the student to detect various types of food spoilage 	<p>Practical</p> <ul style="list-style-type: none"> - Enable students to examine microbial evidence in food. - Be able to detect botulism-causing bacteria. - Familiarize students with the types of bacteria that cause intestinal infections. - Identify the most important causes of staphylococcal poisoning and its pathogenic types.
9. Teaching and Learning Strategies	
<p>Theoretical:</p> <ul style="list-style-type: none"> - Interactive lecture - Brainstorming - Dialogue and discussion - Assigning reports -Conducting monthly and daily examinations 	<p>Practical:</p> <ul style="list-style-type: none"> 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 A1: The student will learn about the factors affecting the spread of human pathogens, the changes in conditions that facilitate the growth of microbes in food, and the most important foodborne diseases, based on the chemical composition of the food and the variations in contaminants.	Theoretical Healthy and healthy foods	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments discussions
	3Practical	C1: The student examines the important foods that cause food poisoning.	The importance of food safety	Assigning tasks and reports	Shortexams, assignments discussions
2	2Theoretical	A1: The student learns about the factors affecting the spread of human pathogens, the changes in conditions that facilitate the growth of microbes in food, and the most important foodborne diseases based on the chemical composition of the food and the differences in contaminants.	Foodborne diseases	audio methods, Writing on the board Direct dialogue style	Shortexams, assignments discussions
	3Practical	b1: The student distinguishes between conducting an experiment to produce mycotoxins and isolating and identifying bacteria and their ability to cause disease and isolating coliform bacteria from different food sources.	Microbial evidence	Assigning tasks and reports	Shortexams, assignments discussions
3	2Theoretical	A1: The student learns about the factors affecting the spread of human pathogens, the changes in conditions that facilitate the growth of microbes in food, and the most important foodborne diseases based on the chemical composition of the food and the differences in contaminants.	Pathogens to humans	audio methods, Writing on the board Direct dialogue style	Shortexams, assignments discussions
	3Practical	C1: The student examines the common foods that cause food poisoning.	practical Totalbacterial count	PRACTICAL Assigning tasks and reports	Shortexams, assignments discussions
4	2Theoretical	A2: The student learns the most important factors in controlling food contamination through the Hazard Analysis and Critical Control Points (HACCP) system and the appropriate method for diagnosing the most common diseases transmitted to humans through food.	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	b1 The student distinguishes between conducting an experiment to produce mycotoxins and isolating and identifying bacteria and their ability to cause disease and isolating coliform bacteria from different food sources.	practical Food poisoning and its types	PRACTICAL Assigning tasks and reports	Shortexams, assignments discussions
5	2Theoretical	A1: The student learns about the factors affecting the spread of	Theoretical	THEORETICAL audio methods, Writing on the board	Shortexams, assignments discussions



		human pathogens, the changes conditions that facilitate the growth of microbes in food, and the most important foodborne diseases based on the chemical composition of the food and the differences between contaminants.	HACCP Score Critical control	Direct dialogue style	
	3Practical	b1: The student distinguishes between conducting an experiment to produce mycotoxins and isolating and identifying bacteria and their ability to cause disease and isolating coliform bacteria from different food sources.	practical Isolation and development of bacteria Clostridium	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
6	2Theoretical	A2: The student learns the most important factors in controlling food contamination using the Hazard Analysis and Critical Control Points (HACCP) system and the appropriate method for diagnosing the most common diseases transmitted to humans through food.	Theoretical Control of pollutants Chemical and microbiological	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
	3Practical	C1: The student examines the common foods that cause food poisoning.	practical A scientific visit to one of the laboratories Food	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
7	2Theoretical	A2: The student learns the most important factors in controlling food contamination through the Hazard Analysis and Critical Control Points (HACCP) system and the appropriate method for diagnosing the most common diseases transmitted to humans through food.	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	C1: The student examines the important foods that cause food poisoning.	practical Family Enterobacteriaceae	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
8	2Theoretical	A2: The student learns the most important factors in controlling food contamination through the Hazard Analysis and Critical Control Points (HACCP) system and the appropriate method for diagnosing the most common diseases transmitted to humans through food.	Theoretical Formation of the HACCP system team	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
	3Practical	b1: The student distinguishes between conducting an experiment to produce mycotoxins and isolating and identifying bacteria and their ability to cause disease and isolating coliform bacteria from different food sources.	practical Isolation of E.coli bacteria	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
9	2Theoretical	A1: The student learns about the factors affecting the spread of human pathogens, the changes conditions that facilitate the growth of microbes in food, and the most important foodborne diseases based on the chemical composition of the food and the differences between contaminants.	Theoretical Chemical food contaminants	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
	3Practical	b1: The student distinguishes between conducting an experiment to produce mycotoxins and isolating and identifying bacteria and their ability to cause disease and isolating coliform bacteria	practical Bacterial isolation Salmonella samples Food	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions

		from different food sources.			
10	2Theoretical	A2: The student learns the most important factors in controlling food contamination through the Hazard Analysis and Critical Control Points (HACCP) system and the appropriate method for diagnosing the most common diseases transmitted to humans through food.	Theoretical Types of heavy metals that cause Intoxication to humans	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
	3Practical	b1 The student distinguishes between conducting an experiment to produce mycotoxins and isolating and identifying bacteria and their ability to cause disease and isolating coliform bacteria from different food sources.	practical Distinguish between bacteria Salmonella and Shigella	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
11	2Theoretical	A2: The student learns the most important factors in controlling food contamination through the Hazard Analysis and Critical Control Points (HACCP) system and the appropriate method for diagnosing the most common diseases transmitted to humans through food.	Theoretical Contamination by food additives	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
	3Practical	C1: The student examines the important foods that cause food poisoning.	practical Isolation and diagnosis Staphylococcus bacteria	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
12	2Theoretical	b1: The student distinguishes healthy foods through microbiological evidence and types of heavy metals that cause poisoning to humans.	Theoretical Food additives that are most dangerous to human health	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
	3Practical	C1: The student examines the common foods that cause food poisoning.	practical Isolation of Staphylococcus bacteria	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
13	2Theoretical	A1: The student learns about the factors affecting the spread of human pathogens, the changes in conditions that facilitate the growth of microbes in food, and the most important foodborne diseases based on the chemical composition of the food and the differences in contaminants.	Theoretical Chemical pesticide poisoning	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
	3Practical	b1: The student distinguishes between conducting an experiment to produce mycotoxins and isolating and identifying bacteria and their ability to cause disease and isolating coliform bacteria from different food sources.	practical Production of mycotoxins	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
14	2Theoretical	A1: The student learns about the factors affecting the spread of human pathogens, the changes in conditions that facilitate the growth of microbes in food, and the most important foodborne diseases based on the chemical composition of the food and the differences in contaminants.	Theoretical Field visits to many Research laboratories and laboratories Quality control and submitting a report on the student's observations during the visit mentioned	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
	3Practical	b1 The student distinguishes between conducting an experiment to produce mycotoxins and isolating and identifying bacteria and their ability to cause disease	practical Production of mycotoxins Laboratory and field	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions

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		and isolating coliform bacteria from different food sources.			
15	2Theoretical	C1: The student writes a report about the field visit.	Theoretical Field visits to many Research laboratories and laboratories Quality control and submitting a report on the student's observation during the visit mentioned	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
	3Practical	b1 The student distinguishes between conducting an experiment to produce mycotoxins and isolating and identifying bacteria and their ability to cause disease and isolating coliform bacteria from different food sources.	practical Production of mycotoxins Laboratory and tested	PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions

11.Course Evaluation

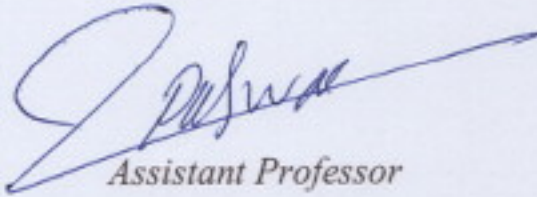
11.Course Evaluation

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

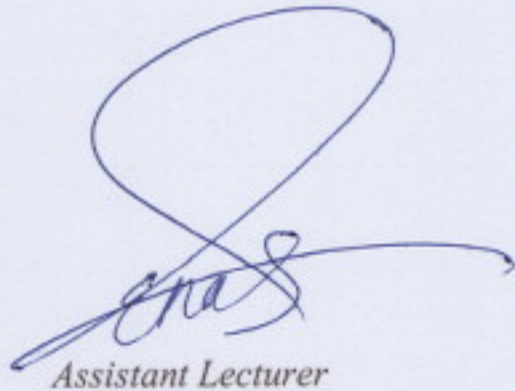
Required textbooks (curricular books, if any)	-
Main references (sources)	-
Recommended books and references (scientific journals, reports...)	Many articles and research published in Springer, Elsevier, SPRINGER NATURE
Electronic References, Websites	World Health Organization and American Food and





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