



Philadelphia University
Faculty of Administration and Financial Sciences
Department of Tourism and Hotel Management
First semester, academic year 2011/2012

<u>Course syllabus</u>	
Lecture time: 13:10-14:00	Credit hours: 3 hours
Course title: Food sanitation and safety	Course code: 0 381320
Course level: Third year	Course prerequisite (s) and/or corequisite (s):

<u>Academic Staff Specifics</u>				
Name	Rank	Office number and location	Office hours	E-mail address

Course module description:

This course aims at identifying the student with nutrition, the importance of food in the development of the human body. It explains the basic nutrients and their sources. This course focuses on personal hygiene and the right conditions that should be available in food processing and serving areas, as well as the prevention of food spoilage, and the prevention of food-borne diseases.

Course module objectives:

- 1. To rise the level of student understanding for the need and ingrediance of food hygiene.**
- 2. Training the importance of preparing food .**
- 3. Understanding the role of the quest hygiene.**

Course/ module components

- **Books (title , author (s), publisher, year of publication)**
 - ☐ **Nutrition for the food service professional new York : John wdey and sons , Inc, 1996**
 - ☐ **Nutrition for the food service manager : concepts , applications and management – new York : John wiley and sons , 1998 .**

- **Support material (s) (vcs, acs, etc).**
- **Study guide (s) (if applicable)**
- **Homework and laboratory guide (s) if (applicable).**

Teaching methods:

Lectures, discussion groups, tutorials, problem solving, debates, etc.

Learning outcomes:

- Knowledge and understanding
 1. know the basics and principles of safety food and hygiene and its for human being
 2. understand that food poisoning and its causes such as types of germs and bacteria's
- Cognitive skills (thinking and analysis).
 1. **skills of hygiene education and awareness**
 2. **control the food sanitary and safety.**
 Communication skills (personal and academic).
 1. communicate with healthy association and governmental laboratory
 2. writing reports concerning sanitation and food hygiene .
- Practical and subject specific skills (Transferable Skills).
 1. Analyzing and studying various types of food poisoning
 2. Skills of controlling and providing food stuff.

Assessment instruments

- Short reports and/ or presentations, and/ or Short research projects
- Quizzes.
- Homework
- Final examination: 40 marks

<u>Allocation of Marks</u>	
Assessment Instruments	Mark
First examination	20
Second examination	20
Final examination	40
Reports, research projects, quizzes, homework, Projects	20
Total	100

Documentation and academic honesty

- Documentation style (with illustrative examples)
- Protection by copyright
- Avoiding plagiarism.

Course/module academic calendar

week	Basic and support material to be covered	Homework/reports and their due dates
(1)	Introduction to the sanitation and food safety	
(2)	The importance and needs for different food stuff	
(3)	Analyzing the commentate and structures of food needed to the human being	
(4)	Kinds and control of bacteria and germs	
(5)	Food poisoning	
(6) First examination	Various poisoning	
(7)	Germs poisoning	
(8)	Natural poisoning in foodstuff	
(9)	Storage techniques for red and Wight meat	
(10)	Evaluation fish and the poisoning	
(11) Second examination	Evaluate the poultry meat and sanitation and poisoning	
(12)	Evaluate the sanitation value for milk products	
(13)	Evaluate environmental	

	impacts on sanitation	
(14)	Classification of restage and techniques of solving and recycle them.	
(15) Specimen examination (Optional)	Controlling and inspection of food stuff	
(16) Final Examination	General review.	

Expected workload:

On average students need to spend 2 hours of study and preparation for each 50-minute lecture/tutorial.

Attendance policy:

Absence from lectures and/or tutorials shall not exceed 15%. Students who exceed the 15% limit without a medical or emergency excuse acceptable to and approved by the Dean of the relevant college/faculty shall not be allowed to take the final examination and shall receive a mark of zero for the course. If the excuse is approved by the Dean, the student shall be considered to have withdrawn from the course.

Module references

Books

ايمن مزاهرة ،التغذية في الصحة والمرض ، اثراء للنشر ، 2008

Journals

1. Tourism research journal
2. food science journal.

Websites

- 1. www.highbeam.com
2. [Library.uef.edu.rosen/guide food asp](http://Library.uef.edu.rosen/guide%20food.asp)