

<b>Course Title</b>	Food Hygiene & Safety				
<b>Course Code</b>	THOM – 105				
<b>THOM – 105</b>	This course serves as both Elective and Requirement, according to the following table				
	Culinary Diploma		Requirement		
	All Programs		General Elective		
<b>Level</b>	Diploma (Short Cycle)				
<b>Year / Semester</b>	Year 2, A' Semester				
<b>Teacher's Name</b>	Maria Katsiari				
<b>ECTS</b>	6	<b>Lectures / week</b>	3	<b>Laboratories / week</b>	0
<b>Course Purpose and Objectives</b>	This course introduces students to the study of food and work safety. The student will learn the basic principles and applications of HACCP (Hazard Analysis Critical Control Points) by taking into consideration personal hygiene, sanitary practices, food management and preparation process, control of illness caused by food contamination and work place safety standards.				
<b>Learning Outcomes</b>	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> <li>1. Design and implement HACCP food safety management system in a kitchen or restaurant context,</li> <li>2. Develop a strong professional and food-safety oriented culture,</li> <li>3. Maintain a safe and healthy workplace environment by determining the responsibilities of employees, supervisors and managers.</li> </ol>				
<b>Prerequisites</b>	TCUA – 100 Introduction to Gastronomy & Culinary Theory		<b>Required</b>		
<b>Course Content</b>	<ol style="list-style-type: none"> <li>1. An overview of food hygiene</li> <li>2. Food safety Hazards</li> </ol>				

	<ol style="list-style-type: none"> <li>3. Food safety controls</li> <li>4. Personal Hygiene</li> <li>5. HACCP</li> <li>6. Cleaning activities</li> <li>7. Waste management</li> <li>8. Chilling and cold handling</li> <li>9. Cooking and re-heating</li> <li>10. Physical, chemical, allergen hazards</li> <li>11. Safe food storage</li> <li>12. Safe and healthy workplace environment</li> </ol>								
<b>Teaching Methodology</b>	The course is delivered in a theoretical manner by using slides and visual tools followed by a set of practical tasks.								
<b>Mode of delivery</b>	Through lectures, demonstrations and discussions.								
<b>Bibliography</b>	<p><b>Required</b></p> <p>Cassens.D., (2018) <i>Dining Services Sanitation &amp; Food Safety Guidelines: Enhancing Employees Cleaning, Sanitation &amp; Food Handling Skills</i>. Cassens Associates.</p> <p><b>Recommended</b></p> <p>Practical Cookery, 14th ed. John Campbell, David Foskett, 2019          Professional Cooking, 9th Edition, Wayne Gisslen, 2019.</p>								
<b>Assessment</b>	<p>The following assessment methods are employed to assess this course:</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td>30 – 50 %</td> <td>Final Exam</td> </tr> <tr> <td>20 – 40 %</td> <td>Mid –Term / Tests / Quizzes</td> </tr> <tr> <td>10 – 30 %</td> <td>Assignments / Projects</td> </tr> <tr> <td>0 – 10 %</td> <td>Class Attendance &amp; Participation</td> </tr> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
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<b>Language</b>	English								