**EHS 2209 FOOD SAFETY MANAGEMENT (4 CU)**

**Course description:** The course deals with causes and type of food poisoning, preservation methods to prevent food poisoning including safe hygiene practices and the role of HACCP in producing safe food. It also describes inspection of food handling premises.

**Course Objectives**

By the end of this course, the student should be able to:

1. Explain the need for food preservation to ensure a safe product, prevent spoilage and possible contamination.
2. Describe the causes and control of food poisoning and food borne infections.
3. Describe the nature and role of HACCP in preventing food contamination.
4. Compare different quality systems and assess their usefulness for the food manufacturer and food handler.
5. Describe the process of manufacturing, transformation, processing preservation and storage of food and beverages in hygienic manner.
6. Inspect premises for food and beverage manufacturing, transformation, processing, preservation, storage and service.
7. Demonstrate the ability to enforce legislation related to food and beverages

**Detailed Course Outline**

* Different methods of food processing
* Purpose and importance of flow sheet in food processing
* Effects of processing and storage on food quality
* Hygiene practice during processing, packaging and storage
* Principles underlying food preservation
* Basic concepts of food hygiene
* International and national criteria for food hygiene
* Food handling
* Food premises requirements (location, design, etc)
* Food hygiene education
* Causes of food poisoning and food borne infections
* Investigation and control of food poisoning outbreaks
* Inspection of food premises. Layout and equipment of food premises, butcheries, bakeries, bars, retail shops, markets stalls at fairs and festivals, movable shops
* Risk Analysis
* Practical
* Field/site visits

**Mode of delivery:**

* Lectures, seminars, tutorials, practical/field work.

**Mode of Assessment**

- Continuous assessment **(40%)**.

- End of semester exam: MCQ’s, short answer and long assay questions **(60%)**.

**Suggested Reading List**

1. Lecture handouts and additional materials on reserve at the MUSPH Resource Centre.

2. Clarence Eckles, Willes B. Combs & Harold. *Milk and Milk Products*.

3. Food Microbiology

# 4. Calow, P. (ed). (1998). *Handbook of Environmental Risk Assessment and Management*. Blackwell Science

5. Paustenbach, D. (ed). (1989). *The risk assessment of environmental and human health: a textbook of case studies*. Chichester, Wiley.

6. Juran, J.M. (1988). *Quality control handbook*.

7. Bryan, F. (1992). *HACCP Evaluations*, WHO.

8. Wilson, A. (1999). *Practical Meat Inspection*. (6th Edition), Blackwells

9. Clarence Eckles, Willes B. *Milk and Meet products*. Combs and Harold

10. Frazer, W.C. and Westhoff, D.C. 1988. Food Microbiology, 4th Ed. Mcgraw Hill, New York.