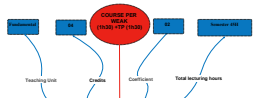
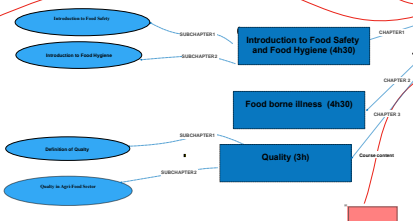


People's Democratic Republic of Algeria
 Ministry of Higher Education and Scientific Research
 University of Abou Bakr Belkaid Tlemcen
 Faculty of Natural and Life Sciences, Earth and Universe
 Department of biology



FOOD SAFETY AND HYGIENE

LS AGRI-FOOD TECHNOLOGY AND QUALITY CONTROL

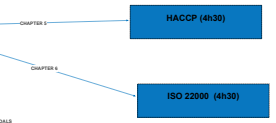


Scientific journals, Videos, audiorails, internet, Handout, webistes

•Continuous assessment (reports + classical tests) 40%
 • Synthesis test 60%

Basics of Microbiology, Biochemistry, Food biochemistry, Nutrition

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Hygiene is the set of conditions and measures necessary to control hazards and ensure that a foodstuff is suitable for human consumption, which has occurred in intended use at all stages of the food chain.
 Food safety and food hygiene is used as a scientific method (diligence describing handling, preparation, and storage of food so as to limit potential harmful effects).
 The course is divided into six learning units, that introduce the principles of food hygiene and safety. Each content, food inspection and regulatory information resources that are available to food hygienist and safety.
 Each learning unit is covered through educational responses allowing the assimilation of the concepts provided. This assimilation is consolidated by learning activities where these concepts are put into practice.
 This document is intended for Agri Food Technology and Quality control 3rd year Licence.

At the end of the module, the student will be able to :
 - Recognize and identify Food science concept
 - Identify foods that do not meet food safety standards
 - Learn the basic concepts of the hazard analysis system and safety
 - Analyse Food contamination sites and the possible dangers for the consumers
 - Learn the sources of Food borne risks
 - Learn the notion of quality in Food science
 - Understand the basic principles HACCP, ISO ...