

Syllabus of the course **FOOD SAFETY AND HYGIENE**

- **Basic data of the course**

Academic Unit : **University of Abou Bakr Belkaid Tlemcen**

Faculty of Natural and Life Sciences and Earth and Universe

Department: Agronomy

Course Title : **Food Safety and Hygiene**

Degree : **Agri-Food Technology And Quality Control 3rd Year License.**

Teaching Unit : **Fundamental**

Coefficient : **02**

Credits : **04**

Total lecturing hours: **Semester 45 H (Course per Week (1h30) + 1h30 Practical work)**

Total Exercise hours: **12 H**

Lecturer : **Dr Djahida HADJ MERABET**

Email : **djahida.hadjmerabet@univ-tlemcen.dz ; hadjmerabetd@gmail.com**

Availability: **Laboratory of Ppabionut (Physiology, physiopathology and Biochemistry of Nutrition Laboratory) Every Sunday From 9a.m to 11a.m.**

- **Aim of course**

The aims of this course are: identifying of chemical hazards (pesticides, antibiotics, industrial chemicals); physical hazards (glass, wood, plastics, and metals) , basics of quality assurance and quality control , quality tools , dangers of food contamination during production; possible errors during production, and delivery to the client ;and discussion of practicing food safety policies.

- **Course Objectives**

At the end of the module, in relation to the subjects covered, the student must be able to:

- **Recognize and identify** basic food science concept and terminology;
- **Identify** foods that do not meet food safety standards;
- **Learn** the basic concepts of the Hazard Analysis System and sanity in general;

- **Analyze** food contamination sites and the possible dangers for the customer;
- **Learn** the source of Foodborne Risk ;
- **Learn** the notion of quality in Food Science;
- **Understand** the basic principles of HACCP, ISO;

- **Teaching Methodology**

The course will be attended for 13 weeks with a duration of 1 hour 30 min for one lecture, when there will be discussed the orietical concepts and will be offered explanations regarding the food safety, and 1 hour 30 of group practice each week. During these hours, there will be a discussion with concrete examples on the specific subject covered during the conference, and field trips to food processing companies to better understand food hygiene and safety measures.

- **Learning activities**

The learning activities offered in the Food Safety and Hygiene course are based on multiple-choice questions MCQ, and single-choice questions SCQ, blank questions, free questions accompanied by a test correction , as well as writing exercises allowing students and learners to consolidate their learning.

- **Assessment methods**

Successful completion of this course will be validated by a **final average \geq 10/20** T . The final grade is calculated based on :

- **A Final Evaluation (Synthesis Exam = Summative Evaluation)**

This evaluation covers the entire program of this course during the semester, during this exam, which counts for **60% of the final average**:

- **Continuous evaluation (Continuous activities = Formative Evaluation)**

An evaluation during the directed work and which is calculated based on a weighting of 40%. This evaluation allows students to earn points throughout the semester.