

Course Unit	Hygiene and Food Safety		Field of study	Hospitality and Catering	
Bachelor in	Hospitality Management		School	School of Hospitality and Wellbeing	
Academic Year	2023/2024	Year of study	1	Level	1-1
Type	Semestral	Semester	2	ECTS credits	4.0
Code	9076-806-1203-00-23				
Workload (hours)	108	Contact hours	T -	TP 20	PL 20
			TC -	S -	E -
			OT -	O -	

T - Lectures; TP - Lectures and problem-solving; PL - Problem-solving, project or laboratory; TC - Fieldwork; S - Seminar; E - Placement; OT - Tutorial; O - Other

Name(s) of lecturer(s) Maria Jose Rodrigues Frade Falcao

Learning outcomes and competences

At the end of the course unit the learner is expected to be able to:

1. Understand the fundamental concepts of microbiology, chemistry, and food toxicology to implement hygiene and sanitary quality control systems
2. Comprehend the importance of hygiene and food safety in the control of health hazards
3. Recognise the most common hazards that occur in the food chain
4. Understand the ISO 9001 and ISO 22000 standards as main references for certification of quality and food safety management systems

Prerequisites

Before the course unit the learner is expected to be able to:
Not applicable

Course contents

Basic notions of microbiology, chemistry and food toxicology.
Food Hygiene and Safety.
HACCP Food Safety System, 4C's Methodology, Codes of good practice for Hygiene and Food Safety and applicable legislation.

Course contents (extended version)

1. Concepts of microbiology, chemistry, and food toxicology
2. Hygiene fundamentals (Personal Hygiene, Facility Hygiene, and Food Hygiene)
3. Main types of contamination; Main pathogenic microorganisms; Food preservation
4. Hygiene of premises, equipment, and utensils: hygiene plan
5. Food safety: basic concepts, legal and normative framework
6. HACCP food safety system: principles, methodologies, implementation, and maintenance
7. CHAC methodology or 4C's (Cross Contamination, Cleaning, Chilling, and Cooking)
8. Legislation associated with Hygiene and Food Safety
9. Good practice guidelines for Hygiene and Food Safety

Recommended reading

1. Bolton, D., & Maunsell, B. (2004). Guidelines for food safety control in European restaurants. Dublin.
2. Codex Alimentarius Commission – Joint FAO/WHO Food Standards Programme (1997). HACCP, system and guidelines for its applications. Annex to CAC / RCP 1-1969, Rev. 4-2003.
3. FDA (2017). Food Code 2017. U. S. Department of Health and Human Services, Public Health Service, Food and Drug Administration
4. NP EN ISO 9001: 2015
5. NP EN ISO 22000: 2018

Teaching and learning methods

Articulation of theoretical-practical components and laboratory practice through expository/reflective classes with audiovisual media support. Preparation and discussion of group work related to the contents of the curricular unit. Resolution of practical exercises/case. Analysis of specialised legislation and its practical application.

Assessment methods

1. Alternative 1 - (Regular, Student Worker) (Final)
 - Intermediate Written Test - 50% (Minimum grade (interim test): 8 points)
 - Practical Work - 50%
2. Alternative 2 - (Regular, Student Worker) (Supplementary, Special)
 - Final Written Exam - 100%
3. Alternative 3 - (Student Worker) (Final)
 - Final Written Exam - 100%

Language of instruction

Portuguese

Electronic validation

Maria Jose Rodrigues Frade Falcao	Alcina Maria Almeida Rodrigues Nunes	Maria José Gonçalves Alves
20-03-2024	20-03-2024	10-05-2024