SYLLABUS

1. Course title:

BASIC OF HYGIENE AND SANITATION IN THE INDUSTRY

2. Code:

3. Cycle of study:

1

4. ECTS credits:

3

5. Type of course:

(●) Mandatory ( ) Elective

6. Prerequisites:

No

7. Class restrictions:

8. Duration / semester:

1 4

9. Weekly contact hours:

9.1. Lectures:	3
9.2. Seminars:	0
9.3. Laboratory/Practice classes:	0

10. Faculty:

Faculty of Technology

11. Department/study program:

Environment Protection Engineering

12. Lecturer:

Milica Vilušić, associate professor

13. Lecturer's e-mail:

milica.vilusic@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

The creation of highly educated experts for work in the industry, maintaining and promoting good hygiene practices.
Gaining knowledge of the basics and the latest professional and practical knowledge in the field of hygiene and sanitation, with a focus on practical application
Problem solving in practice from the hygiene and sanitatoon domain in industry.

16. Learning outcomes:

- Know the types of danger in the industry, the ways of food contamination and its pondering.
- Evaluate the conditions of personal hygiene of workers and discern the responsibility of everyone in maintaining hygiene
- Identify types of waste and know the basics of its disposal
- Identify pests, apply methods for their destruction
- Identify the type of impurities, define the types of cleaning and disinfecting agents and apply it adequately
- Combine the basics of general and specific hygiene requirements for building objects and apply them in practice
- Apply the principles of hygiene in legislation

17. Course content:

Detailed presentation of the contents of the subject, aim, teaching methods, examination methods, literature, etc. Introduction. Hygiene of air, soli, water and food. Poisoning, intoxications and infections. Parameters that influence the growth and development of microorganisms. Other factors affecting the hygiene of the industry. Good Hygiene Practice in Industry. Disinfection. Cleaning and disinfecting agents. Mechanisms of disinfectant action. Pest Control. Insects, traits and species. Disinfectants. Deratization and the characteristics of the crown. Induction facilities and equipment. General and specific requirements for the construction of the facility in hygienic and technological terms. Staff hygiene. Sanitary measures and supervision. Principle of Hygiene legislative

18. Learning methods:

Lectures by the use of multimedia tools, active learning techniques, with the participation and discussion of students. Laboratory exercises (individual and group) and additional on-site visits (primary production and production facilities). Consultation with the associate teachers and / or assistant.

19. Assessment methods:

The examination of the knowledge will be done through two partial tests from the respective teaching units, after the first half of the semester (first partial test T1) and at the end of the semester (second partial test T2). The single test consists of 20 questions. Both tests put all the students on the subject at the same time, thereby achieving the level of knowledge that is being tested and the conditions under which the student takes the exam.
The final exam may be written and / or oral, depending on the number of points you have earned in the pre-requisites.
At the final exam, students who have won the required number of points can enter a final grade. Students who have passed a partial test put the rest of the remaining (unaddressed) part on the final exam. Students who have not passed a partial test, on the final, or corrective or additional corrective exam, pass the entire exam, which contains the questions of both partial tests).
Students who have not passed the exam during the academic year when they first attend the course will be subject to the remaining test assignments under the current Act of the University in Tuzla.
The assessment of the exam is based on the total number of points the student has obtained by fulfilling the pre-requisites (minimum 28 points) and the completion of the final exam (minimum 26 points) according to the quality of the acquired knowledge and skills and contains at least 54 points or a maximum of 100 points.

20. Assessment components:

The assessment of the exam is based on the total number of points the student has obtained by fulfilling the pre-requisites and passing the exam and is determined according to the following scale:
Student Obligations Points (min-max)
- Responsiveness and activity in lectures and exercises (3-5)
-Educational Colloquium in Laboratory Exercises (3-5)
-Test 1 (11-20)
-Test 2 (11-20)
- Total prepayments (28-50)
-Final Exam (26-50)

21. Required reading list:

Asaj, A. (1999): Zdravstvena dezinsekcija u nastambama i okolišu, Medicinska naklada, Zagreb
Asaj, A. (1999): Deratizacija u praksi, Medicinska naklada, Zagreb
Vilušić, M (2007): Osnove higijene i sanitacije, Interna skripa, Tuzla

22. Web sources:

www.foodlinks.eu/doc/ebooks/1.4-hr3-e-book_cleandisinf.pdf
www.tehnologijahrane.com/enciklopedija/sanitarne-mere-prehrambenoj-industriji

23. Applicable starting from the academic year:

2015/16

24. Adopted in the Faculty/Academy session: