

SYLLABUS

1. Course title:

BASICS OF HYGIENE AND SANITATION

2. Code:**3. Cycle of study:****4. ECTS credits:****5. Type of course:** Mandatory Elective**6. Prerequisites:**

No

7. Class restrictions:

No

8. Duration / semester:**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:

Food Technology

12. Lecturer:

Milica Vilušić, PhD

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 in food industry, maintenance and improvement of good hygiene practices
- Training of knowledge about the basics and the latest professional and practical knowledge in the field of hygiene and sanitation, with a focus on practical application
- Solving problems in the hygiene and sanitation domains in the food industry

16. Learning outcomes:

- Know the types of danger in food production, ways of contaminating food and preventing it
- Assess the conditions of the personal hygiene of workers, the responsibility of everyone in maintaining hygiene
- Identify types of food waste and know the basic procedures for its disposal
- Identify pests, apply methods and means for their destruction
- Identify types of impurities, define types of cleansing and disinfecting agents and apply adequately
- Attach the basics of general and specific hygiene requirements for building objects and apply
- Enter the principle of hygiene in legislation

17. Course content:

Detailed student acquaintance with the content of the subject, aim, teaching methods, examination methods, literature, etc. Introduction to the subject. Air hygiene. Hygiene of the soil. Hygiene of water. Food spoilage. Infections and infections. Microorganisms in the technology of animal products. Food Quality Indicators. Parameters that influence the growth and development of bacteria, viruses and fungi. Disinfection. Cleaning and disinfecting agents. Mechanisms of disinfectant activity. CIP Principles. Pest Control. Insects: traits and species. Disinfectants. Insecticide Mechanisms. Pest Control. Types and characteristics of the crown. Wormhole destruction methods. Objects and equipment in the food industry. General and specific requirements for the construction of food facilities in the hygienic and technological sense. Staff hygiene. Sanitary measures and supervision. Principle of Hygiene in Legislation.

18. Learning methods:

- Lecture with the use of multimedia resources, active learning techniques, with active participation of students in the discussion
- Consultations with the subject teacher 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, each question being 1 point. 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 a student passes an 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 (unbeaten) part on the final exam. Students who have not passed a partial test, on the final, or corrective or additional correction, pass the entire exam, which contains the questions of both partial tests).

Students who have not passed the exam in the academic year when they first attend the course will be subject to the remaining test assignments by 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 prerequisites and passing the exam and is determined according to the following scale:

Student Obligations	Points (min-max)
- The presence and activity of the lectures	(3-5)
- Quiz	(3-5)
- Test 1	(11-20)
- Test 2	(11-20)
- Total pre-exam	(28-50)
- The final exam	(26-50)

21. Required reading list:

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

22. Web sources:

www.foodlinks.eu/docs/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: