

Information sheet for the course Food Hygiene II.

University: <i>Alexander Dubček University of Trenčín</i>	
Faculty: <i>Faculty of Health Care</i>	
Course unit code: <i>HygVyz2/d</i>	Course unit title: <i>Food Hygiene II.</i>
Type of course unit: <i>compulsory</i>	
Planned types, learning activities and teaching methods: <i>Lecture: 2 hours weekly/26 hours per semester of study; full-time</i> <i>Seminar: 1 hour weekly/13 hours per semester of study; full-time</i> <i>Supervised practical output: 2 hours weekly/26 hours per semester of study;</i>	
Number of credits: <i>2</i>	
Recommended semester: <i>4th semester in the 2nd year (full-time)</i>	
Degree of study: <i>I (bachelor)</i>	
Course prerequisites: <i>none</i>	
Assessment methods: <i>To obtain credits for the course, a student must pass an oral examination and write a seminary work (100 points).</i> <ul style="list-style-type: none"> - <i>Seminary work designed for a situation model (25 points).</i> - <i>Oral examination (75 points).</i> <i>To obtain A, a student must score at least 90 points, to obtain B, a student must score at least 80 points, to obtain C, a student must obtain at least 70 points, to obtain D, a student must obtain at least 60 points, and finally to obtain E, a students must to obtain at least 50 points.</i>	
Learning outcomes of the course: <i>A student can describe the principles of food safety in food production and food marketing. A student can define food composition and properties and function of the individual food ingredients in physiological nutrition and also in terms of nutrition as prevention. A student is able to apply his/her knowledge in nutrition counselling.</i>	
Course contents: Lectures: <ol style="list-style-type: none"> 1. <i>Food act and legislation related to food.</i> 2. <i>Basic concepts in food. Microbiology of food.</i> 3. <i>Chemical agents in food.</i> 4. <i>Hazard analysis and critical control points.</i> 5. <i>Requirements for the establishment and operation of food caters/facilities.</i> 6. <i>Nutritional characteristics of animal products – milk, milk products (composition, importance in terms of nutrition).</i> 7. <i>Nutritional characteristics of animal products – meat, meat products (composition, importance in terms of nutrition).</i> 8. <i>Nutritional characteristics of plant based products – vegetables and fruits (composition, importance in terms of nutrition).</i> 9. <i>Cereals and cereal products.</i> 10. <i>Spices, seasonings, beverages.</i> 11. <i>Nutritional supplements, foods for particular nutritional uses. Nutrition and health claims.</i> 12. <i>The materials in contact with food.</i> 13. <i>Measures against pests in food establishments, basic principles of sanitation.</i> Seminars: <ol style="list-style-type: none"> 1. <i>Procedures for performing state health supervision and official check of foodstuffs, check of criteria.</i> 2. <i>Written record preparation of official control of food and of the national public health</i> 	

surveillance.

3. *Written record preparation of official control of food and of the national public health surveillance – situation models.*
4. *Guiding principles for the collection of food samples, issues/objects intended to come into contact with food. Methodology of accredited sampling procedure.*
5. *Principles of organoleptic assessment of food samples.*
6. *Food sampling and dross taking from the environment and objects, situation models.*
7. *Evaluation of laboratory analyses, situation models.*
8. *Food establishment performance audit, basic principles.*
9. *Food establishment performance audit, situation models.*
10. *Food traceability principles.*
11. *Rapid Alert System for Food and Feed (RASFF), basic principles.*
12. *Rapid Alert System for Food and Feed (RASFF), situation models.*
13. *Assessment of project documentation.*

Recommended of required reading:

1. *ROVNÝ, I., ONDREJKA, J., TRUSKOVÁ, I. 2004. Hygiena výživy. Bratislava : SZU, 2004. 217 s. ISBN 80- 89171-16-8.*
2. *KUBICOVÁ, D. A KOL: 2004. Náuka o požívatinách. Martin : Osveta, 2004. 158 s. ISBN 80-8063-165-4.*
3. *Zákon č.152/1995 Z.z. o potravinách v znení zmien a doplnkov.*
4. *Nariadenie EP a Rady (ES) č.852/2004 o hygiene potravín.*
5. *Nariadenie EP a Rady (ES) č.882/2004 o úradných kontrolách uskutočňovaných za účelom zabezpečenia overenia dodržiavania potravinového a krmivového práva a predpisov o zdraví zvierat a o starostlivosti o zvieratá.*

Language: *Slovak*

Remarks:

Evaluation history: *Number of evaluated students*

A	B	C	D	E	FX

Lectures: MUDr. Ľudmila Bučková, MPH.

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Supervisor: doc. MUDr. Mária Štefkovičová, PhD., MPH.