

Course Syllabus

1. Name of Curriculum

Bachelor of Science (Food Science & Technology), Mahidol University International College

2. Course Code: ICFS 331 **Course Title:** Food Hygiene and Sanitation

3. Number of Credits: 4 (Lecture/Lab) (4-0)

4. Prerequisite(s): ICCH 111, ICCH 211, ICCH 220, ICBI 211, ICBI 212

5. Type of Course: Required

6. Trimester / Academic Year: Second trimester / 2003-04

7. Course Description

Biological and chemical hazard in food that result from improper processing, packaging, handling and storage; cleaning of food plant equipment and facilities including characteristics of soil on equipment surfaces, cleaning compounds, clean-in-place, clean-out-of-place, sanitizers and their characteristics, and GMPs.

8. Course Objectives

1. To integrate concepts in chemistry, organic chemistry, and biochemistry, with food processing sanitation and safety operations and understand their role in processing of food.
2. To gain the ability to think critically about problems and issues in food processing.
3. To gain an appreciation for how the food processing industry's role in society.
4. Gain an understanding of food hygiene, sanitation, and safety during food processing unit operations.

9. Course Outline

Week	Topics			Instructor	
	Lecture/Seminar	Hour	Lab		Hour
1	Sanitation Overview Sanitary Regulations: GMPs	4			Dr. Kohnhorst
2	Management and Sanitation	2			Dr. Kohnhorst
2	ISO 9000, ISO 14000	2			Dr. Kohnhorst
3&4	Microorganisms and Their Relationship to Sanitation	8			Dr. Kohnhorst
5	Food Contamination Sources	4			Dr. Kohnhorst
6	Midterm exam	2			Dr. Kohnhorst
6&7	Hazard Analysis and Critical Control Points (HACCP)	6			Dr. Kohnhorst
8 & 9	Food Plant Design and Construction; Air Sanitation; Equipment for Effective Sanitation, Water Sanitation, Waste Product Disposal	8			Dr. Kohnhorst
10	Personal Hygiene; Cleaning, Sanitizing	4			Dr. Kohnhorst
11	Pest Control; Packaging Sanitation	2			Dr. Kohnhorst
11	Food Storage Sanitation; Food Transport Sanitation	2			Dr. Kohnhorst
	Total	44			

10. Teaching Methods

1. Lecture
2. Movies
3. Field Trips

11. Teaching Media

1. Textbook
2. Powerpoint presentations
3. Handouts on relevant topics

12. Course Achievement

Assessment made from the stated criteria- students who receive more than 90% of the total points will receive a grade A.

13. Course Evaluation

Component	%
Attendance	10
Quizzes/ Class participation	15
Midterm exam	35
Final exam	40
Total	100

14. References

1. Principles of Food Sanitation, 4th ed., Norman G. Marriott, 1999.
2. Sanitation in Food Processing, John A. Troller, 1993. Academic Press

15. Instructor

TBA

16. Course Coordinator

Dr. Andrew Kohnhorst