



Course Specification

(Bachelor)

Course Title: Foodborne diseases

Course Code: APFQ2107

Program: Intermediate Diploma in Food Quality and Safety

Department: Clinical Nutrition

College: Applied medical sciences

Institution: Umm Al-Qura University

Version: 3

Last Revision Date: 09/10/2024



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A. General information about the course:

1. Course Identification

1. Credit hours: (...2...)

2. Course type

- A. ☐ University ☐ College ☒ Department ☐ Track ☐ Others
- B. ☒ Required ☐ Elective

3. Level/year at which this course is offered: (2nd level/1st year)

4. Course General Description:

This course introduces foodborne diseases as illnesses resulting from the spoilage of contaminated food, pathogenic bacteria, viruses, or parasites that contaminate food with relation to food and cancer.

5. Pre-requirements for this course (if any):

Food Microbiology

6. Co-requisites for this course (if any):

NA

7. Course Main Objective(s):

The student should obtain the Specific knowledge about the bacterial and viral pathogens most often responsible for food-related illness. Also Identify the subset of the populations most at risk for a foodborne disease and discuss the food sources of infectious and non- infectious pathogens with relation to food and cancer.

2. Teaching mode (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	2	100%
2	E-learning		
3	Hybrid <ul style="list-style-type: none"> Traditional classroom E-learning 		
4	Distance learning		



3. Contact Hours (based on the academic semester)

No	Activity	Contact Hours
1.	Lectures	30
2.	Laboratory/Studio	
3.	Field	
4.	Tutorial	
5.	Others (specify)	
Total		30

B. Course Learning Outcomes (CLOs), Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Code of PLOs aligned with the program	Teaching Strategies	Assessment Methods
1.0	Knowledge and understanding			
1.1	List the bacterial and viral pathogens most often responsible for food-related illness.	K1	Lectures Assignments	Exams Rubrics
1.2	Identify the subset of the populations most at risk for a foodborne disease.	K1	Assignments	Exams Rubrics
2.0	Skills			
2.1	Appraise the effect of microorganisms in food and analyze their relationship with foodborne diseases.	S1	Assignments	Exams Rubrics
2.2	Assess the negative effects of microorganisms in food and how to benefit from the positive impact of these organisms related to food and cancer.	S1		
...				
3.0	Values, autonomy, and responsibility			
3.1	Effective communication and positive relations with others are required.	V1	Group work Assignments	Exams Rubrics



C. Course Content

No	List of Topics	Contact Hours
1.	Introduction of foodborne diseases	2
2.	Infectious foodborne disease	2
3.	Non-infectious foodborne disease	2
4.	Diagnosis and management of foodborne diseases	2
5.	Bacterial foodborne pathogens	2
6.	Viral foodborne pathogens + Midterm Exam	4
7.	Foodborne parasites	2
8.	Natural toxins	2
9.	Food and cancer	2
10.	Food Allergy	2
11.	Foodborne from Chemicals	2
12.	The complications of foodborne illnesses	2
13.	Foodborne outbreaks: definition, most comments, examples of most current cases	4
Total		30

D. Students Assessment Activities

No	Assessment Activities *	Assessment timing (in week no)	Percentage of Total Assessment Score
1.	Midterm exam	6th	30%
2.	Group project	All weeks	20%
3.	Final Written examination	12th	50%
...			

*Assessment Activities (i.e., Written test, oral test, oral presentation, group project, essay, etc.).

E. Learning Resources and Facilities

1. References and Learning Resources

Essential References

- Christine, D., Aldsworth, T., Stein, R., Cliver, D., & Riemann, H. (2017). *Foodborne diseases*. ACADEMIA Press.
- Food and Drug General Authority. (1432). *Investigation guide for foodborne disease outbreaks*. Riyadh.





	<ul style="list-style-type: none"> Liu, D. (2017). Laboratory models for foodborne infections. <i>Food Microbiology</i>.
Supportive References	
Electronic Materials	http://www.sdl.edu.sa/
Other Learning Materials	

2. Required Facilities and equipment

Items	Resources
facilities (Classrooms, laboratories, exhibition rooms, simulation rooms, etc.)	100 Classrooms
Technology equipment (projector, smart board, software)	Computing units, monitors, and wireless internet connection
Other equipment (depending on the nature of the specialty)	

F. Assessment of Course Quality

Assessment Areas/Issues	Assessor	Assessment Methods
Effectiveness of teaching	Students	Course questionnaire evaluation - Program questionnaire evaluation - Student experience questionnaire evaluation
Effectiveness of Students assessment	Students Faculty	Questionnaires of faculty, students, and staff
Quality of learning resources	students Faculty	Questionnaires of faculty, students, and staff
The extent to which CLOs have been achieved	students	Course questionnaire evaluation - Program questionnaire evaluation - Student experience questionnaire evaluation
Other		

Assessors (Students, Faculty, Program Leaders, Peer Reviewers, Others (specify))

Assessment Methods (Direct, Indirect)





G. Specification Approval

COUNCIL /COMMITTEE	Umm Al-Qura University Council
REFERENCE NO.	851141114462/190392
DATE	22/11/1446

