



Course Specification

(Bachelor)

Course Title: **Good Manufacturing Practices**

Course Code: **APFQ2109**

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: **06-10-2024**

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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: (L2 Y1)

4. Course General Description:

This course identifies the operational conditions and requirements necessary to ensure hygiene throughout the food chain and for the production and management and handling actions, with the purpose of ensuring favorable conditions for the production of safe food and for the development of processes and products related to food including basic operational conditions and procedures that are required in food production

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

N/A

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

N/A

7. Course Main Objective(s):

By the end of this course, the student should be able to :

- Explaining the most important rules of food safety.
- The different microbial, chemical, and physical pollutions causing hazard to the consumers.
- Food safety management systems (good practices studies).

2. Teaching mode (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	3	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	15
2.	Laboratory/Studio	
3.	Field	5
4.	Tutorial	
5.	Others (specify) Educational applications	10
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 detailed requirements for compliance with national and international food safety legislation.	K2	<ul style="list-style-type: none"> • Lectures. • Class discussion. • Small group discussion. Guided self-learning.	<ul style="list-style-type: none"> • Exam. Reports
1.2	Mention the history and basic ideas underlying quality management and have a detailed knowledge of the role of Quality Management (QM) in modern management.	K3	<ul style="list-style-type: none"> • Lectures. • Class discussion. • Small group discussion. Guided self-learning.	<ul style="list-style-type: none"> • Exam. Reports
...				
2.0	Skills			
2.1	Apprise the recent developments in the control of food safety.	S2	Lectures and Homework Discussions	Case study
2.2	Judge the risk of food safety problems and solve these problems.	S4	Problem-based case study presentation	Exam
...				



Code	Course Learning Outcomes	Code of PLOs aligned with the program	Teaching Strategies	Assessment Methods
3.0	Values, autonomy, and responsibility			
3.1	Continuous self-development with having good morals and Islamic teachings.	V2	Establishment visits	Case study
3.2				

C. Course Content

No	List of Topics	Contact Hours
1.	<p>Food Safety: A Global Perspective</p> <ul style="list-style-type: none"> Food safety and product testing <ul style="list-style-type: none"> Physical, chemical, and microbiological contaminants Genetically modified organisms and genetically modified foods. Food safety system. Different definitions and terminology in quality management systems. <p>History of quality control and quality management.</p>	1
2.	<p>The Food Safety Management Program</p> <ul style="list-style-type: none"> Commitment to a food safety management program Organizational structure of the food safety management program Primary responsibilities of the food safety management <p>Eliminating the risk to protect public health</p>	2
3.	<p>Food Safety Control and Quality Management</p> <ul style="list-style-type: none"> Codex Alimentarius Standards: principles of food hygiene Prerequisite specifications, Current Good Manufacturing Practices (GMPs) Global Food Safety Initiative (GFSI) Hazard Analysis and Critical Control Point (HACCP) concept <p>Quality Management Systems: ISO 9000.</p>	2
4.	Good Manufacturing Practices and the difference between GMP and cGMP	1
5.	Main Components of Good Manufacturing Practice	1
6.	The Principles of GMP+ Exam	1
7.	GMP regulation, standards and team	2



8.	<p>Food Safety Regulations</p> <ul style="list-style-type: none"> • Foodborne outbreaks: surveillance and management. • Food safety issues in Saudi Arabia • Strategies for food safety control. • FDA's food safety program. • Regulation of the production and use of genetically modified organisms. • European regulation of labelling requirements. • International and national regulations of food labeling • Unlabelled ingredients that could cause an allergic reaction. 	1
9.	<p>Product Tracing Systems</p> <ul style="list-style-type: none"> • Traceability: meaning • Tracebacks and trace forwards • Traceability system attributes • ISO 22005 • International traceability regulations • Private global traceability standards 	1
10.	<p>Food Recall</p> <ul style="list-style-type: none"> • definition • Recalls sparked by food safety issues and identifying a risk • Deciding if a recall is needed • Recalling food and Scope of recalls <p>Letting consumers know about recalls</p>	1
11.	Field visits to food establishments	1
12.	<p>Food Safety: A Global Perspective</p> <ul style="list-style-type: none"> • Food safety and product testing <ul style="list-style-type: none"> • Physical, chemical, and microbiological contaminants • Genetically modified organisms and genetically modified foods. • Food safety system. • Different definitions and terminology in quality management systems. <p>History of quality control and quality management.</p>	1
Total		15





Applications content

No	List of Topics	Contact Hours
1.	Food Safety: A Global Perspective lab session Food safety and product testing Physical, chemical, and microbiological contaminants	4
2.	Field visits to food establishments	2
3.	Field visits to food establishments	2
4.	Sanitation standard operating procedures (SSOP) lab session	4
5.	ISO/IEC 17025 testing and calibration laboratories lab session	4
6.	Field visits to food establishments	2
7.	Product Tracing Systems	4
8.	Food Recall lab session	2
9.	Field visits to food establishments	2
10.	Field visits to food establishments	2
11.	Field visits to food establishments	2
Total		30

D. Students Assessment Activities

No	Assessment Activities *	Assessment timing (in week no)	Percentage of Total Assessment Score
1.	Group work	All weeks	15%
2.	Midterm exam	6 th	30%
3.	Practical assessment	All weeks	15%
4.	Final theoretical exam	18 th	40%
	Total	100%	

*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	<p>Sarvari, M., Alavi-Moghadam, S., Larijani, B., Rezazadeh, I., Arjmand, B. (2020). Principles of Good Manufacturing Practice. In: Arjmand, B., Payab, M., Goodarzi, P. (eds) Biomedical Product Development: Bench to Bedside. Learning Materials in Biosciences. Springer, Cham. https://doi.org/10.1007/978-3-030-35626-2_6</p> <p>Food and Drink - Good Manufacturing Practice: A Guide to its Responsible Management (GMP7) Institute of Food Science and Technology, Louise Manning John Wiley & Sons, 2018 1119388449, 9781119388449</p> <p>Payne-Palacio, J., & Theis, M. (2016). Food service Management: Principles and Practices (13th ed.). Upper Saddle River, NJ: Pearson Education Inc.</p>
Supportive References	
Electronic Materials	<p>http://bc-ciphi.cnx.net/food%20Safety.html http://www.agbiotechnet.com/ http://www.ncbe.reading.ac.uk/NCBE/GMFOOD/ http://vm.cfsan.fda.gov/ http://www.who.int/fsf/GMfood/index.htm http://www.ifst.org</p>
Other Learning Materials	

2. Required Facilities and equipment

Items	Resources
facilities (Classrooms, laboratories, exhibition rooms, simulation rooms, etc.)	Classrooms
Technology equipment (projector, smart board, software)	Board and projectors, Endnote software
Other equipment (depending on the nature of the specialty)	

F. Assessment of Course Quality

Assessment Areas/Issues	Assessor	Assessment Methods
Effectiveness of teaching	Student	



Assessment Areas/Issues	Assessor	Assessment Methods
Effectiveness of Students assessment	Student	
Quality of learning resources	Student	
The extent to which CLOs have been achieved	Peer review	
Other	Peer review	

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

