



# Course Specification

## (Bachelor)

**Course Title:** HACCP

**Course Code:** APFQ3111

**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:** 8/10/2024 AD



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## A. General information about the course:

### 1. Course Identification

<b>1. Credit hours: ( 3 )</b>					
<b>2. Course type</b>					
A.	<input type="checkbox"/> University	<input type="checkbox"/> College	<input checked="" type="checkbox"/> Department	<input type="checkbox"/> Track	<input type="checkbox"/> Others
B.	<input checked="" type="checkbox"/> Required		<input type="checkbox"/> Elective		
<b>3. Level/year at which this course is offered: (3<sup>rd</sup> Level / 2<sup>nd</sup> year)</b>					
<b>4. Course general Description:</b>					
This course assists the students in understanding the techniques and effects of specific food processing and preservation techniques such as pasteurization, dehydration, thermal sterilization, freezing, and chemical additives on storage, shelf-life, sensory and nutritional properties of different foods, colorants, flavors, food additives, and their effect on the quality of food and public health.					
<b>5. Pre-requirements for this course (if any):</b>					
Principles of Food Quality and Safety					
<b>6. Co-requisites for this course (if any):</b>					
None					
<b>7. Course Main Objective(s):</b>					
By the end of this course, the student should be able to:					
1. Identify the importance of hazards as well as standard regulations and procedures in food processing practices					
2. Implement quality management systems and food safety management systems into the food process industry					
3. Apply the relevant food safety and/or food standard legislation in both national, regional and international levels					

### 2. Teaching mode (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	60	100%
2	E-learning		
3	Hybrid <ul style="list-style-type: none"> <li>Traditional classroom</li> <li>E-learning</li> </ul>		
4	Distance learning		

### 3. Contact Hours (based on the academic semester)

No	Activity	Contact Hours
1.	Lectures	30
2.	Laboratory/Studio	30
3.	Field	
4.	Tutorial	



5.	Others (specify)	
Total		45

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

Code	Course Learning Outcomes	Code of CLOs aligned with program	Teaching Strategies	Assessment Methods
1.0	Knowledge and understanding			
1.1	Outline the key regulatory issues that ensure food safety and quality.	K2	Lectures	Midterm exam Rubrics for as signment Final exam
1.2	Understand quality management standards, philosophies and frameworks.	K3	Class discussion	
			Group Work	
2.0	Skills			
2.1	Design risk management strategies employed in the food industry.	S3	Lectures	Midterm exam Rubrics for as signment Final exam
2.2	Explain the safety and quality management systems to ensure integrity throughout the food chain.	S4	Class discussion	
			Group Work	
3.0	Values, autonomy, and responsibility			
3.1	Continuous self-development with having good morals and Islamic teachings.	V2	Group Work	Rubric for class group discussion and Group assignments

## C. Course Content

No	List of Topics	Contact Hours
1.	Introduction to HACCP: Overview of the standard	2
2.	Introduction to IS341:2007 & IES/BRC Food Safety Management Systems	2
3.	The application of HACCP as a Food Safety Management System	4
4.	Food Hazard Analysis & Risk Assessments	4
5.	Physical, Chemical and Biological Risks	2



6.	Maintaining a Food Safety Management System (HACCP)	4
7.	Employers Roles, Responsibilities and Obligations towards Food Safety	4
8.	HACCP Documentation, Signage & Personal Protective Equipment	2
9.	Food Safety Audits	2
10.	HACCP and Personnel Hygiene Food Safety Legislation & Regulations	2
11	Food Packaging The latest food and beverage packaging machinery, materials, and trends.	2
<b>Total</b>		<b>30</b>

## Practical content

No	List of Topics	Contact Hours
1	The application of HACCP as a Food Safety Management System	2
2	Food Hazard Analysis & Risk Assessments	2
3	Physical, Chemical and Biological Risks	4
4	Maintaining a Food Safety Management System (HACCP)	4
5	Employers Roles, Responsibilities and Obligations towards Food Safety	2
6	HACCP Documentation, Signage & Personal Protective Equipment	4
7	Food Safety Audits	4
8	HACCP and Personnel Hygiene Food Safety Legislation & Regulations	2
9	• Traceability & Recall systems	2
10	• Food Handling, Storage, Packaging, Preservation and Delivery	2
<b>Total</b>		<b>30</b>

## D. Students Assessment Activities

No	Assessment Activities *	Assessment timing (in week no)	Percentage of Total Assessment Score
1.	Assignments and class activities	15 <sup>th</sup>	20%
2.	Midterm exam	6 <sup>th</sup>	25%
3.	Practical assessment	All weeks	15%
4.	Final theoretical exam	17 <sup>th</sup> or 18 <sup>th</sup> Week	40%

\*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

Walker, E., Pritchard, C. & Forsythe, S. (2003). Hazard analysis critical control point and prerequisite programme implementation in small and medium size food businesses. Food Control, 14(3), 169–174

	Yasmine M., & Hubb, L. (2013). Food Safety Management: A Practical Guide to the Industry. Elsevier.
<b>Supportive References</b>	Scott V. and Stevenson KE. (2006). HACCP, a Systematic Approach to Food Safety: A Comprehensive Manual for Developing and Implementing a Hazard Analysis and Critical Control Point Plan Debby N. (2013). Food Safety Management Programs: Applications, Best Practices and Compliance, CRC Press, UK and USA.
<b>Electronic Materials</b>	<a href="https://sdl.edu.sa">https://sdl.edu.sa</a>
<b>Other Learning Materials</b>	-

## 2. Required Facilities and equipment

Items	Resources
<b>facilities</b> (Classrooms, laboratories, exhibition rooms, simulation rooms, etc.)	Classrooms
<b>Technology equipment</b> (projector, smart board, software)	Blackboard collaborating for E Learning in emergencies
<b>Other equipment</b> (depending on the nature of the specialty)	-

## F. Assessment of Course Quality

Assessment Areas/Issues	Assessor	Assessment Methods
Effectiveness of teaching	Students, faculty, program leaders and peer reviewer	Continuous monitoring by directors of program and quality assurance unit (Direct) Applying questionnaires received from the Deanship of Academic Development for student evaluation (Indirect) Evaluation of course report (Indirect)
Effectiveness of Students assessment	Students, faculty, program leaders and peer reviewer	Applying questionnaires for student evaluation (Indirect) Evaluation of course report (Indirect)
Quality of learning resources	program leaders and peer reviewer	Continuous monitoring by directors of program and quality assurance unit (Direct) Applying questionnaires for student evaluation (Indirect)
The extent to which CLOs have been achieved	Program leaders	Evaluation of course report (Indirect)
Other		

**Assessors** (Students, Faculty, Program Leaders, Peer Reviewer, Others (specify))

**Assessment Methods** (Direct, Indirect)



## G. Specification Approval

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

