



Course Specifications

Course Title:	Food safety and hygiene
Course Code:	
Program:	B.Sc of Hotel Management
Department:	Tourism and Hotels Management
College:	College of Business
Institution:	Umm Al-Qura University

Table of Contents

A. Course Identification	3
6. Mode of Instruction (mark all that apply)	3
B. Course Objectives and Learning Outcomes	3
1. Course Description	3
2. Course Main Objective.....	4
3. Course Learning Outcomes	4
C. Course Content	5
D. Teaching and Assessment	5
1. Alignment of Course Learning Outcomes with Teaching Strategies and Assessment Methods	5
2. Assessment Tasks for Students	6
E. Student Academic Counseling and Support	6
F. Learning Resources and Facilities	6
1. Learning Resources	6
2. Facilities Required.....	6
G. Course Quality Evaluation	7
H. Specification Approval Data	7

A. Course Identification

1. Credit hours: 3
2. Course type
a. University <input type="checkbox"/> College <input type="checkbox"/> Department <input checked="" type="checkbox"/> Others <input type="checkbox"/>
b. Required <input type="checkbox"/> Elective <input type="checkbox"/>
3. Level/year at which this course is offered: 3 rd years, 8 th semester
4. Pre-requisites for this course (if any):
5. Co-requisites for this course (if any):

6. Mode of Instruction (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	3	80%
2	Blended		
3	E-learning		
4	Distance learning		
5	Other	3	20%

7. Contact Hours (based on academic semester)

No	Activity	Contact Hours
1	Lecture	30
2	Laboratory/Studio	
3	Tutorial	
4	Others (specify)	
	Total	

B. Course Objectives and Learning Outcomes

1. Course Description

The objective of this course is to provide students with the basic knowledge and skills of food safety and food hygiene necessary to work within food and beverage departments in hotels. The course covers many topics relevant to food safety include managing safe inventory, dealing with spoilage and food waste and the best practices in safe food production.

2. Course Main Objective

- Explain various types of food contamination and factors that contribute to foodborne illness.
- Identify the characteristics of potentially hazardous foods.
- Describe the dangers of foodborne illness.
- Identify the high risk population.
- Demonstrate the ability to explore and apply proper food handling techniques that will eliminate possible foodborne illness.
- Demonstrate correct procedures for receiving, preparing, serving and storing food products.
- Identify food handler health problems that are a possible threat to food safety.
- Demonstrate proper personal hygiene procedures with regard to food handling.
- Demonstrate the ability to discuss the importance of food safety training in the workplace.

3. Course Learning Outcomes

CLOs		Aligned PLOs
1	Knowledge and Understanding	
1.1	Understanding the proper way to prevent food contamination	√
1.2	Demonstrate and teach acceptable procedures preparing TCS (Temperature-Time Control for Safety)	√
1.3	Understanding the requirements for proper storage and disposal of chemicals	√
1.4	Understanding how to design a safe operation	√
1.5	Evaluating food items and factors related to food spoilage and food-borne illnesses.	√
1.6	Understand and describe symptoms common to food-borne illnesses	√
1.7	Analyze and understand various ways to prevent food-borne illness	√
2	Skills :	
2.1	Identify and resolve basic problems arising from foodborne illness	√
2.2	Identify Food contamination sources.	√
2.3	Prevent foodborne illness.	√
		√
3	Values:	
3.1	Manage effective performance within a team environment.	√
3.2	Taking a leadership/managerial role as appropriate.	√
3.3	Value and practice active listening, critical thinking, and critical reading	√

C. Course Content

No	List of Topics	Contact Hours
1	Introduction food safety and hygiene	3
2	Basic of food safety and sanitation	3
3	What is contamination / microbiological contamination	3
4	Introduction to microbial Hazards and its effects	3
5	Physical, Chemical and Allergenic Hazards	3
6	Safe food storage	3
7	Safe Food preparation	3
8	Haccp application	3
9	Cleaning and personal hygiene	3
10	Staff facilities	3
11	Review	3
Total		

D. Teaching and Assessment

1. Alignment of Course Learning Outcomes with Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Teaching Strategies	Assessment Methods
1.0	Knowledge and Understanding		
1.1	Understand and describe symptoms common to food-borne illnesses	Active Learning strategies	Exams Team Work Assignments Course Work
1.2	Evaluating food items and factors related to food spoilage and food-borne illnesses	Active Learning strategies	Exams Team Work Assignments Course Work
1.3	Understanding the proper way to prevent food contamination	Exams Team Work Assignments Course Work	
1.4	Understanding the requirements for proper storage and disposal of chemicals	Active Learning strategies	Exams Team Work Assignments Course Work
2.0	Skills		
2.1	Analyze and understand various ways to prevent food-borne illness.	Traditional lectures	Oral quizzes
2.2	Ability to design a safe operation.	Traditional lectures	Oral quizzes
2.3	Controlling the time and temperature requirements for holding foods	Traditional lectures	Oral quizzes
2.4	Identify and resolve basic problems arising in during daily operation	Traditional lectures	Oral quizzes
3.0	Value		
3.1	Manage effective performance within a team environment.	Traditional lectures	Active Learning strategies
3.2	Taking a leadership/managerial role as appropriate.	Traditional lectures	Active Learning strategies
3.2	Value and practice active listening, critical thinking, and critical reading	Traditional lectures	Active Learning strategies

2. Assessment Tasks for Students

#	Assessment task*	Week Due	Percentage of Total Assessment Score
1	Assessment task (eg. essay, test, group project, examination etc.)	3	10 %
2	Class room activity	4	10 %
3	Individual Essay	5	5%
4	Mid-term exam	7	20%
5	Group Presentation	Every week	5%
6	Semester Work (quizzes- problem solving- attendance)	Ongoing	10%
7	Final exam	11	40%

*Assessment task (i.e., written test, oral test, oral presentation, group project, essay, etc.)

E. Student Academic Counseling and Support

Arrangements for availability of faculty and teaching staff for individual student consultations and academic advice :

The course director is available at his office hours to help and support students. The academic advising unit is also affording the service to the college students.

- Office hours (11/week).
- E-mail (available).
- Meetings (2-4 times /semester)

F. Learning Resources and Facilities

1.Learning Resources

Required Textbooks	<ul style="list-style-type: none"> • Essentials of Food Safety and Sanitation (2004) Pearson College Div; 4th edition. • Food safety, sanitation and personal hygiene (2015) BC campus publication. 				
Essential Refer Materials	Practical	HACCP food safety manual		2014	Delmar Cengage Learning; 2 edition
Electronic Materials	<ul style="list-style-type: none"> • Journal of food safety • Hospitality Review • Hotel & Restaurant Magazine • International Journal of Hospitality Management • International Journal of Contemporary Hospitality Management 				
Other Learning Materials					

2. Facilities Required

Item	Resources
Accommodation (Classrooms, laboratories, demonstration rooms/labs, etc.)	Accommodation (Classrooms, laboratories, demonstration rooms/labs, etc.) Class room with max of 30 seats-

Item	Resources
Technology Resources (AV, data show, Smart Board, software, etc.)	Data-show, Video and scientific films, White board, flip chart,
Other Resources (Specify, e.g. if specific laboratory equipment is required, list requirements or attach a list)	-

G. Course Quality Evaluation

Evaluation Areas/Issues	Evaluators	Evaluation Methods
Effectiveness of teaching	Course instructor	At the end of every lecture, students are asked to write down their feedback about the lecture in an anonymous piece of paper and to hand it to the lecturer. All students feedback will be read and will be discussed in the next lecture
Effectiveness of teaching	the Department	At the end of the semester a questionnaire will be distributed by the quality assurance unit and a report will be given to the course director summarizing its outcome

Evaluation areas (e.g., Effectiveness of teaching and assessment, Extent of achievement of course learning outcomes, Quality of learning resources, etc.)

Evaluators (Students, Faculty, Program Leaders, Peer Reviewer, Others (specify)

Assessment Methods (Direct, Indirect)

H. Specification Approval Data

Council / Committee	
Reference No.	
Date	April 2022