**TITLE: Food Safety Hazards**

**Teaching/contact time: 2017-2018**

**REFERENCE PARTNER INSTITUTION: UniTE**

* 1. **Target group**:
		+ Practitioners of the food chain sector
		+ Experienced professionals
		+ Undergraduates
		+ Master degree students, PhD
	2. **Learning outcomes:**

Trainees will:

* develop knowledge and understanding of the significant biological, physical and chemical hazards associated with foods and food processing and the available tools for their control.
* implement knowledge on new food safety hazards in food formulation and processing (nutritional and novel foods).
* enhance a critical mindset to analyse food processing and to apply preventive methods minimise risk with specific focus on microbiological hazards

**Minimum knowledge pre-requisites** (if any)

* Basic concepts of food processing and preservation, including factors (product, environmental) that affect food degradation (microbial, enzymatic, chemical)
	1. **Contents**

(take as reference the contents already defined for the teaching materials)

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| --- | --- | --- | --- | --- | --- |
|  | **Sub-topic** | **Contents and/or keywords** | **Teaching material to be prepared \*** | **Partner institution** | **reference person (availability)** |
| **1** | **Food safety: definition and aspects** | *To be completed* | **Ebook/ppt-elearning****ebook** |  |  |
| **2** | **Definition of food safety hazards** | *To be completed* | **UNITE** |  |
| **3** | ***Microbiological and biological hazards*** | *To be completed* |  |  |
| **4** | ***Chemical hazards*** | *To be completed* |  |  |
| **5** | ***Physical and mechanical hazards*** | *To be completed* |  |  |
| **6** | ***Nutritional and health hazards*** | *To be completed* |  |  |
| **7** | **Biotechnology/novel foods**  | *To be completed* |  |  |
| **8** | **Food Safety Regulations** | *To be completed* |  |  |

**4. Teaching material available/to be prepared** *(e.g. ppt presentations, case studies, videos, …)*

\*: for some topics/subtopics e-books, posters and videos are already under preparation (WP1).

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|  | **Sub-topic** | **Teaching material available (see WP1)\*** | **Teaching material to be prepared**  | **Partner institution** | **reference person (availability)** |
| **1** | **Food safety: definition and aspects** | **e-book** | **PPT / e-learning?** | **E-book: UNITE+ JUST +UJ+AUA+MUTAH** |  |
| **2** | **Definition of food safety hazards** |  |  |
| **3** | ***Microbiological and biological hazards*** |  |  |
| **4** | ***Chemical hazards*** |  |  |
| **5** | ***Physical and mechanical hazards*** |  |  |
| **6** | ***Nutritional and health hazards*** |  |  |
| **7** | **Biotechnology/novel foods**  |  |  |
| **8** | **Food Safety Regulations** |  |  |

**Evaluation: self-evaluation**

4 questions for each subtopic should be collected.