**TITLE: Food safety Management Systems**

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

**REFERENCE PARTNER INSTITUTION: JU**

* 1. **Target group**:
* **Undergraduates in Nutrition and Food science**
	1. **Learning outcomes:**
* **Apply the systems approach to a foodservice operation.**
* **Identify use and operation of major foodservice equipment and relationship for efficient product flow.**
* **Apply the principles of human resource management to different situations in food and nutrition services.**
* **Apply management and business theories and principles to the development of programs or services.**
* **Identify and apply quality management principles in food and nutrition services.**
* **Work effectively as a team member.**
* **Evaluate a budget and interpret financial data.**
* **Demonstrate effective and professional oral and written communication and documentation**
* **Identify and describe the roles of others with whom the RD collaborates in the delivery of food and nutrition services.**
	1. **Minimum knowledge pre-requisites**(if any)
* **Basics in Food Safety**
	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** | **….** |  |  |  |  |
| **2** |  |  |  |  |  |
| **3** |  |  |  |  |  |
| **4** |  |  |  |  |  |

**5. 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** | **….** |  |  |  |  |
| **2** |  |  |  |  |  |
| **3** |  |  |  |  |  |
| **4** |  |  |  |  |  |

**Evaluation: self-evaluation**

4 questions for each subtopic should be collected.