Course Specification
(Bachelor)

Course Title:	**Food safety**
Course Code:	**PHE26355**
Program:	**Bachelor of Sciences in Public Health**
Department:	**Public Health**
College:	**Applied Medical Sciences**
Institution:	**University of Bisha**
Version:	**1**
Last Revision Date:	**2**-8-2023

Table of Contents

A. General information about the course:

1. Course Identification

1. Credit hours:					
2 (1+1)					
2. Course type					
A.	☐University	☐ College	☒ Department	☐Track	☐Others
B.	☒ Required		☐ Elective		
3. Level/year at which this course is offered: 6th level 3rd year					
4. Course general Description:					
This food safety course aims to help students grasp the importance of food safety, covering food preparation, handling, and storage to prevent foodborne illnesses. It explores food contamination in detail, offering insights into methods and equipment for secure food management and maintaining a hygienic cooking space.					
5. Pre-requirements for this course (if any)**:**					
NA					
6. Co-requirements for this course (if any)**:**					
NA					
7. Course Main Objective(s):					
1. **The initial part of the course will introduce food safety, covering the identification of susceptible organisms to foodborne illnesses and recognizing associated symptoms.** 2. **The course will examine the causes of food contamination and spoilage, and explore the four primary categories of food safety hazards.** 3. **Through the course's progression, students will develop the ability to ensure food safety, including managing and eliminating bacteria responsible for foodborne diseases.** 4. **By course completion, students will have gained the skills necessary to assess, control, and eradicate potential risks, ensuring the safety of the food supply**					

2. Teaching mode

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	13	28.9%
2	E-learning	2	4.4%
3	Tutorial		
4	Interactive learning		
5	Practical	30	66.7%

3. Contact Hours

No	Activity	Contact Hours
1.	Lectures	13
2.	E-learning	2
3.	Practical	30
4.	Interactive learning	
5.	Seminars	
6.	Self-Learning	30
Total		**75**

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	Explain the most common source of food-borne illnesses.	K2	Lecture Interactive lectures	Written exam
1.2	Describe the food safety practices	K3		
1.3	Determine control measures to eliminate a food safety hazard or reduce it to a safe level.	K5		
1.4	Identify food safety hazardous	K7		
2.0	**Skills**			
2.1	To apply safety measures in dealing with food specimens	S2	Practical In lab evaluation	Practical Exam In lab evaluation
2.2	Apply cleaning and sanitizing process	S3		
2.3	Apply the food safety principles	S4		
3.0	**Values, autonomy, and responsibility**			
3.1	Seek continuous learning and professions	V1	Lectures In class evaluation	In class evaluation
3.2	Communicate efficiently with stakeholders	V2		

C. Course Content

No	List of Topics (Theory)	Contact Hours
1.	Introduction to food safety, Micro-organisms, and Food Materials	1
2.	Factors Affecting the Growth and Survival of Micro-organisms in Foods	2
3.	Hazardous to food safety (Microbiological)	2
4.	Hazardous to food safety (Physical, chemical, and allergenic hazardous)	2
5.	Food spoilage	1
6.	Foodborne illness	2
7.	Food preservation and storage	2
8.	Personnel hygiene and prevention of contamination	2
9.	Food safety control	1
Total		**15**

No	List of Topics (Practical)	Contact Hours
1.	Hygienic practices	2
2.	Personnel hygiene (Handwashing procedure, the proper use of protective clothing and gloves)	4
3.	Hand nasal swab	2
4.	Methods for the microbiological examination of foods	4
5.	Water safety testing	2
6.	Cleaning process	2
7.	Sanitizing process and pest control	4
8.	Cleaning and sanitizing operation ware washing	4
9.	Waste disposal	2
10	The hazard analysis and critical control point (HACCP)	4
Total		**30**

D. Students Assessment Activities

No	Assessment Activities *	Assessment timing (in week no)	Percentage of Total Assessment Score
1.	Quiz 1	4	5%
2.	Mid Term Exam	8	20%
3.	Class Participation	Although	5%
4.	E learning activities	Although	15%
5.	Quiz 2	12	5%
6.	Final Practical Exam	End of semester	20%
7.	Final Exam (Theory)	End of semester	30%
	Total		**100%**

E. Learning Resources and Facilities

1. References and Learning Resources

Essential References	1. Ian C. Food Safety: The Science of Keeping Food Safe, Wiley-Blackwell. 2018 2. Martin R, Maurice O, et al. Food Microbiology. Royal Society of Chemistry. 4th Edition.2015
Supportive References	-
Electronic Materials	www.lgcstandards-atcc.org/ https://asm.org
Other Learning Materials	Digital library, at university of Bisha

2. Required Facilities and equipment

Items	Resources
facilities	○ Classrooms ○ laboratory
Technology equipment	○ Data show projector ○ Blackboard ○ smart board
Other equipment	• NA

F. Assessment of Course Quality

Assessment Areas/Issues	Assessor	Assessment Methods
Effectiveness of teaching	Students, Faculty, Quality committee	Direct / indirect - Using well-structured questionnaire
Effectiveness of student's assessment	Faculty members Peer Reviewer	Direct / indirect - Continuous reviewing and course portfolio
Quality of learning resources	Faculty members Curriculum committee	Direct / indirect - Annual review course report
The extent to which CLOs have been achieved	Course coordinator	Direct / indirect

G. Specification Approval

COUNCIL /COMMITTEE	**PH DEPARTMENT BOARD**
REFERENCE NO.	
DATE	