

Syllabus

LV0120.1 Food hygiene, 15.0 credits

Livsmedelshygién

The course is given Food Inspection - Master's Programme (60 credits)

Version 1 in Slukurs. Corresponds to version 1 in Ladok

Syllabus approved

3 June 2021

The version applies to students admitted from spring 2021

The version is not a module version

Subjects

Food science

Education cycle

Second cycle

Modules

Title	Code	Credits
Basic microbiology and food microbiology	0102	4.0
Food hygiene and foodborne pathogens	0103	4.0
HACCP (risk assessment and risk management)	0104	5.0
Laboratory exercises (incl. Laboratory reports	0105	2.0

Advanced study in the main field

Second cycle, only first-cycle courses as entry requirements (A1N)

Grading scale

5:Pass with Distinction, 4:Pass with Credit, 3:Pass, U:Fail

The requirements for attaining different grades are described in the course assessment criteria which are contained in a supplement to the course syllabus. Current information on assessment criteria shall be made available at the start of the course.

Language

Swedish

Prior knowledge

Knowledge corresponding to 180 credits, of which 90 credits in one of the following fields of study: biology, animal science, food science, nutrition, public health science, medicine, environmental science, chemistry, food and meal science, dietary science.

The prerequisite can also be met in other ways that provide equivalent knowledge.

Objectives

After completing the course, the student should be able to:

- assess the factors in food that affects the growth and survival of microorganisms and the destructive and harmful properties of the organisms
- demonstrate the ability to evaluate methods for preventing microbial problems in food
- describe hygienic analysis of food and demonstrate the ability to interpret analytical results
- account for risk assessment and risk management and demonstrate the ability to evaluate quality management systems

Content

The course is divided into three parts:

Basic microbiology and food microbiology:

- basic microbiology
- factors affecting the survival and growth of micro - organisms in food
- presence of microorganisms in different types of food
- microbial spoilage of food and the organisms that cause it

- food microbiological analyzes

Food hygiene and foodborne pathogens:

- spread / contamination of microorganisms in food
- important pathogenic microorganisms and the diseases they cause
- toxins and allergens in food
- food hygiene and methods of protecting and storing food

HACCP:

- risk assessment and risk management as well as quality management systems, primarily HACCP

Formats and requirements for examination

Oral, practical and written exams and work reports.

Passed exams and presentations of assignments as well as approved attendance at compulsory parts of the course.

- If the student fails a test, the examiner may give the student a supplementary assignment, provided this is possible and there is reason to do so.
- If the student has been granted special educational support because of a disability, the examiner has the right to offer the student an adapted test, or provide an alternative assessment.
- If changes are made to this course syllabus, or if the course is closed, SLU shall decide on transitional rules for examination of students admitted under this syllabus but who have not yet passed the course.
- For the examination of a degree project (independent project), the examiner may also allow the student to add supplemental information after the deadline. For more information on this, please refer to the regulations for education at Bachelor's and Master's level.

Additional information

- The right to take part in teaching and/or supervision only applies to the course date to which the student has been admitted and registered on.
- If there are special reasons, the student may take part in course components that require compulsory attendance at a later date. For more information on this, please refer to the regulations for education at Bachelor's and Master's level.

Responsible department

Department of Biomedical Sciences and Veterinary Public Health

Cooperating departments:

Department of Energy and Technology

Department of Biomedical Sciences and Veterinary Public Health

Supplementary Information

Finalized by: Programnämnden för utbildning inom naturresurser och jordbruk
(PN - NJ)