

Information sheet for the course Food Hygiene II.

University: <i>Alexander Dubček University of Trenčín</i>	
Faculty: <i>Faculty of Health Care</i>	
Course unit code: HygVyz2/e	Course unit title: Food Hygiene II.
Type of course unit: <i>compulsory</i>	
Planned types, learning activities and teaching methods: <i>Lecture: 2 hours weekly/26 hours per semester of study; full-time</i> <i>Seminar: 1 hour weekly/13 hours per semester of study; full-time</i> <i>Supervised practical output: 2 hours weekly/26 hours per semester of study; full-time</i>	
Number of credits: 2	
Recommended semester: <i>4th semester in the 2nd year (part-time)</i>	
Degree of study: <i>I (bachelor)</i>	
Course prerequisites: Food Hygiene I.	
Assessment methods: To obtain credits for the course, a student must pass an oral examination and write a seminary work (100 points). <ul style="list-style-type: none"> - Seminary work designed for a situation model (25 points). - Oral examination (75 points). To obtain A, a student must score at least 90 points, to obtain B, a student must score at least 80 points, to obtain C, a student must obtain at least 70 points, to obtain D, a student must obtain at least 60 points, and finally to obtain E, a students must to obtain at least 50 points.	
Learning outcomes of the course: A student can describe the principles of food safety in food production and food marketing. A student can define food composition and properties and function of the individual food ingredients in physiological nutrition and also in terms of nutrition as prevention. A student is able to apply his/her knowledge in nutrition counselling.	
Course contents: Lectures: <ol style="list-style-type: none"> 1. Food act and legislation related to food. 2. Basic concepts in food. Microbiology of food. 3. Chemical agents in food. 4. Hazard analysis and critical control points. 5. Requirements for the establishment and operation of food caters/facilities. 6. Nutritional characteristics of animal products – milk, milk products (composition, importance in terms of nutrition). 7. Nutritional characteristics of animal products – meat, meat products (composition, importance in terms of nutrition). 8. Nutritional characteristics of plant based products – vegetables and fruits (composition, importance in terms of nutrition). 9. Cereals and cereal products. 10. Spices, seasonings, beverages. 11. Nutritional supplements, foods for particular nutritional uses. Nutrition and health claims. 12. The materials in contact with food. 13. Measures against pests in food establishments, basic principles of sanitation. Seminars: <ol style="list-style-type: none"> 1. Procedures for performing state health supervision and official check of foodstuffs, check of criteria. 2. Written record preparation of official control of food and of the national public health 	

surveillance.					
3. Written record preparation of official control of food and of the national public health surveillance – situation models.					
4. Guiding principles for the collection of food samples, issues/objects intended to come into contact with food. Methodology of accredited sampling procedure.					
5. Principles of organoleptic assessment of food samples.					
6. Food sampling and dross taking from the environment and objects, situation models.					
7. Evaluation of laboratory analyses, situation models.					
8. Food establishment performance audit, basic principles.					
9. Food establishment performance audit, situation models.					
10. Food traceability principles.					
11. Rapid Alert System for Food and Feed (RASFF), basic principles.					
12. Rapid Alert System for Food and Feed (RASFF), situation models.					
13. Assessment of project documentation.					
Recommended of required reading:					
1. ROVNÝ, I., ONDREJKA, J., TRUSKOVÁ, I.2004. <i>Hygiena výživy</i> . Bratislava : SZU, 2004. 217 s. ISBN 80- 89171-16-8.					
2. KUBICOVÁ, D. A KOL: 2004. <i>Náuka o požívatinách</i> . Martin : Osveta, 2004. 158 s. ISBN 80-8063-165-4.					
3. Zákon č.152/1995 Z.z. o potravinách v znení zmien a doplnkov.					
4. Nariadenie EP a Rady (ES) č.852/2004 o hygiene potravín.					
5. Nariadenie EP a Rady (ES) č.882/2004 o úradných kontrolách uskutočňovaných za účelom zabezpečenia overenia dodržiavania potravinového a krmivového práva a predpisov o zdraví zvierat a o starostlivosti o zvieratá.					
Language: Slovak					
Remarks:					
Evaluation history: <i>Number of evaluated students</i>					
A	B	C	D	E	FX
Lectures: MUDr. Ľudmila Bučková, MPH.					
Last modification: 22.04.2014					
Supervisor: doc. MUDr. Mária Štefkovičová, PhD., MPH.					