



SYLLABUS PREDMETA

General information

Course title:	The technology of cleaning and disinfection
ISVU ¹ course code:	38330
Studies in which the course is taught:	Food processing technology
Course Instructor:	Marijana Blažić, PhD, Assistant Professor
Course Assistant:	/
ECTS credits:	4.0
Semester of the course execution:	III
Academic year:	
Exam prerequisites:	/
Lectures are given in a foreign language:	/
Aims:	During the course students adopt knowledge and skills of basic technology of cleaning and disinfection of food plants, cleaning quality control and disinfection (chemical and microbiological control) and basis of legislative. Completion the course enable students quality knowledge of the factors that can affect quality of production in food processing industry.

Course

Course structure	Number of contact hours per week:	Number of contact hours per semester:	Student's requirements by type of teaching:
Lectures:	2	30	Lecture attendance 80%
Tutorials:			
Practical (lab) sessions:	2	30	Exercises attendance 80%
Seminars:	/		
Field work:	/		
Other:	/		
TOTAL:	4	60	

Monitoring of students' work, knowledge evaluation and learning outcomes

Formation of the grade during the implementation of teaching:	LEARNING OUTCOMES (upon completion of the course the student should be able to:)	FACTORS AFFECTING THE GRADE (e.g. term paper, practical work, presentation, ...)	MAXIMUM NUMBER OF POINTS PER FACTOR
(Define from minimum 5 to maximum 10 learning outcomes)	I1: Know the microorganisms causes of food spoilage	Attendance (active participation)	
	I2: Identify risks during processing and handling of food	Term paper	
	I3: Assess the hygienic condition of the plant	Written Exam	
	I4: Apply the proper sanitation plan in food production facilities	Oral Exam	
	I5: Understand and apply legislation related to food production	Practical work	
	I6: Write the HACCP plan		
Alternative formation of the grade (I 1 – I 10)	or alternative formation of the grade: I 1 – I 16		TOTAL: 100 points

¹ ISVU – Information System of Higher Education Institutions in Croatia



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Students' competencies

Prerequisites for course approval (lecturer's signature):	Student attendance
Prerequisites for taking exams:	Signature
Grading scale:	<p>(According to the Regulations on student assessment of Karlovac University of Applied Sciences, Article 9, Paragraph 5)</p> <p>90-100 - excellent (5) (A) 80 to 89.9 - very good (4) (B) 65 to 79.9 - good (3) (C) 60 to 64.9 - sufficient (2) (D) 50 to 59.9 - sufficient (2) (E) 0 to 49.9 - fail (1) (F)</p> <p>Students are graded during class, what forms 70% of final exam. Students who achieve 50% (35 points) and more are allowed to take the final exam. The score on final exam makes 30% of the final grade.</p>

ECTS structure

ECTS credits allocated to the course reflect the total burden to the student during adoption of the course content. Total contact hours, relative gravity of the content, effort required for exam preparation, as well as, every other possible burden are taken in account:

Attendance (active participation)	Term paper	Composition	Presentation	Continuous assessment and evaluation	Practical work
0,7	0,3			0,5	
Independent work	Project	Written exam	Oral exam	Other	
		1	1,5		

Review of topics/units per week associated with learning outcomes

Week	Lectures topics/units and learning outcomes:	Tutorials topics/units and learning outcomes:
1.	Taxonomy of bacteria in the food system	Implementation of HACCP plan in dairy industry
2.	Family Micrococacae, family Pseudomonadaceae, family Lactobacillaceae, family Bacilliaceae,	Implementation of HACCP plan in beer industry
3.	Family Enterobacteriaceae, family Vibrionaceae, family Vibrionaceae, mildew	Implementation of disinfection in the industry
4.	Food poisoning - consequences	Implementation of disinsection in the industry
5.	Land hygiene	Implementation of deration in the industry
6.	Water hygiene	Technological processes in food processing industry, GMP, GHP
7.	Air hygiene	Technological processes in dairy industry GMP, GHP
8.	CIP, COP, DDD	Technological processes in beer industry GMP, GHP
9.	Hygiene and HACCP guides	Technological processes of baking industry GMP, GHP
10.	The requirements of the HACCP system in facilities which process raw materials of animal origin	The technical design of food industry



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11.	The requirements of the HACCP system in facilities which process raw materials of vegetable origin	Rapid methods for checking hygienic safety of the production lines
12.	Legality of the GMP, GLP, GHP	Field Work
13.	Legislation (laws, regulations, acts, decrees)	Field Work
14.	Control of hygienic quality – methods	Field Work
15.	Student seminars	Colloquium

References

REFERENCES (compulsory/additional):

Cuthrie,R.K: Food sanitation, Av. – New York, 1998.
MacSwane, David Z. : Essentials of Food Safety and Sanitation / David Z. McSwane, Nancy Roberts Rue, Richard Linton. 4th ed. New York : Pearson Prentice Hall, 2005.
Hobbs.B.G.: Poisoning and food hygiene, Edward Arnold, 2007.

Exams for the academic year: 2022/2023

Exam dates:	According to the schedule of exams for current academic year
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Contact information

1. Course Instructor/Lecturer:	Marijana Blažić, PhD, Assistant Professor
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Office hours / Consultations:	Monday, from 12:00 (with previous arrangement on e-mail); Strossmayer Square 9, room 311/3
2. Course Instructor/Lecturer:	
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