

COURSE DESCRIPTION

COURSE DETAILS

Title (of the course): **HIGIENE Y CALIDAD DE LOS ALIMENTOS**

Code: 101728

Degree/Master: **GRADO DE TURISMO**

Year:

Name of the module to which it belongs: OPTATIVIDAD

Field: ITINERARIO: GESTIÓN DE EMPRESAS TURÍSTICAS

Character: OPTATIVA

Duration:

ECTS Credits: 3.0

Classroom hours: 30

Face-to-face classroom percentage: 40.0%

Study hours: 45

Online platform: <http://moodle.uco.es>

LECTURER INFORMATION

Name: RODRÍGUEZ DELGADO, MARÍA INMACULADA (Coordinator)

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PREREQUISITES AND RECOMMENDATIONS

Prerequisites established in the study plan

None

Recommendations

Non-specific ones

INTENDED LEARNING OUTCOMES

- | | |
|------|---|
| CB3 | Written and oral communication in Spanish |
| CB5 | Developing skills in interpersonal relationships |
| CB8 | To acquire skills and an ethical commitment to contribute to creating a fairer and more respectful society with regards basic human rights. |
| CE1 | To understand the principles and effects of Tourism: in terms of territorial and spatial dimensions and social, cultural, political and economic factors. |
| CE17 | To plan and manage the resources of tourism organisations. |
| CE19 | To understand the operating process of tourism companies (accommodation, catering, brokering). |

COURSE DESCRIPTION

OBJECTIVES

- To know foodborne hazards.
- To know and how to do preventive measures to avoid food contamination in the provisioning, conservation and processing phases.
- To know sensory characteristics and nutritional quality of different food and beverages.
- To know the self-control system as guarantee of food safety.

CONTENT

1. Theory contents

1. Theoretical contents

THEMATIC BLOCK I: Basic principles of Food microbiology.

Lesson1: Microorganisms in food. Bacteria, yeasts and moulds. Virus. Prions. Parasites. Reproduction and growth conditions.

Lesson 2: Pathogenic and spoilage microorganisms. Foodborne diseases.

Lesson 3: Microbial food spoilage.

THEMATIC BLOCK II: Food-handling

Lesson 4: Food handler concept. Food handler hygienic habits. Health of food handlers: Carriers. Food hygiene and safety certificate. Food handling and sources of food contamination.

Lesson 5: Cleaning and disinfection: concept. Detergents: kinds, composition and properties. Disinfectants: kinds, composition and properties. Methods, protocols and cleaning and disinfection monitoring.

Lesson 6: Abiotic contamination of food.

THEMATIC BLOCK III: Sanitary and hygienic aspects of food and drink during provisioning, conservation, processing and delivery. Nutritional quality of food and drinks.

Lesson 7: General aspects during provisioning of food and drinks. Labelling of food. Mandatory and optional labelling information. General aspects during storage and conservation of food and drinks.

Lesson 8: Meat and meat products. Hygienic and nutritional aspects. Meat from animals for slaughter: Species, classification of meat cutting. Poultry meat. Game meat.

Lesson 9: Fish and fishery products. Hygienic and nutritional aspects. Main commercial fresh and salt water species. Identification of fish, crustaceans and molluscs. Nutritive value. Other fishery products.

Lesson 10: Milk and dairy products. Eggs. Hygienic and nutritional aspects. Concept of milk. Types of milk according to their heat-treatments Fermented milk products. Cheeses. Butter. Ice-creams. Creams. Other dairy products. Quality features for eggs.

Lesson 11: Fruits and vegetables. Mushrooms. Chemical composition, hygienic and nutritional aspects. Mushroom poisoning: syndromes. Classification of main fruits and vegetables. Chemical composition and nutritional properties.

Lesson 12: Honey, sugar and bread. Hygienic aspects. Chemical composition and nutritive value. Risks associated to its consumption.

THEMATIC BLOCK IV: Food and drinks Quality Designations from Spanish regions.

Lesson 13: Food and drinks Quality Designations: Protected Designation of Origin, Protected Geographical Indication and other quality designations of food.

THEMATIC BLOCK V: Food sanitary and hygiene guarantee of quality: Self-control in the food industry.

Lesson 14: Ready meals. Concept of ready-meal: ready-made and cooked. Cooking and conservation treatment changes. Sanitary-hygienic requirements of ready meal-food industries, catering and collective dining.

Lesson 15: Self-control in the food industry: Hazard Analysis and Critical Control Points (HACCP). General hygiene plans

COURSE DESCRIPTION

2. Practical contents

- Identification of meat cuts.
- Identification of commercial fish, crustaceans and molluscs.
- Sensory analysis of honey samples.

SUSTAINABLE DEVELOPMENT GOALS RELATED TO THE CONTENT

Good health and well-being
Quality education
Responsible consumption and production

METHODOLOGY

Methodological adaptations for part-time students and students with disabilities and special educational needs

Each case will be considered particularly.

Face-to-face activities

| Activity | Large group | Total |
|------------------------------|-------------|-----------|
| <i>Assessment activities</i> | 2 | 2 |
| <i>Group presentation</i> | 4 | 4 |
| <i>Lectures</i> | 23 | 23 |
| <i>Workshop</i> | 1 | 1 |
| Total hours: | 30 | 30 |

Off-site activities

| Activity | Total |
|---------------------------|-----------|
| <i>Group work</i> | 10 |
| <i>Information search</i> | 20 |
| <i>Reference search</i> | 15 |
| Total hours | 45 |

WORK MATERIALS FOR STUDENTS

Dossier - <http://moodle.uco.es>
Oral presentations - <http://moodle.uco.es>

COURSE DESCRIPTION

EVALUATION

| Intended learning | Essay | Exams | Oral Presentation |
|----------------------|------------|------------|-------------------|
| CB3 | X | X | X |
| CB5 | X | X | |
| CB8 | | | X |
| CE1 | | | X |
| CE17 | | | X |
| CE19 | | | X |
| Total (100%) | 25% | 50% | 25% |
| Minimum grade | 5 | 5 | 5 |

(*)Minimum mark (out of 10) needed for the assessment tool to be weighted in the course final mark. In any case, final mark must be 5,0 or higher to pass the course.

Method of assessment of attendance:

Attendance will represent up to one point extra of the final mark.

General clarifications on instruments for evaluation:**General clarifications on instruments for evaluation:**

For a better understanding of the theoretical and practical contents of the course, attendance is recommended to the students.

The final grade to pass the course must be of 5,0 or over.

Except for the test, the validity time of each evaluation method will be of an academic year, including the extraordinary calls and the extraordinary call for completion of studies during that course.

Clarifications on the methodology for part-time students and students with disabilities and special educational needs:

Each case will be considered particularly.

Clarifications on the evaluation of the extraordinary call and extra-ordinary call for completion studies:

The evaluation of the extraordinary call and the extraordinary call for completion of the studies, when necessary, will be done in accordance with the University and the Faculty of Veterinary Medicine regulations. The students affected should get in contact with the professor responsible for the subject.

COURSE DESCRIPTION

Qualifying criteria for obtaining honors:

Obtaining a final mark of 9.5 or 10 and showing an outstanding participation.

BIBLIOGRAPHY

1. Basic Bibliography

1.GENERAL

ANZALDÚA-MORALES, A., 1994.- La evaluación sensorial de los alimentos. Editorial Acribia.Zaragoza.
 CONSUMER EROSKI. 2006. Carnes. Fundación Eroski. Vizcaya
 CONSUMER EROSKI. 2006. Pescados y mariscos. Fundación Eroski. Vizcaya.
 EQUIPO DE ALIMENTACIÓN DELA UNIVERSIDAD J.LIEBIG.1994. La gran guía de la composición de los alimentos. Integral. Barcelona. HAZELWOOD, D and McLEAN, A.D. 1991. Curso de higiene para manipuladores de alimentos. Acribia. Zaragoza.
 JODRAL, M. ; S.SERRANO y R. ANGULO, 1998.- Buenas prácticas en higiene alimentaria para Manipuladores. Dpto. de Bromatología y Tecnología de los Alimentos. UCO.
 JODRAL, M. (Coordinadora), 1998.- Cuadernos Hortofructícolas: I y II. Dpto. Bromatología y Tecnología de los alimentos. Universidad de Córdoba. JODRAL, M. 2001. Moluscos y crustáceos comestibles. Dpto. de Bromatología y Tecnología de Alimentos. UCO.
 MINISTERIO de agricultura, pesca y alimentación. 1998. Guía de las principales especies pesqueras de interés comercial. MAPA. Madrid. MORENO ROJAS, R. 2000. Nutrición y dietética para Tecnólogos de Alimentos. Díaz de Santos. Madrid.
 MORTIMORE, S., 1996.- HACCP: enfoque práctico. Acribia. Zaragoza.
 REY A.M. y SILVESTRE, A.A. 2002. Comer sin riesgos. Editorial Hemisferio Sur.
 SAIZ MORENO, L. 1982. Higiene de la alimentación. Biblioteca Técnica Aedos. Barcelona.
 SERRANO, S. Y M. JODRAL, 1998.- Despiece de vacuno y ovino (VIDEO). Servicio de Publicaciones de la Universidad de Córdoba.
 SERRANO, S.; M. JODRAL; E. GUTIERREZ-RAVE, 1996.-Despiece de vacuno (LIBRO ELECTRONICO) Servicio de Publicaciones de la Universidad de Córdoba. TRICKETT, J. 1997. Food hygiene for food handlers. MacMILLAN. London.

2. Further reading

None

COORDINATION CRITERIA

Common evaluation criteria
 Tasks performance

COURSE DESCRIPTION

SCHEDULE

| Period | Assessment activities | Group presentation | Lectures | Workshop |
|---------------------|-----------------------|--------------------|-------------|------------|
| 1# Fortnight | 0,0 | 0,0 | 6,0 | 0,0 |
| 2# Fortnight | 0,0 | 0,0 | 5,0 | 1,0 |
| 3# Fortnight | 0,0 | 0,0 | 6,0 | 0,0 |
| 4# Fortnight | 2,0 | 4,0 | 6,0 | 0,0 |
| Total hours: | 2,0 | 4,0 | 23,0 | 1,0 |

The methodological strategies and the evaluation system contemplated in this Course Description will be adapted according to the needs presented by students with disabilities and special educational needs in the cases that are required.