

<b>Subject:</b> Food safety management in hospitality industry		
<b>Teacher</b> dr Jovanka Popov-Raljic, full professor		
<b>Status:</b> elective		
<b>ECTS:</b> 11		
<b>Requirements:</b> None		
<b>Learning objectives</b> To introduce students to contemporary findings related to potential dangers that may threaten the consumers' health. To enable students to manage the sanitation process and food safety, space and inventory from potential pollution and contamination.		
<b>Learning outcomes</b> Overcoming and managing contemporary technologies and techniques related to protection and food and beverage safety in the hospitality industry.		
<b>Syllabus</b>  <i>Theoretical classes</i> The main task is that students learn contemporary knowledge from microbiology (bacteria, viruses, yeasts), to be familiar with biological toxins, poisons, pesticides and antibiotics in food. Effects of genetically modified food and functional foods. Harmful effect of additives and preservatives in food. The course should provide students with knowledge about the way of food contamination and necessary measures during purchase, storage, preparation and food serving. It is necessary to master the new food safety techniques, to be familiar with HACCP (Harard Analysis and Critical Control Point) as a protection against food contamination. Influence of hotel space to consumer protection (layout, floors, walls, light, ventilation, water supply, waste disposal and sanitary facilities). Washing-up, facilities, equipment, other spaces and work clothes. Impact of the employees' health, work and protective clothing and personal hygiene to food and guests protection. Contemporary hygiene practices in hotel. The use of contemporary bio detergents in maintaining hygiene (good hygiene practices). Trends in disinfection, pest control, and disinsection. Up-to-date information about food poisoning symptoms and diseases and measures to prevent it.		
<b>Weekly teaching load:</b>	<b>Lectures: 4</b>	<b>Exercises:</b>