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|---|------------|--------------------------|-------------------|--------|
| <b>Level:</b> bachelor  |            |                          |                   |        |
| <b>Course title:</b> Fundamentals of food sanitation in the catering industry   |            |                          |                   |        |
| <b>Status:</b> obligatory for module of Gastronomy; elective for module of Hospitality  |            |                          |                   |        |
| <b>ECTS:</b> 7  |            |                          |                   |        |
| <b>Requirements:</b> None   |            |                          |                   |        |
| <b>Learning objectives</b><br>Introducing students to contemporary developments in the field of food microbiology, food preservation in the hospitality industry, and critical points which can lead to microbial contamination of food and implementation of sanitation in the catering industry.  |            |                          |                   |        |
| <b>Learning outcomes</b><br>Acquiring up-to-date knowledge in the field of sanitation in the catering industry.   |            |                          |                   |        |
| <b>Syllabus</b><br><i>Theoretical instruction</i><br>Basics of microbiology. The role and significance of microorganisms and causes of food contamination. Pathogenic and toxigenic microorganisms. Pathways of contamination, food as a substrate for the propagation of microorganisms. Factors that promote or inhibit the growth of microorganisms in food. Inactivation of microorganisms. Foods of animal origin. Foods of plant origin. Drinking water. Toxicoinfections and food intoxication. The importance of good hygiene practice and control of critical points in the production and storage of food in the catering industry. Legislation on food safety and drinking water. Cleanliness and sanitation in the catering kitchen.<br><br><i>Practical instruction</i><br>Work in the laboratory. Processing and analysis data obtained by searching the latest literature in the field of food microbiology and sanitation in the catering industry. |            |                          |                   |        |
| <b>Weekly teaching load</b>   |            |                          |                   | Other: |
| Lectures:   | Exercises: | Other forms of teaching: | Student research: |        |
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