

Study Programme: PhD in Geosciences (Tourism)			
Level: PhD			
Course title: Food safety management in hospitality industry			
Lecturer(s): dr Dragan Tešanović			
Status: elective			
ECTS: 11			
Requirements: None			
Learning objectives			
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.			
Learning outcomes			
Overcoming and managing contemporary technologies and techniques related to protection and food and beverage safety in the hospitality industry.			
Syllabus			
<i>Theoretical part</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 biodegradents 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			
Recommended literature			
Martyn Brown, <i>Microbiological risk assesment in food procesing</i> , Woodhead publishing limited, Kembridge, England 2002.			
Weekly teaching load	Lectures: 4(60)		Student research:
Teaching methodology			
Oral presentation, dialogue, illustrative-demonstrative methods (practicing modern methods and techniques in food protection and sanitation in hotels).			
Grading method (maximal number of points 100)			
Pre-exam obligations	points	Final exam	points
Seminar paper	50	Oral exam	50