

Course Title	Food Service Sanitation, Hygiene and Risk Management				
Course Code	HTM300				
Course Type	Compulsory				
Level	Bachelor (1 st Cycle)				
Year / Semester	3 rd Year/5 th Semester				
Instructor's Name	TBA				
ECTS	6	Lectures / week	3 Hours/ 14 weeks	Laboratories / week	None
Course Purpose and Objectives	<p>To provide students with the essential knowledge of food service sanitation, hygiene and risk management. Food safety has never been more important to the restaurant industry and its customers. This course focuses on the preventative measures to keep food safe. The content of this course adds greater depth and breadth of food safety practices by featuring expanded sections on food defense, high-risk populations, active managerial control, and crisis management. Food safety topics are presented in a user-friendly, practical way with real-world case studies and stories to help readers understand the day-to-day importance of food safety. This course provides knowledge to hospitality graduates to minimize risk and maximize protection for foodservice owners, employees, and customers. Real-life case studies on Hospitality and Tourism are presented to serve as an example on how to bridge the gap between industry and academia.</p>				
Learning Outcomes	<p>Upon successful completion of this course students should be able to:</p> <ul style="list-style-type: none"> • Identify how food, people, and facilities can contribute to the problem of food borne illness using a blended learning approach. • Recognize manager's responsibility to provide food safety training to employees by using different approaches and information from the lecture. • Identify the HACCP principles for preventing food borne illness, using videos and activities. • Analyze and assess methods of preventing cross contamination based on general principles related with the purchasing, receiving, preparation and service of food. • Identify and handle vital risk management situations within hospitality by means of training and case studies. • Evaluate safety and security issues within hospitality and how this issues apply in hospitality industry in Cyprus 				

	<ul style="list-style-type: none"> Design a HACCP programme for the restaurant business for the purpose preventing food borne illness. 		
Prerequisites	HTM105, HTM210	Co-requisites	None
Course Content	<ul style="list-style-type: none"> Providing safe food The microworld Contamination, food allergens, and foodborne illness The safe foodhandler The flow of food: An Introduction The flow of food: Purchasing and receiving The flow of food: Storage The flow of food: Preparation The flow of food: Service Food Safety Systems Sanitary Facilities and Pest Management Employee food safety training Crisis communications Importance of safety equipment to loss-prevention management. 		
Teaching Methodology	Face-to-Face		
Bibliography	<p>National Restaurant Association., ServSafe Coursebook, Latest Edition.</p> <p>Ronald, F., Cichy, F., and Jaemin, C.: Food Safety and Quality Management, Latest Edition.</p> <p>Ninemeier, J.D.: Managing Food and beverage Operations, Latest Edition.</p> <p>Cichy, R.F.: Managing Service in Food and Beverage Operations, Latest Edition.</p> <p>The National Restaurant Association Educational Foundation (NRAEF) www.restaurant.org</p> <p>American Public Health Association (APHA) www.apha.org</p> <p>International Association of Food Protection www.foodprotection.org</p> <p>International HACCP Alliance www.haccpalliance.org</p>		
Assessment	Examinations	70%	
	Assignments	20%	

	Class Participation and Attendance Total	10%	
		100%	
Language	English		