SULTAN QABOOS UNIVERSITY

COURSE OUTLINE

PROGRAM: Food Science

1. Course Code	FSHN3107	
2. Course Title	Food Sanitation and Quality Control	
3. Credits	3 CR, 12 CP, 6 ECTS	
4. Pre-requisite Course(s)	BIOL3441, FSHN2101	
5. Co-requisite Course(s)		
6. Equivalent Course(s)	FSHN3075	
7. Incompatible Course(s)		
8. Course Category	☐ University Requirement	☐ University Elective
	☐ College Requirement	☐ College Elective
	☒ Department Requirement	☐ Department Elective
	☐ Specialization Requirement	☐ Specialization Elective
	☐ Other (specify):	
9. Course Owner	College: CAMS	Department: FSHN
10. Course Type	☐ Lecture	☒ Lecture/Lab
	☐ Lecture/Seminar	☐ Lecture/Studio
	☐ Lecture/Tutorial	☐ Lecture/Lab/Tutorial or Seminar
	☐ Tutorial	☐ Laboratory (Practical)
	☐ Field or Work Placement	☐ Studio
	☐ Seminar	☐ Internship
	☐ Workshop	☐ Project
17. Language of Instruction	English	

18. Course Description

This course deals with the concept of food sanitation and quality control. The three major areas are the food hygiene and food sanitation, quality control and Hazard Analysis Critical Control Point (HACCP), and food standards. This includes an understanding of some of the major factors that must be considered in assessing food quality, including: sampling plans, control charts, shelf-life testing, product recalls, cleaning and sanitizing, rapid testing methods, and overall quality plans such as HACCP

19. Teaching/Learning Strategies

Instructor directed face-to face delivery of lessons and class discussion: Lectures will be delivered using power point presentations and students will learn to take notes. The lectures are interrupted by class discussions. The class discussion is guided by the instructor to allow students to critically think about concepts given in the class and also help them improve their oral communication.

Reading assignments: These activities will complement the lecture topics and initiates students to the use of the relevant literature.

Laboratory experiments: helps to students to gain hands on experience and to learn how to work in groups, record and analyze data and to write reports using a scientific approach.

Field trips: This will give the students the opportunity to see closely the sanitation programs implemented by food processing plants and to understand the quality control measures in the industry.

Exams: will evaluate the students' knowledge, ability to differentiate between different topics and the learning outcomes achievement. Exams should also help the students to evaluate themselves and discuss their weaknesses with the instructor.

20. Assessment Components and Weight [%]

☒ Quizzes	☒ Practical	☐ Other (specify):
☐ Homework assignments	☐ Project	

☒ In-term examination(s)	☒ Final examination	

21. Grading Method

☒ A-F Scale ☐ Pass/Not passed

22. Textbook(s) and Supplemental Material

1. Marriott, N. G. 1999. Principles of Food Sanitation, Fourth Edition, Aspen Publication, Maryland.
2. Hygiene for Management, 15th Edition 2009. Richard A. Sprenger. Highfield.Co.UK limited

23. Matching Course Objectives with Program Outcomes and SQU Graduate Attributes

SQU Graduate Attributes

A. SQU graduates should be able to:	**B. SQU graduates possess**	**C. SQU graduates should**
1. apply the knowledge and skills relevant to the specialization 2. communicate effectively and use information and communication technologies 3. critically analyze complex information and present it in simple clear manner	1. interpersonal communication skills and alignment with culture of international labour market to assist them in practical life and in living successfully 2. skills and motivation for independent learning and engagement in lifelong learning and research 3. work ethics and positive values, and intellectual independence and autonomy 4. teamwork skills and display potential leadership qualities	relish good citizenship qualities, be conscious of their national identity and be socially responsible, engage in community affairs and be mindful of contemporary issues.

#	Intended Student Learning Outcome /Course Learning Objective	Relevant Program Outcome(s)	Applicable Attribute(s)
1.	Ability to identify the food contaminations and their sources	A. Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization B. Apply critical thinking and problem-solving skills to assess information at hand. D. Have the ability to engage in life-long learning E. Demonstrate knowledge of current issues in Food Science	A1,A2, A3, B2 B3, C
2.	Ability to understand causes of and recommendations for preventing foodborne illness.	A. Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization B. Apply critical thinking and problem-solving skills to assess information at hand. D. Have the ability to engage in life-long learning E. Demonstrate knowledge of current issues in Food Science	A1,A2, A3, B2 B3, C
3.	Ability to identify factors needed to be considered for personal hygiene, food handling, hygienic design of factory and equipment	A. Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization B. Apply critical thinking and problem-solving skills to assess information at hand. D. Have the ability to engage in life-long learning E. Demonstrate knowledge of current issues in Food Science	A1,A2, A3, B2 B3, C
4.	Ability to understand cleaning and sanitation process and to identify different types of sanitizers	A. Show a depth of knowledge of food science concepts that reflects an	A1,A2, A3, B2 B3, C

	and their effectiveness	appropriate degree of specialization B. Apply critical thinking and problem-solving skills to assess information at hand. D. Have the ability to engage in life-long learning E. Demonstrate knowledge of current issues in Food Science	
5.	Ability to identify rules of Ability to understand Good Manufacturing Practice (GMP)	A. Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization B. Apply critical thinking and problem-solving skills to assess information at hand. D. Have the ability to engage in life-long learning E. Demonstrate knowledge of current issues in Food Science	A1,A2, A3, B2 B3, C
6.	Ability to identify quality, key quality attributes, and quality control process	EA. Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization B. Apply critical thinking and problem-solving skills to assess information at hand. D. Have the ability to engage in life-long learning E. Demonstrate knowledge of current issues in Food Science	A1,A2, A3, B2 B3, C
7.	Ability to understand the needs of standard and basic ISO 9000	A. Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization B. Apply critical thinking and problem-solving skills to assess information at hand. D. Have the ability to engage in life-long learning E. Demonstrate knowledge of current issues in Food Science	A1,A2, A3, B2 B3, C
8.	Ability to understand complete steps of implementing Hazard Analysis and Critical Control Point (HACCP)	A. Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization B. Apply critical thinking and problem-solving skills to assess information at hand. D. Have the ability to engage in life-long learning E. Demonstrate knowledge of current issues in Food Science C. Possess the ability to work in multidisciplinary teams	A1,A2, A3, B1, B2, B3, B4, C
9.	Conduct practical experience in the laboratory in teams	C. Possess the ability to work in multidisciplinary teams	A1,A2, A3, B1, B2, B3, B4, C
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16. Student Responsibilities

It is the student's responsibility to know and comply with all University Academic Regulations relevant to participation in this course. These regulations specifically include attendance requirement and students` academic code of conduct.

For attendance, it is the student's responsibility to be punctual and to attend all classes.

Students are expected to perform their work with honesty and avoid any academic misconduct, which is defined as the use of any dishonest or deceitful means to gain some academic advantage or benefit. This can take many forms, including but not limited to, the following: copying, plagiarism, collusion and forging documents. For full details, please refer to the Undergraduate Academic Regulations and to the Student Academic Misconduct Policy.

Additionally, this course requires that you:

COURSE INFORMATION			
Course Code	FSHN3107	**Course Title**	Food Sanitation and Quality Control
Semester/ Year	Fall 2017	**Section(s)**	10
Day, Time, and Place	SUN: 8:00-9:50 (CMT/A03), TUE: 8:00-9:50 (AGR 1034)		

Course Coordinator	Nejib Guizani		
Office Location	2028 CAMS	**Office Hours**	Open door policy
Office Tel. Ext.	1256	**Email**	guizani@squ.edu.om

Tentative Schedule			
Week	**Lecture #**	**Topic/Material to be covered**	**Assessment**
1	1	Introduction to Food Sanitation	
2	2	The relationship of microorganisms to sanitation and Key Concepts in Food Microbiology	
3	2	Foodborne illnesses and control measures	
4	3	Food Allergies and Other Contaminants	Quiz 1 (5%)
5	4	Personal Hygiene and sanitary food handling	
6	5	Cleaning compounds- Sanitizers	
7	6	Good Manufacturing Practice	
8	7	Principles and concepts of Food Quality (QC) and quality assurance (QA)	
9		Mid Term Exam (4 November 2018)	Mid term (30%)
10	8	Quality systems: HACCP, ISO 9000 in Food Industry	
11	8	Quality systems: HACCP, ISO 9000 in Food Industry	
12	9	Quality measurements	
13	10	Organizing for QC	Quiz 2 (5%)
14	10	Organizing for QC	
15		Review	
16		Final Exam (26/12/2018)	Final Exam (40%)
17			

APPENDIX A: INSTRUCTORS OF MULTIPLE SECTIONS					
Section	**Instructor**	**Day, Time, and Place**	**Office Location and Extension**	**Email**	**Office Hours**

APPENDIX B: ADDITIONAL INFORMATION