



The Hebrew University of Jerusalem

Syllabus

FOOD SAFETY - 73964

Last update 09-02-2014

HU Credits: 2

Degree/Cycle: 2nd degree (Master)

Responsible Department: Nutritional Sciences - International Prog.

Academic year: 1

Semester: 2nd Semester

Teaching Languages: English

Campus: Rehovot

Course/Module Coordinator: Dr. Zippora Gerson

Coordinator Email: zippi37@gmail.com

Coordinator Office Hours: By appointment via email

Teaching Staff:

Mr. tonny kiyimba

Course/Module description:

Lectures covering toxic factors and biological factors in foods that endanger human welfare.

Course/Module aims:

To provide knowledge on factors considered to be food safety hazards
To verify the origin of food hazards, their activity, analytical identification and prevention through food production system.

Learning outcomes - On successful completion of this module, students should be able to:

Identify biological and chemical hazards in different food items
Recognize the importance of suitable food legislation and its implement
Recognize the meaning of food labeling

Attendance requirements(%):

100

Teaching arrangement and method of instruction: Lectures

Course/Module Content:

Biological Hazards: viruses, bacteria, protozoa, worms
Chemical hazards: pesticides, heavy metals, mycotoxins, food additives, cyanides, histamine, alkaloids.
Food intolerance: enzymatic, allergies
Food legislation and labeling

Required Reading:

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Additional Reading Material:

1. Codex Alimentarius, The Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme

2. *Hygiene in Food Processing*, 2003, H. L. M Lelieveld et al. (Editor. Publisher: Woodhead Publishing Ltd. E book

Grading Scheme:

Additional information:

100% Projects presented both orally and in written format.
Participants are asked to bring a few packed (and labeled) food items from their home countries.