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| FACULTY: | Faculty of Mechanical Engineering and Energetics |
| FIELD OF STUDY: | Food Technology and Human Nutrition |
| ERASMUS COORDINATOR OF THE FACULTY: | Agnieszka Szparaga, PhD, DSc, Eng |
| E-MAIL ADDRESS OF THE COORDINATOR: | Agnieszka.szparaga@tu.koszalin.pl |
| COURSE TITLE: | **Hygiene and safety of food production** |
| LECTURER’S NAME: | Joanna Piepiórka-Stepuk, PhD, DSc, Eng |
| E-MAIL ADDRESS OF THE LECTURER: | joanna.piepiorka@tu.koszalin.pl |
| ECTS POINTS FOR THE COURSE: | 3 |
| COURSE CODE (USOS): | 0811>2000-HiBPŻ (Lec); 0811>2000- HiBPŻ -lab |
| ACADEMIC YEAR: | 2024/2025 |
| SEMESTER: (W – winter, S – summer) | W |
| HOURS IN SEMESTER: | L (15h) + Lab (15h) |
| LEVEL OF THE COURSE:  (1st cycle, 2nd cycle, 3rd cycle) | 1st cycle |
| TEACHING METHOD:  (lecture, laboratory, group tutorials, seminar, other-what type?) | Lecture, Laboratory |
| LANGUAGE OF INSTRUCTION: | * **English full time scheme for classes with 5 and more International Erasmus+ students enrolled/accepted;** * **English 50% individually with the teacher + Polish 50% with Polish students or individual project work- scheme for classes with less than 5 International Erasmus+ students enrolled/ accepted;** |
| ASSESSMENT METOD:  (written exam, oral exam, class test, written reports, project work, presentation, continuous assessment, other – what type?) | (W) Written test,  (L) Written reports and laboratory work |
| COURSE CONTENT: | **Lecture**  1. The regulation of hygiene in food production  2. GMPGHP requirements  3. Codex Alimentarius  4. System HACCP  5. Hygiene of personnel  **Laboratory**  1. Evaluation of the concentration cleaning agents  2. Evaluation of the chemical concentration on the cleanliness  3. Evaluation of the concentration of chemical agents influence on the surface cleanliness  4. Cleaning in CIP system - influence of mechanical factors on the cleanliness  6. Stability of foam depending on agent concentration  7. Chamber cleaning - influence of ultrasound, bubbling and spraying on the cleanliness |
| ADDITIONAL INFORMATION: | Reference list (selected):   1. LelieveldH.L.M.; Mostert, M.A.; Holah, J.; White, B. 2003. Higiene in food processing. Woodhead publishing limited, England, pp. 197–230; 2. Tamime A., 2008. Cleaning in Place Dairy, Food and Beverage Operations. Blackwell Publishing Ltd; 3. Kanegsberg B., Kanegsberg E., 2001. Hanbook for critical cleaning. CRC Press; |

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