

Theoretical and practical courses- Ilam University of Medical Sciences

Introduction of the course: Inspection and control of food hygiene in the second semester of the academic year 2020-2021

School: Health Department: Environmental Health Engineering

Course and degree: Environmental Health – Undergraduate

Day, time and place: Wednesday 10-12

Number and type of theoretical unit 1- Practical unit 1 (two units) Name of the person in charge of the course (course instructor): Ali Nikonhad

Prerequisite courses:

Office address: School of Health

Phone and contact days: 09188425954

General purpose of the lesson:

Familiarity of students with the types of hazards caused by food, common types of food fraud, proper food preservation methods, existing standards in the field of food contamination prevention, and chemical and microbial tests to determine the quality of food

Lesson Description: Due to population growth, urbanization and urban development, increasing the number and variety of polluting industries due to advances in science and technology, pollution of water resources, pollution of soil and food products and the resulting problems, protecting human health from it has become very important. One of the issues that affect the health of people in the community is food and food preparation and supply centers. The importance of food hygiene can be referred to the report of the World Health Organization. According to the annual report of the World Health Organization, the leading cause of death of about 2% of the 2.2 million children under the age of 2 who die from diarrheal diseases is food and drinking water pollution.

These centers and places must have the necessary standards of improvement and health. Supervision and control over the centers of production, distribution and supply of food, beverages, cosmetics and health in order to ensure food security is one of the responsibilities of environmental health, which is done by inspecting such centers.

Environmental health inspectors have visited these centers in accordance with the executive regulations of Article 13 of the Law on Food, Beverage, Cosmetics, which, in addition to their physical structure, controls the raw materials used, the production and cooking of food and the final product. If there is a

health defect or they encounter contaminated or rotten food, they take the necessary measures to prevent its supply and sale and introduce the violator to the judicial authorities for legal action.

Specific or partial objectives of the course:

Students during the course, in order to achieve the overall goal, should be able to achieve the following minor goals:

1. State the principles, principles and definitions of food hygiene.
2. Know modern methods of chemical measurement of food.
3. Explain the role of bacterial, fungal, viral and parasitic agents in causing spoilage and disease through food and the most important factors

Name the perpetrator.

4. Explain the principles of healthy and hygienic food storage.
5. Name the types of environmental pollution and food poisoning and provide a complete description of them.
- 6- Know the basics of HACCP system.
7. Have information about health issues related to bread.
8. Have complete information about how to sample food.
9. Know the common food frauds and ways to identify them.

Student duties (student homework during the semester):

- 1- Studying the issues raised in previous meetings
- 2- Asking possible questions about the ambiguities of the previous session
- 3- Participate in class discussion + do class assignments

The main sources of the lesson: The main sources of the lesson

- 1- Wadood Razavi Lor- Pathogenic microbes in food and epidemiology of food diseases- - University of Tehran Press
- 2- Davood Farajzadeh- Food Hygiene- Noor Danesh- 2000
- 3- Microbial tests of food Dr. Karim Giti - University of Tehran, Institute of Publishing and Printing, 1999

3- Food safety and food quality. Issues in Environmental Science and Technology / R.E.Hester, R. M. Harrison-Royal Society of Chemistry

Teaching method + teaching aids used: video projector, computer and internet, educational articles, Powerpoint

Methods and time of assessment and evaluation of the student and the bar related to each evaluation:

- Class question 2 points + quiz 3 points + final exam 15 points

Lesson rules and expectations from students:

Schedule and predicted contents of each theory session

Session	Topic	Necessary preparation of students before the start of the class
1	Introduction and acquaintance with Students, statement of rules and Class rules, generalities, Principles, concepts and definitions Food hygiene	Timely attendance at class Asking possible questions about the lesson
2	Familiarity with factors and reasons Causing food poisoning	Study the contents of the previous session lesson Timely attendance at class Asking possible questions about the ambiguities of the previous lesson
3	Familiarity with important microbes Food and principles and methods Microorganism Controls	
4	Familiarity with a variety of methods Food storage	
5	Familiarity with pollution Food environment (residues Hormones, antibiotics, Pesticides and)	
6	Familiarity with additives and ingredients Chemical preservative	
7	Introduction or system HACCP	

8	Familiarity with food standards and regulations and how to sample food	
9	Visit food preparation and distribution centers and health centers to get acquainted with practical food sampling	
10	Working with portable laboratory devices (oil, pH, salinity, etc. testing)	
11	Visit the Materials Lab Food, Food and Drug Administration	
12	Visit the Materials Lab Food, Food and Drug Administration	
13	Visit the Materials Lab Food, Food and Drug Administration	
14	Visit the Materials Lab Food, Food and Drug Administration	
15	Visit the Materials Lab Food, Food and Drug Administration	
16	Visit the Materials Lab Food, Food and Drug Administration	
17	Exam	Study the contents of all sessions