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<b>Course Title</b>	<b>Health and Safety</b>				
<b>Course code</b>	HESF108				
<b>Course type</b>	Theoretical				
<b>Level</b>	Bachelor's				
<b>Year / Semester</b>	1 <sup>st</sup> Year/ 1 <sup>st</sup> Semester				
<b>Teacher's name</b>	Athanasίου Athanasios				
<b>ECTS</b>	4	<b>Lectures / week</b>	2	<b>Laboratories / week</b>	
<b>Course Purpose and Objectives</b>	The purpose of the course is to educate students on the appropriate conditions for achieving a safe, healthy and protective environment for people and food in a food business.				
<b>Learning outcomes</b>	<p><b>Knowledge</b></p> <ul style="list-style-type: none"> <li>• <b>Explain</b> about the most common dangers for health and safety in a food business and take appropriate protective measures</li> <li>• <b>Mention</b> ways to eliminate danger and improve the conditions in the fields of health, safety and protection</li> </ul> <p><b>Skills</b></p> <ul style="list-style-type: none"> <li>• Be in a position to <b>apply</b> the appropriate procedures to deal with food safety dangers, following directions within the context of their responsibility</li> <li>• Implement the necessary safety measures</li> <li>• Be able to <b>apply</b> procedures that promote the health and safety of people, following directions within the context of their responsibility</li> </ul> <p><b>Competences</b></p> <ul style="list-style-type: none"> <li>• <b>Decide</b> on the way in which the relevant safety measures will be implemented, as it relates to the safety of people and products.</li> </ul>				
<b>Prerequisites</b>		<b>Required</b>			
<b>Course Content</b>	<ul style="list-style-type: none"> <li>• Food hygiene regulations</li> <li>• Food hygiene and safety management</li> <li>• Risks for food safety</li> <li>• Factors affecting common diseases in food</li> <li>• Following the flow of a food product</li> <li>• Food safety system - HACCP</li> <li>• Facilities, equipment and utensils</li> <li>• Cleaning and sterilization functions</li> <li>• Hygiene and conservation of the environment</li> <li>• Accident avoidance and management of such incidents</li> <li>• Risk management training</li> <li>• Food hygiene regulations</li> <li>• Tools for designing and implementing the HACCP system</li> </ul>				
<b>Teaching Methodology</b>	Teaching is based on lectures, presentations in class using a computer and a projector and visits to relevant food establishments.				

<p><b>Bibliography</b></p>	<p>Greek Bibliography</p> <ul style="list-style-type: none"> <li>• Αρβανιτογιάννης, Ι. Σ. (2001). Ασφάλεια τροφίμων: Εφαρμογή της ανάλυσης επικινδυνότητας και κρίσιμων σημείων ελέγχου (HACCP) στις βιομηχανίες τροφίμων και ποτών [<i>Safe foods: Application of the Hazard Analysis Critical Control Point (HACCP) in the food and beverage industries</i>]. University Studio Press. ISBN:9789601209135.</li> <li>• Αλεξανδρόπουλος, Θ. (2004). Θέματα υγιεινής τροφίμων &amp; διατροφής. [<i>Matters of food hygiene and diet</i>]. Εκδόσεις Ίων. ISBN: 960-411-489-1.</li> <li>• Τάκης, Α. (2009). Η ασφάλεια των τροφίμων στο ευρωπαϊκό δίκαιο. [<i>Food safety in the European Law</i>]. 1<sup>η</sup> Έκδοση. Αθήνα: Εκδόσεις Σάκκουλα Α.Ε.. ISBN 978-960-445-458-7.</li> <li>• Γαλανός, Ε., Μπαλαμπάνη, Α., Σφαλαγκάκου, Π., και Φισκατώρης, Ε.(1999).Υγιεινή και Ασφάλεια Τροφίμων: Τεχνικά Επαγγελματικά Εκπαιδευτήρια. [<i>Food hygiene and safety: Vocational professional centres</i>]. ΟΕΔΒ - Τομέας Γεωπονίας, Τροφίμων και Περιβάλλοντος. ISBN: 960-06-0744-3.</li> <li>• Χειλαδάκης, Σ. (2019). Εγχειρίδιο Τεχνικού Μαγειρικής Τέχνης. [<i>Manual for the Culinary Arts Technician</i>]. 4<sup>η</sup> Έκδοση. Επτάλοφος. ISBN:978-960-93-9474-1. Επτάλοφος. ISBN: 978-960-93-9474-1.</li> <li>• KES College notes.</li> </ul> <p>English Bibliography</p> <ul style="list-style-type: none"> <li>• Hughes, P. (2015). <i>Easy guide to health and safety</i>. 2<sup>nd</sup> Edition. Routledge Taylor &amp; Francis Group. ISBN: 978-1-138-80834-8.</li> <li>• Meggitt, C. (2003). <i>Food hygiene and safety: A handbook for care practitioners</i>. 2<sup>nd</sup> Edition. Heneman. ISBN: 0-435- 45531-1.</li> <li>• Paster, T.(2007).<i>The HACCP food safety employeemanual</i>. John Wiley &amp; Sons, Inc. ISBN:0-471-78182-7.</li> <li>• Lelieveld, H.L.M, Holah, J., and Napper, D. (2014). <i>Hygiene in Food Processing: Principles and Practice</i>. 2<sup>nd</sup> Edition. Oxford: Woodhead Publishing. ISBN:9780857094292. <b>EBSCOhost</b></li> <li>• Holah, J., Lelieveld, H.L.M., and Domagoj, G. (2016). <i>Handbook of Hygiene Control in the Food Industry</i>. 2<sup>nd</sup> Edition. Duxford, UK: Woodhead Publishing. ISBN:9780081001554. <b>EBSCOhost</b>.</li> <li>• Jaime, C. G. (2020). <i>Principles of Food Sanitation</i>. Oakville, ON: Delve Publishing. ISBN:9781774074343. <b>EBSCOhost</b>.</li> <li>• KES College handouts.</li> </ul>
<p><b>Assessment</b></p>	<ul style="list-style-type: none"> <li>• Attendance and class participation: 10%</li> <li>• Report: 20%</li> <li>• Midterm examination: 20%</li> <li>• Final examination: 50%</li> </ul>
<p><b>Language</b></p>	<p>Greek or English</p>