

100-2 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品衛生與安全	Serial No. / ID	0295 / BTI2044
Dept.	生物產業科技學系	School System / Class	大學日間部2年1班
Lecturer	林芳儀	Full or Part-time	專任
Required / Credit	Optinal / 3	Graduate Class	No
Time / Place	(四)678 / H566	Language	Chinese

Introduction
<ol style="list-style-type: none"> 1. To teach students to know importance of food sanitation and safety. 2. To teach students to know food sanitation and safety regulation. 3. To teach students to learn the causes and preventing methods of foodborne illness. 4. To teach students to know HACCP system, practice method and strategy. 5. to teach students to know properties and application of detergents and sanitizers. <p>Course content:</p> <ol style="list-style-type: none"> 1. Introduction of cases and causes of foodborne illness in Taiwan 2. Types of food poisoning 3. The microorganisms causing foodborne diseases 4. Food safety and sanitation management 5. Hazards to food safety 6. Factors that affect foodborne illness 7. Following the food product flow 8. HACCP system and safety assurance process 9. Facilities, equipment and utensils. 10. Properties and application of detergents and sanitizers. Cleaning and sanitizing operations. 11. Environmental sanitation and maintenance. 12. Food safety regulation.

Outline
<ol style="list-style-type: none"> 1. To teach students to know importance of food sanitation and safety. 2. To teach students to know food sanitation and safety regulation. 3. To teach students to learn the causes and preventing methods of foodborne illness. 4. To teach students to know HACCP system, practice method and strategy. 5. to teach students to know properties and application of detergents and sanitizers. <p>Course content:</p> <ol style="list-style-type: none"> 1. Introduction of cases and causes of foodborne illness in Taiwan 2. Types of food poisoning 3. The microorganisms causing foodborne diseases 4. Food safety and sanitation management 5. Hazards to food safety

6. Factors that affect foodborne illness
7. Following the food product flow
8. HACCP system and safety assurance process
9. Facilities, equipment and utensils.
10. Properties and application of detergents and sanitizers. Cleaning and sanitizing operations.
11. Environmental sanitation and maintenance.
12. Food safety regulation.

Prerequisite

Background in biology, microbiology and food science