

## VTE218 Food Hygiene and Technology

Faculty of Veterinary Medicine – Compulsory course

Credit: 2      ECTS: 2



Course Description: This course delves into the interdisciplinary aspects of food science and safety. The course covers essential topics such as food chemistry, health risks in food, food microbiology, sources of microbial contamination, factors influencing microorganism development in food, bacterial infections, foodborne intoxications, food storage principles, water hygiene, and the microbiological diseases related to animal-sourced products. This comprehensive course gives students a well-rounded understanding of food safety and technology.

Course Outcomes:

- Develop an understanding of key terminology and concepts related to food hygiene and technology.
- Engage in discussions about the validity and significance of key terms and concepts in the context of food safety.
- Prepare and deliver effective presentations related to food hygiene and technology.
- Evaluate their work and food safety practices using predefined criteria and scales.
- Demonstrate the ability to carry out tasks related to food hygiene and safety independently.
- Collaborate effectively within a group to accomplish tasks and projects related to food safety and technology.