

Course Title	Health, Safety and Security			
Course Code	HESF101			
Course Type	Compulsory			
Level	Higher Diploma			
Year / Semester	1 st Year / 1 st Semester			
Teacher's Name	Thanos Athanasiou			
ECTS	4	Lectures / week	2	Laboratories / week
Course Purpose and Objectives	To introduce and train in food industry related sanitation and safety issues and practices involved in food preparation.			
Learning Outcomes	<p>Upon successful completion of this course, students are expected to:</p> <ul style="list-style-type: none"> ▪ Explain the importance of maintaining health, safety and security ▪ Identify common health, safety and security hazards by carrying out a risk assessment ▪ Identify realistic control measures, which would improve health, safety and security ▪ Describe the relationship between personal hygiene and the spread of disease in a food service organization ▪ Be able to trace flow of food from delivery, storage and preparation for the customer ▪ Explain nature of various microorganisms and conditions for their growth in food ▪ Identify safe cooking procedures, critical control points, and practices utilizing the HACCP system ▪ Describe the various regulatory agencies and their specific responsibilities to the assurance of safe food handling practices ▪ Explain the safe use of cleaning agents, Material Safety Data Sheets (MSDS) sheets and how to safely store cleaning agents in a food production facility ▪ Be able to apply health, safety and security procedures for dealing with minor incidents. 			
Prerequisites	None	Required		
Course Content	<p><i>Maintaining health, safety and security</i></p> <ul style="list-style-type: none"> ▪ Health and safety: purpose, role, measures, e.g. obligatory including risk assessment, voluntary, legislation, regulations, guidance documents, codes of practice ▪ Security: stock, e.g. teaspoons, linen, staff, customers, building, personal effects including internal/external customers, IT equipment, small and large equipment ▪ Key legislation and regulations: EU directives, Cyprus ▪ Legislation and regulations in the hospitality industry. The following will be included: 			

	<ul style="list-style-type: none"> ▪ Data Protection ▪ Fire Precautions ▪ Food Safety related legislation and regulation ▪ Health and Safety at Work ▪ Health and Safety (First Aid) ▪ Manual Handling Operations ▪ Personal Protective Equipment at Work ▪ Provision and Use of Work Equipment ▪ Reporting of Injuries, Diseases and Dangerous Occurrences
Teaching Methodology	Course topics are presented by a variety of teaching approaches including lectures, exercises, multimedia cases, homework case analysis and class presentations and discussions of assigned readings.
Bibliography	<p>Compulsory reading</p> <ul style="list-style-type: none"> • Hughes, Phil(2015), Easy guide to Health and Safety, 2nd, Routledge Taylor & Francis Group, ISBN: 978-1-138-80834-8. <p>Additional reading</p> <ul style="list-style-type: none"> • Jewett, Frances Gulick(2008), Health and safety, The athenaeum press, ISBN: 978-1408-611-845.
Assessment	<ul style="list-style-type: none"> ▪ Class participation 10% ▪ Assignments/Tests 20% ▪ Mid-term exam 20% ▪ Final exam 50%
Language	English