

POLI ESCOLA SUPERIOR TURISMO HOTELARIA TÉCNICO GUARDA	SUBJECT DESCRIPTION	MODELO PED.014.03
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Course	Restauração e Catering					
Subject	Segurança e Higiene Alimentar					
Academic year	2022/2023	Curricular year	1st	Study period	1st semester	
Type of subject	Compulsory	Student workload (H)	Total: 105	Contact: 45	ECTS	4
Professor(s)	Ivo Oliveira					
<input checked="" type="checkbox"/> Area/Group Coordinator <input type="checkbox"/> Head of Department	(select)	Paula Isabel Teixeira Gonçalves Coutinho Borges				

CLIQUE E SELECIONE A VERSÃO PRETENDIDA

1. LEARNING OBJECTIVES

It is intended that the student acquire basic notions of hygiene and safety of food production, in order to collaborate in the development of proactive food quality systems, in order to safeguard food safety and guarantee public health. The student should be able to participate, organize, plan and supervise the implementation of food control and hygiene systems, according to safety standards. The Curricular Unit aims to develop in students systemic, academic and operational skills, as well as skills in the instrumental domain.

2. PROGRAMME

Hygiene topics

Personal hygiene

- Individual hygiene
- Personal behaviour
- Hand hygiene
- Medical exams

Facility hygiene

- Food preparation surfaces
- Toilets

Food hygiene

- Receipt of goods
- Storage
- Refrigerators
- Freezers
- Food preparation
- Raw foods
- Thawing
- Preparation of meals
- High risk foods
- Cleanig and sanitation

Food hygiene topics

Toxiinfections

- chemical contaminations
- physical contaminations
- biological contaminations

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Main pathogenic microorganisms

- *Salmonella sp*; *Clostridium Botulinum*; *Staphylococcus aureus*; *Clostridium perfringens*; *Listeria*

Food preservation

-Sterilization; Ultrapasteurization; Pasteurization; Refrigeration; Freezing; Ultrafreezing; Freeze-drying; Irradiation; Chemical methods

HACCP – Hazard Analysis, Critical Control Points

3. COHERENCE BETWEEN PROGRAMME AND OBJECTIVES

This curricular unit aims to contribute to the integral formation of the student as a person and future professional in an area with great specificity such as catering, focusing on the issue of Food Hygiene and Safety, through the syllabus developed, not only from a personal point of view, but business and legal. To this end, the content presented helps the training and preparation of students, sensitizing them to the need to know how to be, to know how to be and to know how to do, in the technical, operational and instrumental domains in an integrated and systemic way. The syllabus focuses directly on the objectives of the UC, so that students obtain knowledge to develop operational and instrumental competence. At the end, the student should be able to autonomously participate and develop their activity, namely in terms of organization, development, management of operations, and control or application of processes and legal requirements of the sector.

4. MAIN BIBLIOGRAPHY

- Altanir Jaime Gava et al. Tecnologia dos alimentos. Nobel. 2009
- Barham, P. The science of cooking. Berlin: Springer. 2001
- Belitz, H.D., Grosch, W., Food Chemistry, Springer Verlag, S.A. 1999.
- Castro, C. (2020). Manual de Tecnologias de Controlo de Qualidade Alimentar. Seia: ESTH
- Codex Alimentarius Comission (1999, 2003). Joint FAO/WHO Food Standard Programme, Food Hygiene – Basic Texts. Rome: FAO/WHO
- Legislação europeia (Jornal Oficial das Comunidades Europeias) e portuguesa (www.asae.pt);
- Normas portuguesas da qualidade do Instituto Português da Qualidade
- Instituto Português da Qualidade (IPQ, 2015b). Norma NP EN 9000: 2015 – Sistema de Gestão de Qualidade: Fundamentos e vocabulário. Caparica: IPQ
- Instituto Português da Qualidade (IPQ, 2015c). Norma NP EN 9001: 2015 – Sistema de Gestão de Qualidade: Requisitos. Caparica: IPQ
- Weaver, C. The Food Chemistry Laboratory, CRC Press, Inc. Mortin M., Gail V.C., B Thomas C., Sensory Evaluation Techniques-CRC PRESS. 1996.

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Webgrafia:

<https://www.apn.org.pt/ver.php?cod=0c0b0d>

<https://www.asae.gov.pt/>

<https://www.dgav.pt/>

5. TEACHING METHODOLOGIES (INCLUDING EVALUATION)

The teaching-learning process of this Curricular Unit will be student-centered, for which theoretical-practical classes will be developed.

Continuous Assessment requires the completion of two written assessment tests and the development of a group work.

The evaluation result in each test will be expressed on a scale from 0 to 20 values and will reflect the average performance of the student in the theoretical-practical component. The weighting of the written tests will be 70% of the theoretical-practical component and 30% (25% Group Work). The final evaluation of the curricular unit will reflect the simple arithmetic average of the classifications obtained from all the evaluation moments.

Final Assessment: will consist of a written test (exam), which will take place at the end of the academic year. The evaluation result will be expressed on a scale from 0 to 20 values.

6. COHERENCE BETWEEN TEACHING METHODOLOGIES AND OBJECTIVES

In order to achieve the proposed objectives, the methodology in the curricular unit will be based on theoretical-practical training principles and on the study and analysis of real cases. The pedagogical method and technique applied during the classes will be the affirmative method with interconnection between the expository and demonstrative technique, with the teacher being responsible for reinforcing learning and coordinating the various actions and simulation tasks of the operational and professional technique. The methodology will aim to create the spirit and technical vision of the sector and train the professional skills for the exercise of restaurant and catering operations in different contexts.

7. ATTENDANCE

It will be an essential condition for carrying out continuous assessment that the student has participated and attended at least 75% of the classes.

8. CONTACTS AND OFFICE HOURS

ivooliveira@ipg.pt; Gabinete C18; Office hours: monday, 16h30-17h30

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DATE

25 October 2022

SIGNATURES

Professor(s), Area/Group Coordinator or Head of Department signatures

Professor

(signature)

Assinatura na qualidade de (clicar)

(signature)

Assinatura na qualidade de (clicar)

(signature)

Assinatura na qualidade de (clicar)

(signature)