



Course Code NUTR-525	Course Title Food Service & Safety and Quality Assurance	Credits (ECTS) 7.5
Department Life and Health Sciences	Semester Spring	Prerequisites None
Type of Course Required	Field Dietetics/Nutrition	Language of Instruction English
Level of Course 2 nd Cycle	Year of Study 2 nd year	Lecturer Dr. Zoi Konsoula
Mode of Delivery Face-to-face	Work Placement N/A	Co-requisites None

Objectives of the Course:

The main objectives of the course are to:

- Describe the efficient and effective transformation of the human, material, facility and operational inputs of the system into outputs of meals, customer satisfaction, employee satisfaction, and financial accountability.
- Explore the organization and administration of food service systems.
- Increase student awareness of the full range of steps involved in managing food service operations (procurement, food production, distribution, facilities and human resource management, financial management and budgeting).
- Emphasize on procedures for controlling food, labor and other variable costs.
- Introduce principles of food science in relation to food production and processing.
- Describe the effects of food processing on food composition and nutritional content.
- Introduce the principles of food quality and food safety.
- Describe the main food preservation techniques and their effect on food safety and quality.
- Present the food spoilage microorganisms and other hazards in the food chain.
- Emphasize on the importance of effective hygiene control for the avoidance of the adverse human health and economic consequences of foodborne illness, foodborne injury, and food spoilage.
- Describe in detail some of the food hygiene techniques employed industrially.

- Present the principles and practices of food industry good manufacturing practices (GMPs), HACCP, and the ISO 9000 quality management system standards.
- Development and use of sampling plans.
- Use of statistical methods and charts to monitor and control food quality and food safety.

Learning Outcomes:

1. At the end of the course the students will be able to:
2. Understand the integration of subsystems of foodservice operations.
3. Describe foodservice operations in the foodservice industry.
4. Define menu-planning principles as applied to foodservices (scaling up, ingredient procurement and pricing) and special menus.
5. Understand the planning and design requirements of foodservice operations.
6. Evaluate a foodservice operation.
7. Define quantity food purchasing principles and procedures including product specifications and inventory control.
8. Describe the food production subsystem.
9. Understand the skills required in managing a foodservice facility.
10. Know the resources available for aiding and identifying problems in managing foodservice establishments.
11. Explain the distribution subsystem.
12. Describe components of the safety, sanitation, and maintenance subsystem.
13. Have knowledge and understanding of food science in relation to effects of preparation and processing on the nutrient content and composition of foods following range of processes and food production methods.
14. Describe the principles and methods of food preservation and the use of food additives.
15. Have knowledge and understanding of the microorganisms associated with food spoilage and transmission of food-borne diseases.
16. Comprehend the strategies for prevention of food spoilage and Food Safety Hazards along the food chain
17. Implementation of preventive and corrective food safety and quality measures.
18. Describe the legislation relating to food safety.
19. Understand the quality assurance principles and practices, good manufacturing practices and plant sanitation.
20. Understand the use of statistical methods in the development of control charts and in food sampling.

Course Contents:

1. Systems approach to a foodservice organization.
2. Managing quality.
3. The menu.
4. Procurement.
5. Food production.
6. Distribution and Service.
7. Safety, sanitation, and maintenance.
8. Management principles.
9. Management of human resources.
10. Management of financial resources.
11. Marketing foodservice.
12. Meals, satisfaction, and accountability.
13. Food categories and composition.
14. Understanding the dimension of food processing.
15. Food additives.
16. Food laws.
17. Overview of food safety and food quality perception.
18. Food preservation techniques.
19. Safety and quality of thermally processed, chilled, frozen and dried food products.
20. Microorganisms and food materials.
21. Factors affecting the growth and survival of microorganisms in foods.
22. Food microbiology and public health.
23. Foodborne diseases.
24. Quality programs and quality systems for the food.
25. Food Plant Sanitation.

Learning Activities and Teaching Methods:

Lectures and assignments.

Assessment Methods:

Midterm exam, Assignment, Final Examination

Required Textbooks/Reading:

Authors	Title	Publisher	Year	ISBN
Mary B. Gregoire	Foodservice Organization: A Managerial And Systems Approach	Prentice Hall; 7 th edition	2007	0135060559
Peter S. Murano	Understanding Food Science and Technology	WADSWORTH CENGAGE Learning	2003	0538451084
Martin R. Adams, Maurice O. Moss	Food Microbiology	RSC Publishing, 3rd edition	2010	9780854042845
Enrique Ortega-Rivas	Processing Effects on Safety and Quality of Foods	CRC Press	2010	139781420061123

Recommended Textbooks/Reading:

Authors	Title	Publisher	Year	ISBN
Paul R. Dittmer, J. Desmond Keefe	Principles of Food, Beverage and Labor Cost Controls Package	Wiley; 8 th edition	2005	0471708801
Andrew H. Feinstein, John M. Stefanelli	Purchasing: Selection and Procurement for the Hospitality Industry	Wiley; 6 th edition	2004	0471460052
Inteaz Alli	Food Quality Assurance - Principles and Practices	CRC Press	2004	1566769302
T. A. Roberts, J. I. Pitt, J.-L. Cordier, L. G. M. Gorris, L. Gram, K. M. J. Swanson, R. B. Tompkin	Microorganisms in Foods 6 – Microbial Ecology of Food Commodities	Kluwer Academic/Plenum Publishers; 2 nd edition	2005	0-306-48675-X