

General Information	Studies in NUTRITION SCIENCE FOR HUMAN HEALTH
Title of the subject	Food hygiene
Degree Course (class)	Nutrition Science for Human Health
ECTS credits	3
Compulsory attendance	No
Language	Italian

Subject Teacher		
Name and Surname	Maria Teresa Montagna	
email address	mariateresa.montagna@uniba.it	
Place and time of reception	Policlinic Hospital - P.zza G. Cesare 11 – Biological Inst. build. 3° floor From Monday to Thursday by appointment	
ECTS credits details	Discipline sector (SSD)	Area
	Applied and general hygiene (MED/42)	Affine

Study plan schedule	Year of study plan	Semester
	second	first

Time management	Lessons	Laboratory	Exercises	Total
CFU	3			3
Total hours	24			24
In-class study hours				
Out-of-class study hours	51			51

Syllabus	
Prerequisites / Requirements	Basic knowledge of Human Microbiology, Anatomy and Physiology.

Expected learning outcomes (according to Dublin descriptors)	
<i>Knowledge and understanding</i>	- Become experts in food management and production processes, including risk analysis in the food sector
<i>Applying knowledge</i>	- Become autonomous in the sampling and management methods of the material to be analyzed in the laboratory - Application of traditional and innovative methods for the research of pathogenic or potentially pathogenic microorganisms of human or environmental origin.
<i>Making informed judgments and choices</i>	- Be able to carry out risk analysis, including risk management, assessment and communication, in the planning and drafting of an HACCP process. - Being able to understand, analyze and evaluate the scientific and popular literature concerning food safety issues.
<i>Communicating knowledge</i>	- Ability to communicate problems relating to food safety and related diseases with simplicity and effectiveness
<i>Capacities to continue learning</i>	- Ability to learn the contents of the course, including the ability to learn from technical-scientific texts, monographs, scientific

	journals, IT tools and databases in the sanitary field.
Study Program	
Content	<p>Food quality and safety, with particular reference to hygienic-sanitary and nutritional aspects.</p> <ul style="list-style-type: none"> - Definition of the contents of food hygiene. - National and regional regulations on the control and prevention of foodborne infectious diseases. Food quality and safety, HACCP system. Lifestyles and eating habits. The role of physical activity and sport. - Epidemiology and laboratory diagnosis of the main food-borne diseases: brucellosis, typhoid fever, hepatitis A, listeriosis, intestinal tuberculosis, HUS, salmonellosis, botulism. Foodborne diseases of other origins: enterotoxigenic staphylococcus aureus, <i>Yersinia enterocolitica</i>, <i>Bacillus cereus</i>, <i>Campylobacter spp</i>, <i>Clostridium perfringens</i>, enteric viruses. Traveling healthily: the infectious risks associated with travel and the environment. Prevention of health and organizational inconveniences of a trip abroad. Traveler's diarrhea and other enteric infections. The "junk food". - The role of foods in tumor etiology. <p>Didactic exercises</p> <ul style="list-style-type: none"> - Laboratory analysis on environmental matrices, with particular reference to the food sector.
Bibliography and textbooks	<ul style="list-style-type: none"> - Barbuti S, Fara GM, Giammanco G, Carducci A, Coniglio MA, D'Alessandro D, Montagna MT, Tanzi ML, Zotti CM: "IGIENE" Monduzzi Editore, 2011 3^a Ed..
Notes to textbooks	It is possible to integrate with other Public Health texts, as long as they are published after 2011
Teaching methods	- Lectures
Assessment methods	- Oral exam
Evaluation criteria	- Evaluation of the ability to present knowledge regarding food quality and safety in a clear way and with adequate language, with particular reference to health and safety and nutritional aspects.
Further information	