



## UNIVERSITI TEKNOLOGI MARA

### FST200: FOOD HYGIENE AND LEGISLATION

<b>Course Name (English)</b>	FOOD HYGIENE AND LEGISLATION <b>APPROVED</b>
<b>Course Code</b>	FST200
<b>MQF Credit</b>	3
<b>Course Description</b>	This course will discuss the key component of food hygiene and legislation for food establishment, food related premises and for the food itself. Topics such as cleaning compounds, sanitizers, personnel and factory hygiene will be covered in food hygiene part. In addition to that, Codex Alimentarius, Malaysian Food Act 1983, Malaysian Food Regulations 1985 and Food Hygiene Regulation 2009 are included in legislation part of this course. The laws and regulations practiced in other countries such as USA, UK and Australia will also be discussed. Certain aspects of food safety and quality system are included such as HACCP, GMP and ISO22000.
<b>Transferable Skills</b>	Reflective Learner
<b>Teaching Methodologies</b>	Lectures, Case Study, Project-based Learning
<b>CLO</b>	<p>CLO1 Interpret the importance of sanitation, hygiene, contamination, safety, quality system and legislation of food industries in Malaysia</p> <p>CLO2 Display the aspect of sanitation, hygiene, contamination, safety, quality and legislation in the food industry</p> <p>CLO3 Study the current food regulation from Malaysia Food Act (1983) and Regulation (1985) in food industries</p>
<b>Pre-Requisite Courses</b>	No course recommendations
<b>Topics</b>	
<b>1. Introduction to Food Sanitation and Hygiene</b> 1.1) Definition of food hygiene and sanitation 1.2) Importance of sanitation	
<b>2. Food Poisoning</b> 2.1) Definition and causes of food poisoning 2.2) Contamination of food products: bacteria, virus, parasites, animals, plants and chemicals 2.3) Controls of food poisoning (temperature control, personnel hygiene)	
<b>3. Food factory hygiene</b> 3.1) Building and facilities (a) Location: Plant layout, design and construction (b) Sanitary facilities: Cleaning and sanitizing 3.2) Pest control (a) Type of pests (b) Methods of pest control (Chemical, Mechanical, Biological) (c) Integrated Pest Control Management (IPM) 3.3) Waste management (a) Disposal of solid waste (b) Waste water disposal	
<b>4. Food safety and quality system</b> 4.1) HACCP (Hazard Analysis Critical Control Point) (a) Introduction to HACCP (b) HACCP principles 4.2) ISO22000 (Food Safety Management) 4.3) GMP (Good Manufacturing Practice)	
<b>5. Malaysian Food Act 1983</b> 5.1) Preliminary 5.2) Administration and enforcement 5.3) Offences and evidence 5.4) Miscellaneous Provisions	

**6. Malaysian Food Regulation 1985**

- 6.1) Preliminary and warranty
- 6.2) Procedure for taking samples
- 6.3) Labelling
- 6.4) Food additives and added nutrient
- 6.5) Packages for food
- 6.6) Incidental constituents

**7. Food Hygiene Regulation 2009**

- 7.1) Preliminary
- 7.2) Registration of food premises
- 7.3) Conduct and maintenance of food premises
- 7.4) Food handler
- 7.5) Special requirements in handling, preparing, packing, serving, storing and selling of specific food (a) Meat (b) Fish (c) Milk (d) Ice
- 7.6) Carriage of food

**8. Food Laws and Regulation in other countries**

- 8.1) Codex Alimentarius (a) Introduction to Codex Alimentarius (b) Objectives and importance of Codex Alimentarius (c) Codex Alimentarius Committees
- 8.2) FDA (USA)
- 8.3) FSA (UK)
- 8.4) FSANZ(Australia and New Zealand)

Assessment Breakdown	%
Continuous Assessment	70.00%
Final Assessment	30.00%

Details of Continuous Assessment	Assessment Type	Assessment Description	% of Total Mark	CLO
	Case Study	Case Study Based (Case study on hygiene problems in food industry.)	25%	CLO2
	Group Project	Producing an info-graphic group document about the food safety and quality system in other countries	20%	CLO3
	Test	Online Test 1	25%	CLO1

Reading List	Recommended Text	• ACT 281 1983, <i>Food Act &amp; Regulations</i> [ISBN: 978967892273]
	Reference Book Resources	<ul style="list-style-type: none"> <li>• Parker, R. 2003, <i>Introduction to Food Science.</i>, Delmar Thomson Learning. New York, USA.</li> <li>• McSwane, D.Z, Linton, R. &amp; Rue, N.R. 2000, <i>Essentials of Food Safety and Sanitation</i>, 4 Ed., , Upper Saddle River, NJ: Prentice Hall. [ISBN: ]</li> <li>• Marriott, N.G. and Gravani, N.B. 2005, <i>Principles of Food Sanitation.</i>, 5 Ed., , AspenPublication, Maryland, U.S.A. [ISBN: ]</li> <li>• Troller, J.A. 1993, <i>Sanitation in Food Processing.</i>, 2 Ed., , Academic Press, Inc., U.S.A. [ISBN: ]</li> <li>• Blackburn, C. 2006, <i>Food Spoilage Microorganisms.</i>, Ed., , Woodhead Publishing Ltd. Cambridge, UK. [ISBN: ]</li> <li>• Blackburn, C. &amp; McClure, P. 2002, <i>Foodborne Pathogens Hazards, Risk analysis an</i>, Ed., , Woodhead Publishing Ltd. Cambridge, UK [ISBN: ]</li> <li>• Goodburn, K. 2001, <i>EU Food Law A practical guide.</i>, Ed., , Woodhead Publishing Ltd. Cambridge, UK. [ISBN: ]</li> <li>• Blanchfield, J.R. 2000, <i>Food Labelling</i>, Ed., , Woodhead Publishing Ltd. Cambridge, UK.</li> </ul>
Article/Paper List	This Course does not have any article/paper resources	
Other References	This Course does not have any other resources	