



UNIVERSITI TEKNOLOGI MARA

FST199: FOOD HYGIENE AND LEGISLATION

Course Name (English)	FOOD HYGIENE AND LEGISLATION APPROVED
Course Code	FST199
MQF Credit	2
Course Description	This course generally explains food hygiene aspects, sanitation, contamination, safety, quality system and legislation. Food hygiene and sanitation covers definition, importance and benefits of sanitation towards personnel and factory. Further in the course, the student will learn the factors that cause food contamination/poisoning and how to control these contaminations/poisoning in food services. Building and facilities, pest control and waste management are covered in the second part of this subject. In relation to food safety and quality system, this course offers topics such as HACCP, GMP, and ISO 22000. Malaysian Food Act 1983, Malaysia Food Regulation 1985 and Food Hygiene Regulation 2009 are incorporated in the legislation part, which will discuss Malaysian Law related to the safety of the food.
Transferable Skills	Communication Dependability
Teaching Methodologies	Lectures
CLO	CLO1 Interpret the importance of sanitation, hygiene, contamination, safety, quality system and legislation of food industries in Malaysia CLO2 Display the aspect of sanitation, hygiene, contamination, safety, quality and legislation in the food industry CLO3 Study the current food regulation from Malaysia Food Act (1983) and Regulation (1985) in food industries
Pre-Requisite Courses	No course recommendations
Topics	
1. Introduction to Food Sanitation and Hygiene 1.1) Definition of food hygiene and sanitation 1.2) Importance of sanitation 1.3) Industrial hygienic practices	
2. Food poisoning 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)	
3. Food Factory Hygiene 3.1) Building and facilities (a) Location: Plant layout, design and construction (b) Sanitation facilities: Cleaning and sanitising 3.2) Pest control (a) Type of pests (b) Methods of pest control (Chemical, Mechanical, Biological) 3.3) Waste management (a) Disposal of solid waste (b) Wastewater disposal	
4. Food Safety and Quality System 4.1) HACCP 4.2) ISO22000 4.3) GMP 4.4) Current Malaysian food safety and quality system	
5. Malaysian Food Act 1983 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

Assessment Breakdown	%
Continuous Assessment	100.00%

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.)	30%	CLO2
	Individual Project	Project Based Learning (Will cover the legislation part. Student will be given a task in Food Labeling or other task related to legislation).	20%	CLO3
	Test	Online Test 1, Covers Chapter 1,2,3 & 4	25%	CLO1
	Test	Online Final Test, Cover Chapter 5, 6 & 7	25%	CLO1

Reading List	Recommended Text	<ul style="list-style-type: none"> • Roday 2011, <i>Food Hygiene & Sanitation</i>, Tata McGraw-Hill Education [ISBN: 9780070700208] • Clive de W. Blackburn, <i>Food Spoilage Microorganisms</i> [ISBN: 9781855739666]
	Reference Book Resources	<ul style="list-style-type: none"> • <i>Food Act 1983 (Act 281) & Regulations</i>, International Law Book Services • David Zachary McSwane, Nancy Rue, Richard Linton, <i>Essentials of Food Safety and Sanitation</i> [ISBN: 9780130173713] • Norman Marriott, Robert B. Gravani 2006, <i>Principles of Food Sanitation</i>, Springer Science & Business Media [ISBN: 9780387250250] • Clive de W Blackburn, Peter J McClure 2009, <i>Foodborne Pathogens</i>, Elsevier [ISBN: 9781845696337]
Article/Paper List	This Course does not have any article/paper resources	
Other References	This Course does not have any other resources	