

Hygiene

The subject of hygiene covers food legislation and regulations on hygiene. It also covers the effects of food hygiene on the shelf life of food.

Aim of the subject

Teaching in the subject of hygiene should aim at helping students develop the ability to handle raw materials and finished products safely. Students should be given the opportunity to develop knowledge of the hygiene regulations that apply to work in the entire food chain where handling and production methods affect the hygienic quality of food. Teaching should contribute to students developing knowledge of the occurrence of micro-organisms in food, their living conditions and importance when handling food. Students should be given the opportunity to develop the ability to carry out sampling of raw materials and finished products, and also carry out self-monitoring procedures.

Teaching should contribute to students developing the ability to document, and certify the quality of the work, and reflect on how work processes affect results.

Teaching should give students the opportunity to apply their knowledge of hygiene in practice.

Teaching in the subject of hygiene should give students the opportunities to develop the following:

- 1) Knowledge of the importance of micro-organisms in connection with food handling.
- 2) Knowledge of infections transmitted through food poisoning.
- 3) Knowledge of the importance of personal hygiene and skills in handling food in a hygienic way.
- 4) The ability to take samples of raw materials and finished food products.
- 5) The ability to clean equipment and premises so that food handling is safe.
- 6) Knowledge of laws and other regulations in the area.
- 7) Skills in monitoring systems for checking food hygiene, and also carry out self-monitoring procedures.

Courses in the subject

- Hygiene, 100 credits.

Hygiene

The course, hygiene, covers points 1–7 under the heading Aim of the subject.

Core content

Teaching in the course should cover the following core content:

- The occurrence, characteristics, living conditions and importance of micro-organisms.
- Infection paths, food-borne infections and food poisoning.
- Good hygiene praxis in handling food.
- Methods for handling raw materials, and for cooking, keeping warm, cooling, heating and storing food.
- Sampling and other controls.
- Cleaning equipment and facilities.
- Laws and other regulations in the food area.
- Control programmes for food hygiene.

Knowledge requirements

Grade E

Students identify **with some certainty** the occurrence of microorganisms, and also describe **in basic terms** their importance in connection with the handling of food. In addition, students describe **in basic terms** infections transmitted through food and food poisoning.

In their work, students handle food hygienically, and also give an account **in basic terms** of the risks involved. In addition, students take **in consultation** with the supervisor samples of raw materials and finished food products. After completion of their work, students carefully clean equipment and premises in accordance with requirements for the safe handling of food.

Students follow laws and other regulations, follow systems for checking food hygiene, and also carry out **in consultation** with the supervisor self-monitoring procedures. Students give reasons **in basic terms** for their actions based on good hygiene praxis, laws and other regulations. In consultation with the supervisor, students assess **with some certainty** their own ability and the requirements of the situation.

Grade D

Grade D means that the knowledge requirements for grade E and most of C are satisfied.

Grade C

Students identify **with some certainty** the occurrence of microorganisms, and also describe **in detail** their importance in connection with the handling of food. In addition, students describe **in detail** infections transmitted through food and food poisoning. In their work, students handle food hygienically, and also give an account **in detail** of the risks involved. In addition, students take **after consultation** with the supervisor samples of raw materials and finished food products. After completion of their work, students carefully clean equipment and premises in accordance with requirements for the safe handling of food. Students follow laws and other regulations, follow systems for checking food hygiene, and also carry out **after consultation** with the supervisor self-monitoring procedures. Students give their reasons **in detail** for their actions based on good hygiene praxis, laws and other regulations. In consultation with the supervisor, students assess **with some certainty** their own ability and the requirements of the situation.

Grade B

Grade B means that the knowledge requirements for grade C and most of A are satisfied.

Grade A

Students identify **with certainty** the occurrence of microorganisms, and also describe **in detail and in a balanced way** their importance in connection with the handling of food. In addition, students describe **in detail and in a balanced way** infections transmitted through food and food poisoning. In their work, students handle food hygienically, and also give an account **in detail and in a balanced way** of the risks involved. In addition, students take **after consultation** with the supervisor samples of raw materials and finished food products. After completion of work, students carefully **and methodically** clean equipment and premises in accordance with requirements for safe food handling. Students follow laws and other regulations, follow systems for checking food hygiene, and also carry out **after consultation** with the supervisor self-monitoring procedures. Students give their reasons **in detail and in a balanced way** for their actions based on good hygiene praxis, laws and other regulations.

In consultation with the supervisor, students assess **with certainty** their own ability and the requirements of the situation.

