
 Universitas Airlangga	SEMESTER LEARNING PLAN		Prepared by	Examined by	Approved by	Document Registration Number
	SLP		(Person in Charge)	(Head of Bachelor Program / Head of Department)	Vice Dean I	01/S1Kesmas/RPS/2019
	Revision - Date	January 1st, 2019	Dini Ririn Andrias, S.KM, M.Sc	Dr. Diah Indriani, S.Si., M.Si	Dr. Santi Martini, dr., M.Kes	
Faculty of Public Health	Valid on Semester (odd/even) / Academic Year	Even Semester	(sign)	(sign)	(sign)	

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A. DETAILS OF COURSE

1. Course Name	Food Safety
2. Course Code	NUM211
3. Credits (SKS)	2 (two) SKS
4. Semester / Term	VI (sixth)
5. Study Program	Bachelor of Public Health
6. Student Learning Achievement	After attending this course, students are able to identify food hazard, its prevention and its controlling
7. Course Learning Achievement	<ol style="list-style-type: none"> 1. Define problems correctly 2. Identify data accurately and relevantly as information source 3. Evaluate integrity and comparability of data 4. Use ethical principles in data and information collection 5. Draw relevant inference from quantitative and qualitative data 6. Take and interpret data and information related to risks and benefits 7. Apply data collection process and information technology 8. Collect, summarize and interpret information relate to various health issues 9. State policy preference and formulate it clearly and concisely 10. State expected feasibility and outcome from every policy preference 11. Use the newest technique in determination analysis and health planning 12. Take relevant decision pertaining to the ongoing problem 13. Develop a plan to implement policy 14. Change policy into organizational plan, structure and program 15. Develop and adopt different approaches to resolve public health problems related to cultural differences 16. Identify and maintain relation with many stakeholders 17. After attending this course, students are able to demonstrate HACCP thoroughly and correctly in food service and nutrition
8. Course Description	This course on Food Safety Lectures discusses: Introduction to food safety; Food quality and safety are reviewed from: Biochemical aspects, physical contaminants, microbial contaminants, chemical contaminants, food standards; Legislation and consumer protection as well as BTM


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	poisoning cases, prevention and mitigation; Cases of microbial poisoning prevention and prevention. Besides that, it was also discussed about HACCP, including: HACCP system. Basic requirements for HACCP implementation, HACCP Implementation and Planning HACCP Program
9. Course Prerequisites (if any)	None
10. Instructor	Dini Ririn Andrias, S.KM, M.Sc
11. Teaching Assistants	Dini Ririn Andrias, S.KM., M.Sc Dr. Annis Catur Adi, Ir., M.Si. Siti Rahayu Nadhiroh, S.KM., M.Kes. Triska Susila Nindya, S.KM., M.PH (Nutrition) Mahmud Aditya Rifqi, S.Gz., M.Si Evy Arfianty, S.KM., M.Kes Paidi Prawiro Dirjo, SH


B. TEACHING PROGRAM

Week	Skills expected at the end of each learning phase (Sub-Course Achievement) (C, A, P)	Study Materials	Teaching Methods	Additional Materials for Learning	Meeting Time	Course Objectives	Criteria and Indicator of Evaluation / Measurable Learning Outcome (<i>hard dan soft skills</i>)	Mark / Grade / Percent age (%)	Reference Number Ref. (nomor)
1	2	3	4	5	6	7	8	9	10
1	Students are able to explain the scope of food security and current issues	1. Course outline 2. Scope of area 3. Issue of food security 4. Definition of food security	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 1

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1	2	3	4	5	6	7	8	9	10
		5. Importance of food security 6. Hazard in food security 7. Key food security							
2	Students are able to explain chemical, physical and allergenic food hazard	1. Chemical food hazard: a. Definition of chemical hazard b. Typical chemical hazard c. Chemical hazard during food processing 2. Physical food hazard:	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 1

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1	2	3	4	5	6	7	8	9	10
		a. Definition of physical hazard b. Typical physical hazard 3. Allergenic food hazard alergen: a. Definition of allergenic food b. Epidemiology of allergenic food c. Treatment of allergenic food							
3	Students are able to explain biological food hazard	1. Definition of biological food hazard	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative		Book 1

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1	2	3	4	5	6	7	8	9	10
		2. Kinds of food hazard in foods 3. Source of biological hazard					3. Discipline		
4	Students are able to detect food hazard	1. Food hazard: a. Definition of food hazard b. Characteristics of food hazard 2. Food hazard assessment: a. Biological hazard assessment b. Chemical hazard assessment c. Food spoilage assessment	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 2

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1	2	3	4	5	6	7	8	9	10
5	Students are able to conduct food security survey	1. Overview of food security at school 2. Objective of food security survey 3. Standard quality of product 4. Survey assignment on food security	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 2
6	Students are able to present and explain the survey on food security, which has been conducted	Presentation of food security survey assignment	Presentation	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 2
7	Students are able to explain microorganism growth and its controlling technology	1. Microorganism growth a. Preface b. Cases of microbiology hazard	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 2

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1	2	3	4	5	6	7	8	9	10
		2. Microorganism controlling technology a. Method of detection b. Microorganism controlling technology in food							
MID-TERM TEST									
8	Students are able to explain epidemiology, prevention and foodborne illness	1. Epidemiology of Foodborne illness a. Definition foodborne illness b. Causes of foodborne illness	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 2

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1	2	3	4	5	6	7	8	9	10
		c. Symptoms of foodborne illness d. Typical foodborne e. Faktors affecting epidemiology of foodborne illness f. Impact of foodborne illness 2. Prevention and Controlling of Foodborne illness a. Prevention measure of foodborne illness							

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1	2	3	4	5	6	7	8	9	10
		b. Government's role in foodborne illness controlling c. Foodborne illness controlling							
9	Students are able to explain hygiene and sanitation sanitasi makanan	1. Good Hygienic Practice a. Preface b. Common Principles of Hygiene Codex c. Good hygiene practice in food-service industry	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 3, 4, 5

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1	2	3	4	5	6	7	8	9	10
		2. Requirements of hygiene techniques and sanitation of catering service teknik hygiene a. Building b. Sanitation facilities c. Maintenance d. Employees of food processing 3. Cleaning dan disinfection a. General principles of cleaning and disinfection							

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1	2	3	4	5	6	7	8	9	10
		b. Steps for cleaning/disinfection c. Method and substance of disinfection							
10	Students are able to explain the concept of HACCP	Principles of HACCP: a. Risk analysis b. Setting CCP c. Setting critical limit d. Application of monitoring procedure on CCP e. Stipulation of corrective action f. Stipulation of verification	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 6, 7

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1	2	3	4	5	6	7	8	9	10
		g. Stipulation of documentation and recording							
11	Students are able to present and explain HACCP	Presentation of HACCP assignment	Presentation	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline 4. Teamwork		Book 6, 7
12	Students are able to explain food labelling	1. Guidance of food labelling: a. Definition of food labelling b. Requirements of food labelling c. Information must be on food labelling	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 8, 9

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1	2	3	4	5	6	7	8	9	10
		2. Nutrition labelling a. Nutrition labelling principle's b. Incorrect information on food labelling 3. Claim based on labelling a. Provision of nutrition function claim b. Provision of health claim c. Requirements of halal claim labelling							

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1	2	3	4	5	6	7	8	9	10
13.	Students are able to explain consumer protection, policy, and regulation related to food security	Protection of consumers, policy and relevant regulation	1. Lectures 2. Discussions	LCD and Whiteboard	2x50 minutes		1. Critical thinking 2. Creative 3. Discipline		Book 7
FINAL TERM TEST									

C. REQUIRED TEXTS / REFERENCES / ESSENTIAL READINGS

Required Readings :

1. Lawley R, L Curtis and J Davis, 2008. Food Safety Hazards Guidebook. Cambridge: The Royal Society of Chemistry
2. Schmidt RH and GE Rodrick, 2003. Food Safety Handbook. New Jersey: John Wiley & Sons, Inc.
3. Codex General Principles of Food Hygiene
4. Peraturan Menteri Kesehatan Republik Indonesia No 1096/ Menkes/ PER/ VI/ 2011 tentang Higiene Sanitasi Jasa Boga
5. Jacob M, 1989. Safe Food Handling, a Training Guide for Managers of Food Service Establishments. Geneva: WHO
6. Motarjemi Y, Nestle MS, Nestle SJ. HACCP Principles and Practices, teacher's handbook. A WHO/ ICD Training Manual in Collaboration with FAO. WHO: 1999
7. Winarno dan Surono. 2002. HACCP dan Penerapannya dalam Industri Pangan. Bogor: M-BRIO PRESS
8. BPOM RI. 2003. Pedoman Umum Label Pangan. Jakarta: Direktorat SPP, Deputi III, badan POM RI
9. Codex Alimentarius Commission, 2007. Food Labelling, fifth edition. Rome: FAO and WHO

Additional Readings:

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1. UU Pangan, PP tentang Mutu dan Keamanan Pangan serta UU Perlindungan Konsumen