



## COURSE REGISTRATION FORM

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<b>University</b>	University of Belgrade, Faculty of Agriculture
<b>Course</b>	Sanitation of food facilities
<b>Target</b>	Agricultural Middle Schools
<b>Type</b>	blended
<b>Duration</b>	2 days - 16 hours

<b>Description</b>	<p>Course sanitation of food facilities should contribute to raising awareness of food safety, and thereby also importance of the principles of planning, development, implementation, maintenance, installation or improvement of hygiene practice, in order to ensure appropriate environmental conditions for food production. The course develops awareness of numerous possibilities food contamination from the moment of production to the moment of consumption, as well as various means that will enable obtaining safe food. Also, the course will cover the importance of sanitation facilities in the protection of human health and its association with the surrounding environment factors that affect the health.</p> <p>During the studies, insufficient time and space is dedicated to the question of food safety, the possibility of contamination, and therefore the sanitation food facilities. Considering how much this topic is important for daily life, especially for someone who will have agriculture as profession, it is essential to expand the current knowledge and learn some new information in this field.</p>
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<b>Contents</b>	<p>Course participants will be acquainted with sanitation and its importance in food facilities. Also, various factors will be processed such as air and water microbiology, hygiene of employees in facilities and biofilms, which may lead to certain problems in food facilities. Likewise, the course will include introduction to detergents and means for sanitation, as well as the basic principles of sanitation facility that can contribute to solving some of the fundamental problems in food facilities.</p>
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<b>Objectives</b>	<ol style="list-style-type: none"><li>1. Consideration of the role and significance of sanitation in food facilities</li><li>2. Raising awareness on the importance of water and air microbiology and hygiene of employees, getting familiar with the biofilms and problems which they cause in food facilities, recognizing the importance of different means of washing and sanitation</li><li>3. Developing awareness of the importance of the basic principles of sanitation and their role in food facilities.</li></ol>
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<b>Activities</b>	<ol style="list-style-type: none"><li>1. Before the start of the course, course participants should fill out a brief questionnaire which would be positioned on <i>Moodle</i> system. The questionnaire would include some basic questions about sanitation of food facility and it should provide insight into how the participants are familiar with some basic concepts of sanitation.</li><li>2. The first day will include a keynote lecture as a reminder of the basic concepts in the sanitation of food facility, followed by a lecture about the significance of microbiology of air and water, hygiene of employees and the problems they may cause, as well as an increasing problem in food facilities, biofilms.</li><li>3. After lectures, the rest of the day is scheduled for activities on Moodle system, in the form of vocabulary of new terms, as well as setting up topic for discussion on the forum where the course participants could give some examples of problems that are encountered in food facilities and the ways of solving of given problem.</li><li>4. The second day is dedicated to lectures on the washing agents, means of sanitation and basic principles of sanitation facility.</li><li>5. After the completion of the lectures, the rest of the day is intended for work in groups (4-5 people), where each group would be set up with a problem that had encountered some of the food facilities. Problems would be different and they would include some of the basic concepts that cause a variety of problems in food facilities such as various contaminants from water or air, biofilms that cause increasing problems, etc. Within the group, participants should consider all the ways of solving a given problem and eventually provide a unique solution. The solution of the problem should involve some of the basic principles of sanitation, washing agents and sanitation facilities or a combination of these components. After a certain time given them to solve the problem, each group would have a few minutes to explain the problem and to present their solution of the problem which they got. After the presentation of each group, course participants would mutually discuss about the solution of given problems and along with the teacher correct the eventual mistakes and indicate maybe a better solution for some problems. Through this method of teaching, course participants should be able to apply newly acquired knowledge and with group work applying them in some of the situations that can be found in food facilities.</li><li>6. At the end of the course, participants would have the opportunity to evaluate the course.</li></ol>
<b>Materials</b>	Appropriate room, preferably with computers and internet access, several Petri dishes with nutrient agar.