

## Course Description Form

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| 1. Educational Institution:                                                                                                                                                                                                                                                        |
| Northern Technical University / Nimrud Technical Institute                                                                                                                                                                                                                         |
| 2. Academic Department:                                                                                                                                                                                                                                                            |
| Department of Therapeutic Nutrition Techniques                                                                                                                                                                                                                                     |
| 3. Course Title:                                                                                                                                                                                                                                                                   |
| Food safety and hygiene                                                                                                                                                                                                                                                            |
| 4. Course Code:                                                                                                                                                                                                                                                                    |
| TNT114                                                                                                                                                                                                                                                                             |
| 5. Level / Academic Year:                                                                                                                                                                                                                                                          |
| First / 2025-2026                                                                                                                                                                                                                                                                  |
| 6. Date of Description Preparation:                                                                                                                                                                                                                                                |
| 21/10/2025                                                                                                                                                                                                                                                                         |
| 7. Available Attendance Modes:                                                                                                                                                                                                                                                     |
| In-person                                                                                                                                                                                                                                                                          |
| 8. Total Credit Hours / Units:                                                                                                                                                                                                                                                     |
| 60 hours (2 theoretical + 2 practical) × 15 weeks                                                                                                                                                                                                                                  |
| 9. Course Coordinator (All names if multiple):                                                                                                                                                                                                                                     |
| Name: Ameen Raaed Ali<br>Email: ameen.r.ali@ntu.edu.iq<br>Name: harith nafi sheker<br>Email: harithalmansour @ntu.edu.iq                                                                                                                                                           |
| 10. Course Objectives:                                                                                                                                                                                                                                                             |
| <ul style="list-style-type: none"><li>• Understanding the basic concepts of nutrition and food safety.</li><li>• Identifying sources of food contamination (biological, chemical, and physical).</li><li>• Understanding safe temperatures for storing and cooking food.</li></ul> |

## 11. Teaching and Learning Strategies:

- Dialogue and discussion strategy.
- Brainstorming.
- Self-learning.
- Assigning collaborative group work.
- Assigning reports.

## 12.Course Structure:

| Week | Hours                                  | Required Learning Outcomes                                                                                                                          | Unit or subject name                                      | Learning method                                                      | Evaluation method                                                     |
|------|----------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------|----------------------------------------------------------------------|-----------------------------------------------------------------------|
| 1    | 4 Hours<br>(1 Theory+2<br>2 Practical) | 1. The student will understand the modern concept of food.<br><br>2. The student will remember and understand food safety and its characteristics.. | Introduction to Food Safety and Hygiene                   | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports. |
| 2    | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student should demonstrate food safety.                                                                                                         | The importance of food safety in protecting public health | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports. |
| 3    | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student learns about sources of food pollution.                                                                                                 | Types and sources of food contamination                   | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports  |
| 4    | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student should be able to identify microorganisms associated with food.                                                                         | Food-associated microorganisms                            | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports  |
| 5    | 4 Hours<br>(1 Theory+2<br>2 Practical) | To learn about foodborne illnesses                                                                                                                  | Foodborne illnesses and how to prevent them               | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports  |
| 6    | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student should learn about the importance of personal hygiene for food handlers.                                                                | Personal hygiene of food workers                          | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports  |
| 7    | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student should learn how to clean and sterilize equipment and food handling areas.                                                              | Cleaning and sanitizing equipment and food handling areas | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports  |
| 8    | 4 Hours<br>(1 Theory+2<br>2 Practical) | Assess student understanding                                                                                                                        | Discussion, review                                        | Presentation, explanation, Q&A, interactive                          | Written examination                                                   |

|    |                                        |                                                                                    |                                                             |                                                                      |                                                                      |
|----|----------------------------------------|------------------------------------------------------------------------------------|-------------------------------------------------------------|----------------------------------------------------------------------|----------------------------------------------------------------------|
|    |                                        |                                                                                    |                                                             | discussion, self-learning.                                           |                                                                      |
| 9  | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student should learn how to control temperatures and ensure food safety.       | Temperature control and food safety                         | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports |
| 10 | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student should be familiar with the safe receipt and storage of food products. | Safe receipt and storage of food products                   | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports |
| 11 | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student writes a report on food safety strategies.                             | Food safety, its types, strategies, and guidelines (Part 2) | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports |
| 12 | 4 Hours<br>(1 Theory+2<br>2 Practical) | Assess student understanding                                                       | Discussion, review                                          | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports |
| 13 | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student should learn about good hygiene practices in food manufacturing.       | Good hygiene practices in food manufacturing                | Presentation, explanation, Q& interactive discussion, self-learning. | Written examination                                                  |
| 14 | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student should be familiar with pest control in food establishments.           | Pest control in food establishments                         | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports |
| 15 | 4 Hours<br>(1 Theory+2<br>2 Practical) | The student should learn the legislation and standards related to food safety.     | Food safety legislation and standards                       | Presentation, explanation, Q& interactive discussion, self-learning. | Oral, written and practical daily assessments and scientific reports |

### 3. Course Evaluation

Grade distribution out of 100 according to the tasks assigned to the student, such as daily preparation, daily oral tests, monthly or written exams, reports, etc

### 4. Learning and Teaching Resources

|                                               |                                                                                          |
|-----------------------------------------------|------------------------------------------------------------------------------------------|
| Required textbooks (curricular books, if any) | Essentials of Food Safety and Sanitation<br>Food Safety Management                       |
| Electronic References, Websites               | Food Hygiene and Sanitation<br>Modern Food Microbiology<br>Principles of Food Sanitation |

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