

Global Learning Semesters

Course Syllabus

Course: CATR-113 Safety and Hygiene at Work

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-113	Safety and Hygiene at Work	1
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	None
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

Maintaining safety procedures in accordance with relevant legislation and organizational policy. Health, safety and security of workers, customers and members of the public. Students learn the cases of ill health resulting from failure to exercise sound hygiene principles. Healthy positive attitude.

Prerequisites

None

Topic Areas

1. Personal hygiene
2. Kitchen hygiene
3. Food hygiene
4. Food poisoning and prevention
5. Hygiene storage of foods
6. Hygiene service of food
7. Maintaining operations in accordance with legislation
8. Security faults and organizational policy
9. Monitoring and maintaining health and safety of workers
10. Monitoring and maintaining health and safety of customers and other members of the public
11. Potential hazards
12. Health and safety training

Readings and Resources

Required Textbook

- Dennis K Lillicrap, John A Cousins, Food and Beverage Service, 4th Edition, Hodder & Stoughton, ISBN 0-340-61152-9.
- The Theory of Catering, 7th edition, Kinton and Ceserani & Foskett, Hedder & Stoughton, ISBN 0-340-56303-6.

Recommended Reading

- Griffin, Management, 4th edition, Houghton Mifflin, ISBN 0-395-63007-X.
- John Fuller, Professional Kitchen Management, London Betsford Academic and Educational LTP.
- Virtu's Catering and Hotel Keeping, London & Coulsdon.