

Name of the subject: Food safety management in hospitality industry		
Teacher(s): Vesna Vujasinović		
Status of the subject: Elective		
Number of ECTS points: 15		
Condition: None		
Goal of the subject To introduce students to contemporary findings related to potential dangers that may threaten the consumers'/ guests' health. To enable students to manage the sanitation process and food safety, space and inventory from potential pollution and contamination. In addition, students will be introduced to the application of scientific methodology appropriate to the subject of study.		
Outcome of the subject Overcoming and managing contemporary technologies and techniques related to protection and food and beverage safety in the hospitality industry. Students will master the application of scientific methodology and processing of statistical data in the field of research		
Content of the subject <i>Theoretical lectures</i> The importance of food safety management in hospitality industry. Introduction to the latest findings from microbiology, toxins of biological origin, poisonings, pesticides, antibiotics and other harmful substances (heavy metals, acrylamide, polycyclic aromatic hydrocarbons, etc.) that can occur in food / beverages. Effects of genetically modified food, functional food, and harmful effects of additives and preservatives in food. Mastering the new food safety techniques, HACCP principles (Hazard Analysis and Critical Control Point) and International regulations connected with food safety. Analysis of the impact of hotel space on the protection of guests and staff. Food poisoning symptoms and measures for its prevention in hospitality industry. Application of qualitative and quantitative research methods in the field of food safety in hospitality. Calculating the probability of risk seriousness according to Ribery. Application of TRAM model in food safety management. Statistical evaluation of HACCP application in hospitality industry. <i>Practical lectures</i> Writing and presenting seminar papers.		
Recommended literature 1. Martyn Brown, <i>Microbiological risk assessment in food processing</i> , Woodhead Publishing Limited, Cambridge, England 2002. 2. Shibamoto T., Bjeldanes L., <i>Introduction to Food Toxicology</i> , Academic Press, USA, 2009. 3. Forsythe S.J., Hayes P.R., <i>Food Hygiene, Microbiology and HACCP</i> , Aspen Publication, Maryland, 1998. 4. Knowles T., <i>Food Safety in the Hospitality Industry</i> , Butterworth-Heinemann, Great Britain, 2002.		
Number of active classes	Theory: 4 (60)	Practice:
Methods of delivering lectures 1. Oral presentation 2. Illustrative-demonstrative methods 3. Practical research work		
Evaluation of knowledge (maximum number of points 100) Seminar paper 50 points Oral exam 50 points		