

# COURSE DETAIL

## FOOD HYGIENE & QUALITY CONTROL

**Country**

Hong Kong

**Host Institution**

University of Hong Kong

**Program(s)**

University of Hong Kong

**UCEAP Course Level**

Upper Division

**UCEAP Subject Area(s)**

Biological Sciences

**UCEAP Course Number**

145

**UCEAP Course Suffix****UCEAP Official Title**

FOOD HYGIENE & QUALITY CONTROL

**UCEAP Transcript Title**

FOOD HYGIENE

**UCEAP Quarter Units**

5.00

**UCEAP Semester Units**

3.30

## Course Description

This course examines key management, microbiology and food processing concepts used to produce safe high-quality food products. It covers concepts of food hygiene, food safety and food quality; food safety hazards; food hygiene and biological hazards; food processing technology for safe foods; hygiene and sanitary practices; food safety management through HACCP; food safety and quality management systems - ISO 9001 standard, 22000 standard and total quality management; quality control and statistical quality control.

## Language(s) of Instruction

English

## Host Institution Course Number

BIOL3218

## Host Institution Course Title

FOOD HYGIENE & QUALITY CONTROL

## Host Institution Course Details

## Host Institution Campus

## Host Institution Faculty

Biological Sciences

## Host Institution Degree

## Host Institution Department

## Course Last Reviewed

2024-2025

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