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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