



FAKULTI PENGURUSAN DAN INDUSTRI HALAL

PROGRAM	Diploma Pengurusan Industri Halal
COURSE NAME	Sanitation and Hygienic Practice
COURSE CODE	DHH 3022
CREDIT HOUR	2
SYNOPSIS	This subject covers sanitation and hygiene program involved in halal product industry including GHP, pest control etc. Sanitary and cleaning procedures will also be explained and discussed.
COURSE STRUCTURE	
CHAPTER	TOPICS
1	Introduction to hygiene and sanitation 1.1 Hygiene 1.2 Sanitation 1.3 Importance of hygiene and sanitation practice
2	Microbiology 2.1 Type of microbiology 2.2 Characteristics of microbes 2.3 Microbial growth phase 2.4 Microbes growth factor 2.5 Control of microbes growth
3	Food Contamination and Spoilage 3.1 Source of contamination 3.2 Criteria and signs of food spoilage 3.3 Causes of food spoilage 3.4 Prevention of food spoilage
4	Food Borne Disease 4.1 Food borne illness introduction 4.2 Categories of food borne illness 4.2.1 Biological foodborne illness 4.2.2 Chemical foodborne illness 4.2.3 Physical foodborne illness 4.3 Food poisoning 4.4 Food allergy 4.5 Prevention of foodborne illness



5	Food Storage 5.1 Types of food 5.2 General guidelines 5.3 Types of food storage 5.4 Storage of specific food
6	Sanitary Procedure 6.1 Importance of sanitary procedure 6.2 Sanitary procedure in food preparation 6.3 Common fault in food preparation
7	Cleaning Procedure 7.1 Cleaning and sanitizing 7.2 Necessity 7.3 Types and methods of cleaning and sanitizing
8	Pest Control 8.1 Introduction to pest control 8.2 Importance of pest control 8.3 Classification of pest control 8.4 Types of pesticides
9	Water Supply 9.1 Sources of water 9.2 Contamination and water pollution 9.3 Water quality standard 9.4 Water sewage and purification
10	Personal Hygiene 10.1 Necessity and health of staff 10.2 Personal appearance 10.3 Sanitary practices and habits
11	Safety at Work 11.1 Types of workplace hazards 11.2 Precaution steps 11.3 Accident prevention
References	<ol style="list-style-type: none">1. Pommerville, J.C. (2021). Fundamentals of Microbiology (12th Eds). Jones & Bartlett Publishers. Jones & Bartlett Publishers. Massachusetts, United States2. King, H. (2020). Food Safety Management Systems: Achieving Active Managerial Control of Foodborne Illness Risk Factors in a Retail Food Service Business. Springer Nature, Cham, Switzerland3. Marriott, N.G., Schilling, M.W. and Gravani, R.B. (2018). Principle of Food Sanitation, Springer Nature, Cham, Switzerland.