**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Hygiene and maintaining** | | | | |
| **Study programme** | **Professional undergraduate study Winemaking** | | | | |
| **Status of a course** | Elective | | | | |
| **Year of study** | 3 | **Semester** | W | **ECTS credits** | 4 |
| **Goals of a course** | | | | | |
| Adopt basic principles and types of hygiene in the food industry. Distinguish between disinfection, desi section and pest control. | | | | | |
| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| Outcome 6: Analyse the basic chemical composition of grape must and make corrections of crushed grapes, grape must and wine.  Outcome 7: Recommend and implement methods of eliminating disease and wine defects.  Outcome 8: Apply the appropriate vinification technology for white, rose and red wine with monitoring and determining technological processes, and carry out physic-chemical and biological stabilization of wine.  Outcome 9: Finalize the wine by selecting the appropriate equipment and packaging and bottling the wine. | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Adopt basic concepts of hygiene. 2. Distinguish types of hygiene. 3. Adopt foodstuffs hygiene. 4. Distinguish disinfection, disinfection and pest control procedures. 5. Adopt basic principles of hygiene in the food industry. | | | | | |
| **Content of a course** | | | | | |
| Hygiene of air. Hygiene of soil. Hygiene of water. Microbiology of water. Pollution of water. Treatment of waste water. Food hygiene. Microorganisms in food products. Food spoiling. Toxins of bacteria, fungi and algae. Preservation methods of food products. Sterilization. Methods of sterilization. Disinfection. Cleaning agents and disinfectants. Disinfectants: modes of action. Principles of «CIP». Disinfection. Insects in general: properties and species of interest. Agents in disinfection. Modes of action. Deratization. Rodents in general: properties and species of interest. Basic principles of rodents elimination. Food processing plants and equipment. General and specific demands in construction of processing plants – ventilation, water, light, materials. HACCP systems in food processing plants. Hygiene of personnel. Sanitary inspection and legislation. | | | | | |
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