



Course Syllabus (Academic Year 2020)

School of Interdisciplinary Studies, Kanchanaburi Campus, Mahidol University

1. **Course No. and Title** : KAFT 457 Food Safety
Credit (study hours) : 3(3-0-6)
2. **Program Name** : Bachelor of Science in Food Technology
3. **Course Module** : Specialized/Specific core
Pre/co-requisite : None
4. **Class Semester** : 1st Semester 2nd Semester Academic Year 2020
5. **Class Schedule & Venue** : Tuesday at 9:00 – 12:00, Online lecturing by Webex
 Room (กรณีต้องการใช้ห้องเรียนในวิทยาเขตฯ ในการสอนออนไลน์)
 Laboratory Room
6. **Class Coordinator** : Dr. Chutikarn Kapcum
 Contact No. : 099-2914694 Email : Kapcum.chu@gmail.com

7. Course Description

Basic knowledge of food safety, Regulations for food safety, Food processing effects on food safety, Food toxicants, Food additives, Risk assessments of food types

8. Course Objectives / Course Learning Outcomes (CLOs)

No.	Objectives / CLOs	Expected Skills / Knowledge			PLOs
		Specific	Generic	Knowledge	
8.1	Discuss food safety practices used in food industry	S2: Skill in controlling food production process S3: Skill in identifying problem occurred during food process	G1: Decision making G4: Associating skill	K7: Food safety K10: Food sanitation	1
8.2	Discuss the impacts or influences of food processing techniques, food additives, and microorganisms on food safety from scientific viewpoint	S8: Skill in judging food quality based on provided data	G4: Associating skill	K5: Food laws/std. regulations K9: QC&QA K10: Food sanitation	2

No.	Objectives / CLOs	Expected Skills / Knowledge			PLOs
		Specific	Generic	Knowledge	
8.3	Conduct risk assessment for food products	S8: Skill in judging food quality based on provided data S15: Skill in predicting product feasibility	G4: Associating skill G5: Business awareness	K5: Food laws/std. regulations K7: Food safety, K10: Food sanitation K11: Logistic K14: Global& national trend & policy	2, 4

9. Class Instructor List

9.1 Name : Dr. Plengsuree Thiengnoi	(PT)	Email : plengsuree.thi@mahidol.ac.th
9.2 Name : Dr. Jarupat Luecha	(JL)	Email : jarupat.lue@mahidol.edu
9.3 Name : Dr. Chutikarn Kapcum	(CK)	Email : kapcum.chu@gmail.com
9.4 Name : Dr. Sukhum Poommarinvarakul *	(SP)	Email : sukhum_acp@hotmail.com
9.5 Name : Assist. Prof. Dr. Plaimein Amnuaycheewa *	(PA)	Email : plaimein.a@sci.kmutnb.ac.th
9.6 Name : Dr. Treesin Potaros *	(TP)	Email : treesin37@outlook.co.th

* Guest lecturers

10. Course Outline

Week	Date	Contents	CLOs	Teaching & learning	Instructor's Names
1	7/7/20	Course introduction History and importance of food safety	8.1, 8.2	Online lecturing and assignment	PT
2	14/7/20	Influence of food processing on product's quality and safety	8.1, 8.2		PT
3	21/7/20	Flavoring and coloring agents			JL
4	28/7/20	Food irradiation	8.1, 8.2		CK
5	4/8/20	Toxins and contamination	8.1, 8.2		TP
6	11/8/20	Related laws and regulations to food safety	8.1, 8.2		TP
7	18/8/20	Food additives and related laws and regulations	8.1, 8.2		TP
8	25/8/20	Risk assessment for food products	8.1, 8.2		TP
Mid-term Examination					

Week	Date	Contents	CLOs	Teaching & learning	Instructor's Names
9	1/9/20	Allergens and related laws and regulations I	8.1-8.3		PA
10	8/9/20	Allergens and related laws and regulations II	8.1-8.3	Online lecturing and assignment	PA
11	15/9/20	Plant design in food industry I	8.1, 8.2		SP
12	22/9/20	Plant design in food industry II	8.1, 8.2		SP
13	29/9/20	Case study I	8.1, 8.2		TP
14	6/10/20	Case study II	8.1, 8.2		TP
15	13/10/20	Report/assignment deadline and presentation	8.1-8.3	Online presentation and discussion/ report submission	All Staffs
16	20/10/20	Report/assignment deadline and presentation	8.1-8.3		
17	27/10/20	Report/assignment deadline and presentation	8.1-8.3		
Final examination					

11. Course Assessment

No.	Methods / Activities	Regulations	CLOs	Week	Weight Distribution (%)
11.1	Midterm Examination	Take home examination	8.1, 8.2	1-8	48
11.2	Final Examination	Take home examination	8.1, 8.2	9-12	24
11.3	Term project	Assessed using rubric	8.1-8.3	13-14	20
11.4	Class participation	Instructor evaluation of class participation		1-17	8
				Total	100

Grading System

Criterion-referenced evaluation

Class' average score < 75.00 %		Class' average score ≥ 75.00%	
Grade	Score	Grade	Score
A	≥ 80.00 %	A	≥ 85.00 %
B+	75.00 – 79.99%	B+	80.00 – 84.99%
B	70.00 – 74.99%	B	75.00 – 79.99%
C+	65.00 – 69.99%	C+	70.00 – 74.99%
C	60.00 – 64.99%	C	65.00 – 69.99%
D+	55.00 – 59.99%	D+	60.00 – 64.99%
D	50.00 – 54.99%	D	55.00 – 59.99%
F	< 50.00 %	F	< 55.00 %

Norm-referenced evaluation

12. References

Paul L Knechtges. Food Safety: Theory and Practice. Jones & Bartlett Learning: Burlington, Mass, 2011.