

Implementation plan Finished

Study unit	Certificate in Food Hygiene (01148), 0.0
Implementation	MFA1221: 2/2012-2013 (07.01.2013 - 21.06.2013)
Type	INITIATION OF PROFESSIONAL GROWTH (A021)
Groups	Primary: MFA12SN Others :
Involved in the project	
Lecturers	
Number of participants	Minimum: Maximum:
Enrolment period	26.11.2012 08:00 - 02.12.2012
Main timing for implementation	
Applicability	For exchange students: Yes For elective studies: Yes Open UAS student: No Suitable for virtual UAS: Yes
Teachers	Pääskyvuori Marjo (Other teacher)
Campus	Laurea Leppävaara
Main location for implementation	
Implementation method	Other method of implementation Language: English Virtuality: 0 cr Integration of R&D: 0 cr
Implementation class	
Focus areas	
Evaluation at the latest	19.07.2013 Storing of graded material ends.: 19.06.2014
Exam days	Real: will be announced later
Having completed the study unit the student is able to	• apply his/her knowledge in food hygiene in all parts of the self-supervision elements of the HACCP quality control system at a company.
Previous studies	
Study material	Laukkanen, M.2009. Basic facts of food hygiene. Edition: 2nd ed. Porvoo: SEFO-konsultointi.
Evaluation criteria and methods	Passed if You get 34 / 40 correct answers.
Other arrangements	Hygiene test is a one part of Workplace, health and safety unit. Exact test day will be announced later.