

Implementation plan Finished

Study unit	Certificate in Food Hygiene (01148), 0.0
Implementation	MFA1321: 2/2013-2014 (07.01.2014 - 20.06.2014)
Type	INITIATION OF PROFESSIONAL GROWTH (A021)
Groups	Primary: MFA13SN Others :
Involved in the project	
Lecturers	
Number of participants	Minimum: Maximum:
Enrolment period	02.12.2013 08:00 - 08.12.2013
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	20.07.2014 Storing of graded material ends.: 20.06.2015
Exam days	
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	Test will be held 7.5..2014 at 14 - 15 in English. Take along an identity card and a pen! Hygiene test is a one part of Workplace, health and safety study unit.Registration by e-mail at the latest 27.4..2014: marjo.paaskyvuori@laurea.fi Cost will be:6 euros / Laurea students from Laurea University of Applied Sciences50 euros / students from other Universities and other participants