

Implementation plan Finished

Study unit	Certificate in Food Hygiene (A9332), 0.0
Implementation	MEA1711: 1/2017-2018 (28.08.2017 - 22.12.2017)
Type	FLEXIBLE CUSTOMER SERVICE (A909)
Groups	Primary: MEA217SN Others :
Involved in the project	
Lecturers	
Number of participants	Minimum: Maximum:
Enrolment period	15.05.2017 08:00 - 31.05.2017
Main timing for implementation	On working days during daytime
Applicability	For exchange students: No For elective studies: No Open UAS student: No Suitable for virtual UAS: No
Teachers	Antinluoma Sirkka (Other teacher), Jääskeläinen Sari (Other teacher), Vakkuri Miia (Other teacher)
Campus	Laurea Leppävaara
Main location for implementation	At the campus
Implementation method	Optima realization/student group Language: English Virtuality: 0 cr Integration of R&D: 0 cr
Implementation class	
Focus areas	Service business, Student entrepreneurship
Evaluation at the latest	22.01.2018 Storing of graded material ends.: 22.12.2018
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	