**MAKERERE UNIVERSITY**

**MAKERERE UNIVERSITY BUSINESS SCHOOL**

**FACULTY OF TOURISM, HOSPITALITY AND LANGUAGES**

**Department of Leisure, Events and Hospitality Management**

**SEMISTER TWO AY 2025/2026**

**COURSE OUTLINE**

**COURSE NAME : SANITATION MANAGENT COURSE CODE : LHM 2130**

**PROGRAMME : BLEH (CATERING AND HOTEL MGT OPTION)**

**CREDIT UNITS: 3 CONTACT HOURS: 45 HOURS**

**Facilitators: Dr.Tinka Mukama Thursdays 2-3pm**

 **Ms. Sophie Nasaka Fridays 12-2pm**

**Course Description**

The students will be introduced to the procedures and methods of behaviour in disease prevention and health protection. Students are also exposed to the health risks associated with food. Students obtain a general set of principles for the preservation of health and hygiene food safety in the process of production, handling and circulation food. Students learn the fundamental principles of cleaning, disinfection, effective pest control and sanitation procedures customary in food premises. The course focuses on: importance of personal hygiene; hygienic handling of foods; ventilation systems; water purification; sewerage and refuse disposal; vermin and fly control; good health and disease.

**Course Objectives**

* To impart knowledge and skills in observing sanitation in catering premises
* To create awareness on the best way to avoid food contamination and wastage
* To enable students to store food appropriately to avoid food wastage
* To create awareness of waste management

**Learning Outcomes**

At the end of the learning experience, the student should be able to:

* Appreciate the need to work in a clean environment
* Identify the aspects of Leisure and Hotel environment that need special attention
* Protect people against eating contaminated food
* Store food appropriately to avoid food wastage
* Dispose refuse in Leisure and Hotel environment appropriately

**Course Content:**

|  |  |  |
| --- | --- | --- |
| **Topic**  | **Sub topic**  | **Hours**  |
| **The food premises**  | * Definition of hygiene
* Lay out of food premises
* Importance of hygiene especially in food premise
 | **3 Hrs****Mukama** |
| **Food storage** | * Food storage facilities
* Causes of food deterioration and spoilage
* Food preservation principles and methods
 | **3 Hrs****Mukama** |
| **Food poisoning** | * Definition
* Causes
* Prevention
 | **3 Hrs****Mukama** |
| **Personal hygiene**  | * Care of body parts in the kitchen
* Good grooming
* Dressing code in the kitchen
* Suitable clothing in the kitchen
 | **4 Hrs****Sophie** |
| **Environmental hygiene**  | * Ventilation in premises
* Lighting in premises
* Water provision in premises
* Types of surfaces in kitchen premises
* Cleaning agents
* Washing up
* Disinfection
* Sterilization
 | **4 Hrs****Sophie** |
| **Waste disposal** | * Human excreta
* Kitchen refuse
 | **2 Hrs****Sophie** |
| **Control of pests in food premises** | * Types (vermin, cockroaches, houseflies, black ants etc*)*
* Dangers caused
* Prevention of pest infection
 | **2 Hrs****Sophie** |
| **Water in food premises** | * Source
* Uses of food premises
* Water contamination
* Central purification and distribution
* Local purification
 | **3 Hrs****Sophie** |
| **Food-borne diseases** | * Types (Dysentery, Cholera, Typhoid, Worm infection etc)
* Prevention
 | **3 Hrs****Mukama** |
| **Hazard Analysis and Critical control Points (HACCP)** | * Critical control points
* Determination of critical control points
* HACCP tree
 | **3 Hrs****Mukama** |
| **Practical** | * students will visit a hotel/restaurant, observe the employees’ personal hygiene including the appropriateness of the dress code, body odour and cleanliness of body parts.
* students should visit a hotel/restaurant, observe the environmental hygiene and present to the class for guided discussions
* students will carry out effective cleaning of kitchen lab equipment
 | **30 Hrs** |

**Delivery Methods**

* Lecture method
* Case studies
* Discussions
* MUBSEP

**Mode of Assessment**

Test I 15%

Test II 15%

 **30%**

Final exams 70%

**Total 100%**

**Reading List**

**Books**

Lalieved, H. Holal, J & Gabric, D. (2016). Handbook of Hygiene Control in the Food Industry, 2nd Edition. Woodhead Publishing company

Lalieved, H & Mortarjeni, Y. (2015). Food Safety Management: A practical guide for the food industry, 1st Edition. Academic press

Knowles T, (2002). Food Safety in the Hospitality Industry. Taylor and Francis Publishers Ltd: Imprint Butterworth-Heinemann Ltd.

**Journal articles**

Toe E, Dadié A, Dako E and Loukou G, (2017). Bacteriological Quality and Risk Factors for Contamination of Raw Mixed Vegetable Salads Served in Collective Catering in Abidjan (Ivory Coast). *Advances in Microbiology*, 7, 405-419.

Rouger A., Tresse O., and Zagorec M., (2017). Bacterial Contaminants of Poultry Meat: Sources, Species, and Dynamics. *Journal of Microbiology* 5(50) 905-912.

 Akabanda F, Hlortsi E.H., & Kwarteng O.J. (2017). Food Safety Knowledge, Attitudes and Practices of Institutional food handlers in Ghana. *BMC Public Health* *3*(2), 17-40.

Arzina M. I., Kamruzzaman H. M., Afifa M., K., Afzal M., Rashed N. H., & Roksana, H. (2016). Microbial status of street vended fresh-cut fruits, salad vegetables and juices in Dhaka city of Bangladesh. *International Food Research Journal* *23*(5), 2258-2264.

Baluka A. S., Miller R., & Kanene J. B. (2015). Hygine Practices and food contamination in managed food services facilities in Uganda. *African Journal of Food Science.* *9*(11), 31-34.

CDC, 2017. *Food safety.* Retrieved from https://www.cdc.gov/foodsafety/index.html

Farooqui M., Sheikh S., Lawrence R., & Higginbottom S. (2013). Evaluation of microbiological profile of Indian samosas: A case study of Allahabad city, India. *International Journal of Applied & Behavioural Sciences*, *1*(3), 73-75.

Hussain, M. A., & Dawson, C. O. (2013). Economic impact of food safety outbreaks on food businesses. *Foods*, *2*(4), 585-589.

Buzby, J. C., & Roberts, T. (2009). The Economics of Enteric Infections: Human Foodborne Disease Costs. *Gastroenterology*, *136*(6), 1851-1862. doi:10.1053/j.gastro.2009.01.074

Cakiroglu FP and Ucar A (2008). Employees perception of hygiene in the catering industry in Ankara, Turkey. Food Control 19: 9-15

Da Cunha D, T, Stedefeldt E & De Rosso V,V. (2012). Perceived risk of foodborne diseases by school food handlers and principals: the influence of frequent training. Journal of Food Safety 32: 219-225

Darko, S., Mills-Robertson, F.C and Wireko-Manu, F.D. (2015). Evaluation of some hotel kitchen staff on their knowledge on food safety and kitchen hygiene in the Kumasi Metropolis. *International Food Research Journal Vol.22* (6). Pp. 2664-2669

Havelaar, A. H, Brul S, De Jonge A, De Jonge R, Zwietering MH, Ferkuile BH (2010). Future challenges to microbial food safety. International Journal of Food Microbiology. 139: S79-S94

**Journals**

International Journal of Food Microbiology

*International Food Research Journal*

Journal of Food Safety

**Others**

World Health Organization. (2007), “Food safety and food illness fact sheet”, available

at: <http://www.who.int/mediacentre/factsheets/fs237/en/>

CDC (2018) Food Borne Illnesses and germs. Available online at: <https://www.cdc.gov/foodsafety/foodborne-germs.html>.