



FSH Program



BVSc (Honors) in Food Safety and Hygiene

Mansoura university, Faculty of Veterinary Medicine provide BVSc (Honors) in Food Safety and Hygiene . This applied program aims to provide an educational foundation for a range of careers in the food industry and to produce food safety specialists as well as well-trained food technologists for the needs and benefits of the community.

GENERAL PROGRAMME INFORMATION

Program Title : BVSc (Honors) in Food Safety and Hygiene

Host Department : Department of food hygiene and control

Mode of Attendance : Full-time student

Normal Duration : 5 years

Level of Entry : Veterinary Student

Nature of Program : Credit-based System / Cumulative Assessment

Implementation Date : September 2015

Final Award : BVSc (Hons) in Food Safety and Hygiene.

Faculty Dean

Prof.Dr. Nabil Abo Heakal

PROGRAMME AIM

The objective of the programme to develop students into all-round preferred graduates whose intellectual abilities, knowledge and skills are on a par with the international standards of an undergraduate degree in Food, in particular to its economy and the assurance of food safety in the community.

Programme Outcomes

Professional/academic knowledge and skills On successful completion of the programme, students should be able to

- apply the fundamentals of food chemistry and the analytical techniques associated with food to assure food safety in the community;
- identify the major microorganisms and other harmful substances in foods as well as the conditions, including inspection and sanitation practices, under which the assurance of food safety can be achieved;
- use the basic principles involving food preservation, processing and engineering as well as the associated practices and requirements to solve problems in diverse sectors of food technology;
- integrate and apply the knowledge and skills acquired to identify and solve food safety and technology related problems, in particular those related to the control and assurance of the quality of food products, sensory evaluation of food, analysis of food hazards, sanitation operation, etc.;

**Vice dean for Education and Students
Affairs**

Prof.Dr. Mohamed El-Sherbini

V) provide students with an appreciation of the structure, role, significance and operation of organizations in the food industry on a national and international scale;

ADMISSION

- ♦ Egyptian students should be accepted by Mansoura faculty of veterinary medicine or transferred by national office according to the national score and distribution of Egyptian ministry of higher education.
- ♦ Foreign students should be apply on web site of Egyptian ministry of higher education.
- ♦ Students after the first year in faculty of veterinary medicine. They must gain at least a PASS grade .

BVSc. (Honors FSH (Requirements

To complete the BVSc (Hons) Food Safety and Hygiene, you must:

- ♦ Gain at least a PASS grade in each module .
- ♦ Achieve 190 credits hour
- ♦ Gain at least a PASS grade in the project and summer training

**Executive Director and Program
Coordinator**

**Prof.Dr. Adel Abd El-Khalek Sayed
Ahmed**

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