

Name : Occupational Safety, Health and Environment					
module/course code :	Student workloads:	Credits (ECTS):	Semester :	Frequency :	Duration :
PAR62005	510 minutes/week	4.53 ECTS	4	Even	1 x per semester
	Types of courses : Tutorial/Lecture/Response	Contact hours : 150 minutes/week	Independent study : 360 minutes/week	Class size X students : 30 students	
1	Prerequisites for participation : 1. Passed MK IAB62001 2. Passed MK UBU4001				
2	Learning outcomes : 1. Demonstrate an attitude of responsibility for work in their field of expertise independently. 2. Demonstrate a trusted attitude (integrity), responsive, professional in accordance with the Global Code of Ethic of Hotel and Tourism, and have an Indonesian personality 3. Mastering knowledge of general theoretical concepts in the fields of Hygiene, Sanitation and Health, Occupational Safety 4. Mastering knowledge of principles and procedural knowledge in matters of Hygiene, Sanitation and Health, Occupational Safety 5. Able to implement operations and manage hotels properly in accordance with standards of Hygiene, Sanitation and Health, Occupational Safety in accordance with five-star hotel standards and meet standard operating procedures in each existing department.				
3	Description : This course contains concepts, principles, and procedures for the implementation of Hygiene, Sanitation and Health, Occupational Safety in hotel operational activities.				
4	Teaching methods: 1. project work 2. case studies 3. group work 4. lectures 5. discussions 6. seminars				
5	Assessment methods: Presentation 10% Discussion 10% 3 Tasks 20% Quiz 10% MIDDLE SEMESTER EXAM 25% FINAL SEMESTER EXAM 25%				
6	Other information eg. bibliographical references:				

	<ol style="list-style-type: none"> 1. Damanik, Sri Melfa, 2012. <i>Kepatuhan Hand Hygiene di Rumah Sakit Immanuel Bandung.</i> 2. Fatmawati, Suci, 2013. <i>Perilaku Higiene Pengolah Makanan Berdasarkan Pengetahuan Tentang Higiene Mengolah Makanan Dalam Penyelenggaraan Makanan Di Pusat Pendidikan Dan Latihan Olahraga Pelajar Jawa Tengah.</i> 3. Fitriani, Ratih 2013. <i>Upaya Penerapan Higiene Sanitasi Dalam Proses Pengadaan Bahan Makanan Di Purchasing Departement Hyatt Regency Yogyakarta Secara Optimal.</i> 4. Kartika, Teti 2014. <i>The Effect Of Hygiene And Sanitation Training On Knowledge And Behavior Of Food Handlers At Nutrition Installation Of Pku Muhammadiyah Hospital Yogyakarta.</i> 5. Kurniawidjaja, Meily. 2010. <i>Program Perlindungan Kesehatan Respirasi di Tempat Kerja Manajemen Risiko Penyakit Paru Akibat Kerja.</i> 6. Sri Rejeki 2017, <i>Sanitasi, Higiene Dan Kesehatan & Keselamatan Kerja (K3) Rekayasa Sains</i>, Bandung 7. Permana, Anggi Ajie, 2013. <i>Analisis Manajemen Risiko Studi Kasus : Unit Pelaksana Teknis Balai Pengujian Dan Laboratorium Lingkungan Hidup Badan Lingkungan Hidup Provinsi Jawa Tengah.</i> 8. Apriana 2009. <i>Penerapan Higiene Perusahaan, Keselamatan dan Kesehatan Kerja di PT. Konimex Sukoharjo.</i> 9. Simbolon, Veronika Amelia, 2012. <i>Pelaksanaan Higiene Sanitasi Depot dan Pemeriksaan Kandungan Bakteri Escherichia Coli pada Air Minum Isi Ulang di Kecamatan Tanjung Pinang Barat.</i> 10. 2015. <i>Pengaruh Faktor Higiene Dan Motivator Terhadap Kepuasan Kerja Karyawan Pada Pt. Rianto Prima Jaya</i> 11. Naila, dan Triana 2014. <i>Penerapan Higiene Sanitasi dan Keselamatan Kerja Pengolah Makanan pada Unit Gizi di Rumah Sakit Islam Jakarta Pondok Kopi.</i> 12. Napitupulu, P. 2010. <i>Kebersihan (Hygiene) dan Sanitasi Makanan di Dapur Hotel.</i> 13. Noordin, Siti Annisa 2012. <i>Gambaran Faktor Motivasi Perawat dalam Pemenuhan Kebutuhan Personal Hygiene Pasien di Ruang Rawat Inap RSUD Sumedang.</i>
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