



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Legislation and Standards in Dairy Technology							
Course Code		ST312		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	96 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of the this lesson is to give information to the students about the national and international food laws which they should match in order to provide food quality. The student wiil comprehend the needs for laws and food control and organization of food control systems by this lesson.							
Course Content		Presentation of quality security and standards, standards an standardizaiton , providing of food quality and definition of quality, food quality control and quality providing chain, quality providing systems, food safety and good production application, food law, regulation, nification an standards in Turkey							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

### Recommended or Required Reading

1	1. TSE Standartları Türk Gıda Kodeksi Topal, Ş. 2003.
2	2. Gıda Endüstrisinde Risk Yönetim Sistemleri: HACCP ve Uygulamaları. Onoğur, T., Elma, Y., Demirağ, K., Gıda Kalite Sağlama. Sidaş Yayıncılık

Week	Weekly Detailed Course Contents	
1	Theoretical	Quality Security and Standards
2	Theoretical	Standards and the aim of standardization
3	Theoretical	Principles and benefits of standardization
4	Theoretical	Preparation techniques of standards and standards varieties
5	Theoretical	Providing of Food quality and the definition of quality
6	Theoretical	Quality characteristics and tests used
7	Theoretical	Food Quality control and Quality providing Chain
8	Intermediate Exam	Midterm exam
9	Theoretical	Organization and Functions of Quality providing Department
10	Theoretical	Quality Providing Systems
11	Theoretical	Total Quality
12	Theoretical	ISO
13	Theoretical	Food safety and Good production applications
14	Theoretical	Good production application, formations and maintaining of good hygiene applicaitons
15	Theoretical	Transmitted materials in Food
16	Final Exam	Final exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Assignment	1	6	2	8
Individual Work	14	0	2	28
Midterm Examination	1	0	2	2



Final Examination	1	0	2	2
Total Workload (Hours)				96
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	1. To have knowledge about the importance of food quality, control and food safety
2	2. To have knowledge about providing systems
3	3. To provide to comprehend about food law and suitability of law
4	4. To comprehend the food law, regulations, notifications and standards in Turkey
5	5. To comprehend necessary conditions for the preparation of modern food law, regulation and standards

### Programme Outcomes (Dairy Technology)

1	Having sufficient infrastructure in basic sciences and engineering subjects and ability to use the theoretical and applied info instantly in this field.
2	Determining the modern techniques, tools and information technologies required for applications related with his field and ability to use them efficiently
3	Ability for planning, projecting, and designing, following up, analyzing and finding target-driven solutions related with his field
4	Ability to have professional ethic and awareness.
5	Ability to work, decide, express opinions orally and in written individually
6	Ability to participate team studies, taking responsibility, making leadership.
7	Ability to conceive Atatürk's principles and reforms, to communicate in Turkish and foreign language.
8	Ability to comprehend the necessity to learn for a life time, to monitor developments in science and technology and continuously renew himself.
9	Having sufficient level of information about production and quality control of milk and dairy products and also product development, increasing product quality and food security fields.
10	Ability to detect, define, solve problems related with his field and to select and apply suitable methods and modeling techniques for this purpose.
11	To be conscious about workplace applications, worker health, work security and environment subjects, to have knowledge about legal results of the engineering applications related with his subject.

### Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P8				4	
P9	5	5	5	5	5
P11		4	4		

