AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Food Safety in Dairy Technology						
Course Code		ST305		Couse Level		First Cycle (Bachelor's Degree)		
ECTS Credit	4	Workload	100 *(Hours)*	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		It is aimed to teach students sources and prevention ways of food contaminations harmful to human health in this course						
Course Content		This course includes the hazards of toxins or microbial infections sourced from processed or fresh foods during food processing, or post processed and prevention methods from these harmful agents.						
Work Placement		N/A						
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Project Based Study, Individual Study, Problem Solving				
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. Gıda Güvenliği ve Kalite Yönetim sistemleri, Şeminur Topal,1996. Tübitak

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to food safety
2	Theoretical	Food Law
3	Theoretical	Food contaminants and food spoilage
4	Theoretical	Food originated health risks (bacteria and fungus)
5	Theoretical	Food originated health risks (bacteria, parasites, natural food contaminants and chemical contaminants)
6	Theoretical	Food preservation methods and product safety
7	Theoretical	Preservation methods in food manufacturing
8	Intermediate Exam	Midterm exam
9	Theoretical	Food additives
10	Theoretical	Hygiene and sanitation in food manufacturing
11	Theoretical	Safety of food quality
12	Theoretical	OÖGP and ÖGP in food safety
13	Theoretical	HACCP and its progress in food industry
14	Theoretical	ISO 22000 Food Safety Management System
15	Theoretical	Other safety management systems
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Assignment	1	0	4	4
Laboratory	1	0	8	8
Individual Work	14	1	1	28
Midterm Examination	1	0	2	2
Final Examination	1	0	2	2
			Total Workload (Hours)	100
			[Total Workload (Hours) / 25*] = **ECTS**	4
25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	1. Understanding physical and chemical properties of food toxins …
2	2. Comprehending contamination sources and formation reasons of food toxins
3	3. Comprehending protection methods from food hazards
4	4. To be able make risk analysis by defining potantial risks for a new developed food
5	5. To be able set up HACCP system for a new developed food
6	6. To be able to set up proper cleaning and sanitation system in food processing plants
7	7. To be able to compare food safety system in Turkey to that used in other countries in the World …

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 Ataturk'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	L6	L7
P3			4		4		
P9	5	5	5	5	5	5	5
P11						5	5