



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Hygiene, HACCP and Global Gap in Fisheries							
Course Code		SUM422		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		HACCP "Hazard Analysis and Critical Control Points, " Management System for the adaptation of aquatic products and processing facilities. Description of the principles and the main subject of the planning application was the main aim of the lecture							
Course Content		HACCP principles, rules, applications and audit							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, 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	İşleme Teknolojisi I ders kitabı Huss, H.H; Ababouch, L; Gram, L. Assessment and management of seafood safety and quality FAO Fisheries Technical Paper. No. 444. Rome, FAO. 2003. 230p
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Week	Weekly Detailed Course Contents	
1	Theoretical	The HACCP System Development And Adoption Of The HACCP Principles
	Preparation Work	Book examples in supplementary resource
2	Theoretical	The Basic Principles Of HACCP Application Of The HACCP Principles
	Preparation Work	Internet
3	Theoretical	HACCP Implementation In The Fish Industry
	Preparation Work	Lecture notes and presentations
4	Theoretical	HACCP audit and rules
	Preparation Work	Lecture notes and presentations
5	Theoretical	Planning and Conducting An HACCP Audit
	Preparation Work	Lecture notes and presentations
6	Theoretical	Frequency Of Audit
	Preparation Work	Lecture notes and presentations
7	Theoretical	HACCP Approval /Certification Qualifications Of HACCP Auditors
	Preparation Work	Lecture notes and presentations
8	Intermediate Exam	MIDTERM
9	Theoretical	Considerations in the application of the HACCP principles to seafood production
	Preparation Work	Laboratory work
10	Theoretical	Potential Hazards Of Fish And Seafood Products
	Preparation Work	Lecture notes and presentations
11	Theoretical	Biological Hazards Parasites Chemical Hazards
	Preparation Work	Evaluation of formulas and analyses
12	Theoretical	Scombrototoxin (Histamine) Formation
	Preparation Work	Lecture notes and presentations
13	Theoretical	Natural Toxins And Identification Of Heavy Metals
	Preparation Work	Lecture notes and presentations
14	Theoretical	Chemical Contaminants And Pesticides And Physical Hazards
	Preparation Work	Lecture notes and presentations
15	Theoretical	Hygiene In Seafood Industry
	Preparation Work	Internet



16	Final Exam	FINAL EXAM
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Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	3	2	70
Midterm Examination	1	3	1	4
Final Examination	1	3	1	4
Total Workload (Hours)				78
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	At the end of the course, students should be able to: Define HACCP principals
2	Explain HACCP in seafood
3	Decide the HACCP plan according to the desired product
4	Planning of the HACCP rules for seafood
5	To be able to control HACCP

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	4	4	4	4

