AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Healthy Food and Food Poisoning						
Course Code	TL801		Couse Level	Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Microbiologic approach to food production, food spoilage and food borne infectious diseases.						
Course Content	Content of food microbiology and defines, Food fermentations and Spoilage microorganisms, Food borne and waterborne microorganisms, Food poisoning, The ways of food preservation						
Work Placement	N/A						
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Case Study, Individual Study						
Name of Lecturer(s)	Ins. Nimet KILIÇ						

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Baysal A. Beslenme. Yenilenmiş 12. Baskı. Hatiboğlu yayınları. Ankara, 2009.
2	Aksoy M. Beslenme Biyokimyası. İkinci baskı. Hatiboğlu yayınları. Ankara, 2008.

Week	Weekly Detailed Course Contents	
1	Theoretical	Content of food microbiology and defines
2	Theoretical	Content of food microbiology and defines
3	Theoretical	Food fermentations and Spoilage microorganisms
4	Theoretical	Food fermentations and Spoilage microorganisms
5	Theoretical	Food fermentations and Spoilage microorganisms
6	Theoretical	Food fermentations and Spoilage microorganisms
7	Theoretical	Food borne and waterborne microorganisms
8	Intermediate Exam	Mid-term exam
9	Theoretical	Food borne and waterborne microorganisms
10	Theoretical	Food borne and waterborne microorganisms
11	Theoretical	Food poisoning
12	Theoretical	Food poisoning
13	Theoretical	The ways of food preservation
14	Theoretical	The ways of food preservation
15	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	14	0	1	14
Midterm Examination	1	2	2	4
Final Examination	1	2	2	4
			Total Workload (Hours)	50
			[Total Workload (Hours) / 25*] = **ECTS**	2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	1. Describes the content of food microbiology
2	2. Classifies fermentation of food, spoilage of food
3	3. Classifies food borne and waterborne microorganisms

4	4. Classifies food poisoning
5	5. Lists the ways of food preservation

Programme Outcomes *(Medical Documentation and Secretarial Practices)*

1	Write and pronounce medical terms correctly.
2	Collect data of medical statistics and report the results periodically after analyzing them scientifically.
3	Learn basic structure of human body and important system diseases.
4	Know principles and rules of medical secretaryship. Protect patients? rights and privacy.
5	Use Turkish and body language in a correct and effective way.
6	Run internal and external correspondence of the foundation, keep the files of the documents after classification, organize them and archive in line with filing techniques.
7	Establish verbal and written communication inside the foundation and out of foundation.
8	Make the coding procedure of diseases and health problems according to existing international classification systems.
9	Run the counseling services for patients and their relatives.
10	Solve the problems that are encountered in work life quickly and effectively.
11	Use the necessary equipment for professional practices such as computer and office devices effectively.
12	Improve professional knowledge and skills continuously.
13	Executes any patient registration-documentation processes
14	Makes archiving operations
15	Prepares medical documents
16	Knows Turkish history and Atatürk's revolutions.
17	Adapt to team work in application areas.
18	Knows and defines diseases.
19	Have general information about the world and biological formations.
20	English speaking writer

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

	L1	L2	L3	L4	L5
P18	3	3	3	3	3