



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Healthy Food and Food Poisoning							
Course Code		TL801		Course 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 (First and Emergency Aid)

1	To be able to be aware of their professional authorities and responsibilities.
2	To be able to use the principles of individual and organizational communication skills.
3	To be able to define the emergency medical services and the pre-hospital emergency medical system devices used in Turkey and the world .
4	To be able to perform physical assessment of the patient and primary and secondary inspection.
5	To be able to apply the methods of handling and transportation of the patient
6	To be able to recognize the rules of the general approach to trauma patients and to be able to be capable of handling and maintenance of trauma equipment.
7	To be able to recognize emergency vehicles' mechanical and technical equipment and to be able to drive emergency vehicles.
8	To be able to identify the principles of pre-hospital emergency care in cases of environmental emergencies.
9	To be able to identify the principles of pre-hospital emergency care in medical emergencies.
10	To be able to analyze the ECG rhythm and apply the principles of pre-hospital emergency care for rhythm Disorders.
11	To be able to recognize and apply the pre-hospital emergency care drugs and fluids.
12	To be able to identify basic life support applications, Advanced Life Support applications and Advanced air way applications.
13	To be able to recognize the principles of pre-hospital emergency during disasters.
14	To be able to protect and maintain the highest level of physical and mental health.
15	To be able to recognize human anatomy and physiology.
16	To be able to develop good communication and human relations skills with colleagues and patients.
17	To be able to apply Infection Control Methods and check infectional situations of emergency vehicles and equipment, ensure the conditions of asepsis-antisepsis and pre-hospital emergency care with Infectious Diseases.
18	To have the appropriate knowledge of medical sciences at the level of interest, to use specific medical terms and terminology of field

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

	L1	L2	L3	L4	L5
P17	2	2	2	2	2

