



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 (Anesthesia)

1	To be able to recall basic knowledge about human anatomy
2	To be able to recall the knowledge about Atatürk's principles and the history of Turkish Revolution
3	To be able to recall the knowledge about ethical and moral values
4	To be able to recall the knowledge of Turkish grammar and be able to use it
5	To be able to communicate effectively with patient, their family, and own team
6	To be able to control, use, and maintain the anesthesia machines
7	To be able to recall the information about anesthesia application in the system diseases
8	To be able to recall the issues that needed to be considered in follow-up of patients in intensive care.
9	To be able to make the patients' care in intensive care
10	To be able to apply the cardiopulmonary resuscitation.
11	To be able to apply the drug, liquid and blood to the patient.
12	To be able to apply nasogastric tube to the patient and to aspirate.
13	To be able to assist the implementation of general anesthesia to patient.
14	To be able to recall the drugs used in general and regional anesthesia and learn to use them safely.
15	PO15. Can help during the maintenance, ending and post anaesthesia process.
16	Can help the practices of anesthesia and sedation outside the operation room.
17	Can communicate at the basic level of a foreign language and use this language in his job.
18	Be able to communicate at a basic level in a foreign language and be able to use this language in professional fields
19	To have the appropriate knowledge of basic 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
P1	2	3	3	2	2

