



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 (Medical Imaging Techniques)

1	To be able to get information the working principles of Radiology, Nuclear Medicine and Radiotherapy devices, and distinguish their components, use these devices in accordance with operating instructions.
2	To be able to perform the procedures in accordance with the examination of Radiology and Nuclear Medicine imaging .
3	To be able to apply the radiotherapy treatment, planned by radiation physicist with instruction of radiotherapist.
4	To be able to develop and perform the film printing of the images that obtained by imaging techniques of Radiology, Nuclear Medicine
5	To be able to evaluate the images that obtained by imaging techniques of Radiology, Nuclear Medicine in terms of radiographic quality and takes the necessary measures.
6	To be able to know the medical and radiologic terminology, and pronounce and use them correctly
7	To be able to take the necessary measures in accordance with the rules of Radiation safety and protection from radiation, and apply them.
8	To be able to distinguish the anatomical structures on images, obtained by the conventional and cross-sectional imaging techniques of Radiology, Nuclear medicine.
9	To be able to communicate well with patient, their family and the hospital staff.
10	To be able to move with own professional duties, powers and responsibilities of the consciousness and apply the rules of professional ethics.
11	To be able to adapt to a multi-disciplinary team work.
12	To be able to have a basic knowledge of human physiology.
13	To be able to distinguish anatomical structures.
14	To be able to establish a cause-and-effect relationship between events.
15	To be able to have the ability of analytical thinking and problem solving.
16	To be able to apply the basic principles of first aid.
17	It has basic knowledge about human anatomy
18	Understanding the basic concepts and principles of physics while providing, in the medical field and in particular medical imaging students better understand the issues involving technical vocational courses
19	OHS 'basic concepts; work accidents, occupational diseases, occupational physicians, occupational safety specialist, İSGB, OSGB, hazard classes, risk assessment, OHS employee representatives is
20	Have basic knowledge about basic medical practices and makes applications

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

	L1	L2	L3	L4	L5
P12	3	3	2	2	2

