



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Safety							
Course Code		LVS256		Couese Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	53 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To teach the concept of food safety, physical, chemical and microbiological hazards and precautions to be taken.							
Course Content		The concept of food safety, food-borne hazards and ways of protection, food safety management systems.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Project Based Study, Individual Study					
Name of Lecturer(s)		Lec. Devrim BEYAZ							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Basic Principles of Food Safety Prof. Dr. İrfan Erol, Prof. Dr. Ayşegül Eyigör, Yard. Doç Dr. Deniz Ayaz , Prof. Dr. Ece Soyutemiz, Prof. Dr. Mehmet Çalcioğlu
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Week	Weekly Detailed Course Contents	
1	Theoretical	Food safety concept
2	Theoretical	Factors affecting the growth of microorganisms in foods
3	Theoretical	Foodborne pathogenic bacteria
4	Theoretical	Foodborne mycotoxigenic fungi
5	Theoretical	Foodborne viruses and prions
6	Theoretical	Food and waterborne parasites
7	Theoretical	Biological agents and substances harmful to health in foods
8	Intermediate Exam	Midterm exam
9	Theoretical	Residue and contaminants in food
10	Theoretical	Food spoilage
11	Theoretical	Food preservation
12	Theoretical	Food allergies and intolerances
13	Theoretical	Hygiene and sanitation in food establishments
14	Theoretical	Food safety management systems
15	Theoretical	Food legislation
16	Final Exam	Final exam
17	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Midterm Examination	1	4	1	5
Final Examination	1	5	1	6
Total Workload (Hours)				53
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Learning the concept of food safety
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2	Recognizing food-borne chemical hazards
3	Recognizing food-borne microbiological hazards
4	To have knowledge about foodborne microorganisms
5	Knowledge of food safety management systems

Programme Outcomes (Marketing)

1	To be able to Utilize the theoretical information they have acquired in applications and practices
2	To be able to manage a process effectively to meet the demands
3	To be able to work in a group cooperatively, even if the work requires the involvement of team members from interdisciplines
4	To be able to Identify vocational problems and resolve them effectively
5	To be able to comply with occupational ethics and sense of responsibility
6	To be able to access and assess sectoral problems
7	To be able to be aware of legal regulations, and comply with them
8	To be able to develop the skill of effective Communicating
9	To be able to utilize communication and information technologies, as well as other technologies and equipment
10	To be able to plan and carry out vocational processes
11	To be able to display their vocational self-confidence at work place and develop the skill of having entrepreneurship personality
12	To be able comprehend, appreciate and comply with cultural and social responsibilities
13	To be able to develop an awareness for the need for life long learning
14	To be able to follow national and international contemporary issues
15	To be able to become sensitive to Atatürk's principles and reforms, the right to use the Turkish language, the official correspondence of the basic ability to have the ability and understanding related to the field of foreign terms

