



AYDIN ADNAN MENDERES UNIVERSITY
BOZDOĞAN VOCATIONAL SCHOOL
MARKETING AND ADVERTISING
MARKETING
COURSE INFORMATION FORM

Course Title	Food Safety								
Course Code	LVS256			Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	53 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Consumption of foods that may be harmful to human health factors, causes, and prevention resources to show students ways.								
Course Content	EU Food Safety Legislation issues, hygiene rules to be followed in foodstuffs of animal origin, containing hormones, and genetically modified urea plants, the genetic structures of stages of change,								
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, Ins. Meltem ÖZTÜRK AYDIN								

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

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 Çalçioğlu
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Week	Weekly Detailed Course Contents	
1	Theoretical	EU Food Safety Legislation
2	Theoretical	EU Food Safety Regulations (the effects of the Turkish agricultural sector)
3	Theoretical	For food safety, the public, industry / market and consumers' responsibilities
4	Theoretical	Hygiene rules to be followed in foodstuffs of animal origin,
5	Theoretical	Food quality control principles
6	Theoretical	Methods of sensory evaluation of foods
7	Theoretical	Viscosity and consistency
8	Intermediate Exam	Midterm exam
9	Theoretical	Aroma, taste and smell
10	Theoretical	Containing hormones and genetically modified foods
11	Theoretical	Containing hormones and genetically modified foods
12	Theoretical	Foodstuffs, sampling, storage, and analysis, preparation
13	Theoretical	The concept of HACCP food control
14	Theoretical	ISO 9000
15	Theoretical	Food safety, industrial hygiene and sanitation
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	To be able to create student perceptions about the benefits and harms of GMOs,
2	To be able to learn factors to consider when choosing to adopt the Food,
3	To be able to create an awareness within the scope of EU food legislation in the public, industry / market and consumers to be addressed
4	Foodborne microorganisms
5	To have knowledge about HACCP, GMP issues

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

