AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Food Safety						
Course Code	LVS256		Couse 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 Çalcıoğlu

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

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 *(Public Relations and Publicity)*

1	To be able to possess theoretical and practical competence on formation in communication field in general and in Public Relations and Advertising field in particular while learning the historical and transformative process about the field.
2	To be able to own an ability to determine the contemporary problems about the field and to solve these problems by using the richness of the interdisiplinary property of the communication field.
3	To be able to possess a competence to carry the accumulation of the interdisiplinary knowlenge to the Public Relations and Advertising field and in this context to solve the problems in the field.
4	To be able to possess a knowledge on ethical and legal rules about the field and to have an ability to apply these rules.
5	To be able to widen the knowledge about the field by using the foreign language and to have an ability to communicate with international stake holders.
6	To be able to use competence on computer softwares about the field and on the other communication technologies.
7	To be able to prepare programmes/campaings and process on public relations, advertising and marketing for an organization.
8	To be able to analyse the contents of the news, advertising, etc. and to prepare innovative and critical contents in the field.
9	To be able to apply the ethical and legal rules that students learned while exercising the occupation.

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	1	1	1	2	1
P2	1	2	2	2	1
P3	1	2	1	2	1
P4	1	1	1	2	1
P5	2	1	1	2	1
P6	2	1	1	2	1
P7	2	1	1	2	1
P8	2	1	1	2	1
P9	1	1	1	2	1