



## 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 ( <i>Hours</i> )	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 (Laboratory and Veterinary Sciences)**

1	To be able to understand and use , where information about Veterinary Technician
2	To be able to analyze and synthesize
3	To be able to have awareness of ethical and professional responsibility
4	To be able to recognise the basic features of animal species and breeds
5	To be able to make and test preparation In the laboratory, under the supervision of the veterinarian in charge of registration,
6	To be able to care of animals Asepsis and antisepsis to do with the preoperative and postoperative
7	To be able to control of parasitic infestations and infectious disease prevention and veterinary advice can be helpful when working on
8	To be able to prepare and use of animal feeding protocols In theory
9	To be able to Veterinarian examination, imaging, and surgical applications of finding assistance during the application and conduct any kind planned by Veterinarian
10	To be able to Make efforts to enhance productivity in animal husbandry

**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	5	5	4	4	4
P2	5	4	2	2	2
P3	5	1	2	2	2
P4	1	1	1	1	1
P5	1	1	1	1	1
P6	1	1	1	1	1
P7	1	1	1	1	1
P8	1	1	1	1	1
P9	1	1	1	1	1
P10	1	1	4	4	4

