



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Quality Assurance and Standards							
Course Code		TRİ223		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		The objective of the course is to gain students proficiency related to quality assurance and standards.							
Course Content		Concepts of quality and quality control, quality control organization, the basic elements of quality, quality control purposes, the classification of the quality characteristics, testing and analysis in quality control, sampling in quality control, food safety, inspection system and standards, current state of food safety and control in Turkey							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Gıda Kalite Kontrolünün Esasları ve Gıda Güvenliği Yönetim Sistemleri. Başoğlu, F. Dora Basın-Yayım Ltd.Şti, Bursa
2	Kölük, N., Dilsiz, İ., Kartal, C.S. 2012, Kalite Güvencesi ve Standartları, Detay yayıncılık, Ankara.
3	Halaç, E. Gıda kalitesi ve gıda mevzuatı ile ilgili temel kavramlar ışığında Türk ve AB gıda mevzuatının karşılaştırılması. Akdeniz İ.İ.B.F. Dergisi, 4, 107-131.
4	Türker, S. Hayvansal Gıdalarda Kalite Kontrolü. Tamer Matbaacılık, Ankara.
5	Çopur, U., Yonak, S., Şenkoyuncu, A. 2010. Gıda güvenliği ve denetim sistemi. Ziraat Müh. VII. Teknik Kongresi, 11-15 Ocak 2010 Ankara.
6	Diğer kaynaklar (Kongre bildirileri, İnternet, yabancı kaynaklar, ders notları, güncel sektör dergileri)

Week	Weekly Detailed Course Contents	
1	Theoretical	Concepts of quality and quality control
2	Theoretical	The necessary steps to achieve quality
3	Theoretical	The organization of quality control
4	Theoretical	The basic elements of quality
5	Theoretical	The Purposes of Quality Control
6	Theoretical	The organization and duties of the quality control department
7	Theoretical	Classification of the quality characteristics
8	Intermediate Exam	Mid-Term Exam
9	Theoretical	Testing and analysis in quality control
10	Theoretical	Testing and analysis in quality control
11	Theoretical	Sampling in quality control
12	Theoretical	Food safety and inspection system
13	Theoretical	Food safety systems and standards
14	Theoretical	Quality assurance standards
15	Theoretical	Current state of food safety and control in Turkey
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	3	42
Reading	17	0	1	17
Midterm Examination	1	7	1	8



Final Examination	1	7	1	8
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Understands the concepts of quality and quality control
2	Understands the properties and the basic elements of quality
3	Gains knowledge of quality control testing and analysis
4	Understands sampling principles in quality control
5	Gains knowledge of food safety, inspection system and standards
6	Understands the current state of food safety and standards in Turkey

Programme Outcomes (Apiculture)

1	Understand to bee family (ecology, behavior), needs and diseases of bees. To make needs for healthy colony.
2	Produce of bee and bee products with modern techniques
3	Understand and use of tools and equipments used in Apiculture
4	Understand to nectar and pollen vegetables
5	To know nomadic apiculture conditions
6	Packing of bee products
7	Application to hygienic rules in apiculture enterprise
8	To have information of professional ethics and responsibility
9	Ability to work in team and individual
10	To communicate orally and in writing

