



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Hygiene and Sanitation							
Course Code		GT113		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		This course provides students with the legislation and the rules of hygiene in accordance with the rules of personal hygiene, cleaning and disinfection of providing and operating the application aimed to gain competencies							
Course Content		The importance of hygiene and sanitation in the enterprise. Hygienic design of business. The relationship between food and health. Routes of transmission of diseases. Ensure personal hygiene. Cleaning and disinfection of the company to implement the rules. Detergents and disinfectants information about ..							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)		Assoc. Prof. Vadullah EREN							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Gıda Hijyeni ve Sanitasyon- Prof.Dr. Semra KAYAARDI
2	Süt İşletmelerinde Sanitasyon- Prof.Dr.Mustafa METİN
3	Et Muayenesi ve Et Ürünleri Teknolojisi -Doç.Dr. Ali Arslan
4	Ders Notları

Week	Weekly Detailed Course Contents	
1	Theoretical	The importance of hygiene and sanitation in the enterprise
2	Theoretical	Health and disease concepts
3	Theoretical	Personal hygiene and cleaning Rules
4	Theoretical	Hygienic design of business
5	Theoretical	Personnel hygiene in food industry
6	Theoretical	Personal Hygiene Rules in Business Areas Toilets and Hand Washing
7	Theoretical	Periodic Health Checks
8	Theoretical	Periodic Health Checks
9	Theoretical	Internal and external factors of disease
10	Theoretical	Internal and external factors of disease
11	Theoretical	Genetic and physiological resistance of the organism
12	Theoretical	Genetic and physiological resistance of the organism
13	Theoretical	Sources of infection, porter examination and entry and exit of microorganisms to the body
14	Theoretical	Cleaning and disinfection in food establishments

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	2	0	14	28
Assignment	2	0	10	20
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	to be able to know importance of hygiene and sanitation in the enterprise
2	to be able to know Hygienic design of business
3	to be able to know the relationship between food and health
4	to be able to know personal hygiene
5	

Programme Outcomes (*Olive Cultivation and Olive Processing Technology*)

1	To be able to identify olive, soil and water and to having knowledge these
2	To be able to comprehend knowledge botany and fruit growing
3	To be able to comprehend table olive technology and to apply
4	To be able to comprehend knowledge basic biochemistry and olive oil chemistry and to have olive oil with modern and traditional systems, to have knowledge olive oil refinery, basic process and to have apply olive oil extraction
5	To be able to preserve olive and olive products in appropriate condition
6	To be able to comprehend growing olive plant with necessary agricultural methods and to have general maintenance of olive tree
7	To be able to evaluate olive by-products
8	To be able to comprehend knowledge about vegetable genetic
9	To be able to comprehend knowledge occupational safety and have apply first aid
10	To be able to apply necessary laboratory analysis in olive and olive products production
11	To be able to apply hygiene and sanitation rules in factory
12	To be able to comprehend knowledge of professional ethics and responsibility
13	To be able to comprehend knowledge marketing of olive products and to have olive management
14	To be able to communicate verbally and literally
15	To be able to comprehend planning olive growing and production area
16	To be able to comprehend knowledge vegetable ecology and protection of environment

