



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Quality Assurance and Standards							
Course Code		GT250		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, Individual Study					
Name of Lecturer(s)		Ins. Ali Kemali ÖZUGÜR, Prof. Özdal GÖKDAL							

### 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. Fikri BAŞOĞLU. 2014. Dora Basın-Yayım Ltd.Şti, ISBN:978-605-4798-56-8, Bursa.
2	Gıda kalitesi ve gıda mevzuatı ile ilgili temel kavramlar ışığında Türk ve AB gıda mevzuatının karşılaştırılması. E. HALAÇ. 2002. Akdeniz İ.İ.B.F. Dergisi, 4, 107-131.
3	Hayvansal Gıdalarda Kalite Kontrolü. S. TÜRKER. 1997. Tamer Matbaacılık, Ankara.
4	Gıda güvenliği ve denetim sistemi. Utku ÇOPUR, Senem YONAK, Aysegül SENKOYUNCU, 2010. Ziraat Müh. VII. Teknik Kongresi, 11-15 Ocak 2010 Ankara.
5	Kalite Güvencesi ve Standartları, Nihat KÖLÜK, İrfan DİLSİZ, Cafer S. KARTAL. 2012, Detay Yayıncılık, ISBN: 975-8326-69-4, Ankara.
6	TS-EN-ISO 22000 Gıda Güvenliği Yönetim Sistemleri, Muzaffer ÖZEN. 2007. Standard, 46, 547, 24-29.
7	Diğer kaynaklar (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	Quality control organization
4	Theoretical	The basic elements of quality
5	Theoretical	Quality Control Purposes
6	Theoretical	The organization and duties of the quality control department
7	Theoretical	Classification of the quality characteristics
8	Theoretical & Practice	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
Term Project	1	0	3	3



Reading	14	0	1	14
Midterm Examination	1	7	1	8
Final Examination	1	7	1	8
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = <b>ECTS</b>				3
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

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

### 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

