



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Safety							
Course Code		EU260		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	54 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To give information about of the importance of food safety, food contamination and its effects on human health hazards, ensuring food security and food safety management systems.							
Course Content		The importance of food safety, food poisoning, food contamination, the physical, chemical and biological hazards and their effects on human health, food spoilage, ensuring food safety principles and systems, HACCP, hygiene and sanitation in food plants, genetically modified foods.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study, Individual Study					
Name of Lecturer(s)		Assoc. Prof. Engin YARALI							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Gıda Güvenliği ve Kalite Yönetim Sistemleri. Şeminur Topal. 1996. Tübitak- Mam Matbaası
2	Gıda Hijyeni ve Mikrobiyolojisi. İrfan Erol. 2007. Pozitif Matbaacılık.
3	Beslenme. Mehmet Demirci. 2010. Onur Grafik.
4	Gıda Teknolojisi. Sıdıka Bulduk. Detay Yayıncılık. 2010.
5	Gıda Hijyeni ve Sanitasyon. Semra Kayaardı. 2008. Sidas Yay.
6	Gıda Endüstrisinde Güvenli Gıda Üretmek. Teslime Mahmutoğlu. 2010. Odtü Yay.

Week	Weekly Detailed Course Contents	
1	Theoretical	The importance of food security
2	Theoretical	Foodborne diseases and food poisoning
3	Theoretical	Contamination of food
4	Theoretical	Physical and chemical hazards in food
5	Theoretical	Microbiological hazards in foods
6	Theoretical	Cleaning and disinfection
7	Theoretical	Hygiene and sanitation
8	Theoretical & Practice	Midterm exam
9	Theoretical	Food poisoning
10	Theoretical	Genetically modified foods
11	Theoretical	Genetically modified foods.
12	Theoretical	Halal food and certification
13	Theoretical	Food safety management systems (HACCP, ISO 22000)
14	Theoretical	Food safety management systems (HACCP, ISO 22000)
15	Theoretical	Food safety management systems (HACCP, ISO 22000)
16	Final Exam	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	2	0	4	8
Reading	3	0	2	6
Midterm Examination	1	4	1	5



Final Examination	1	6	1	7
Total Workload (Hours)				54
[Total Workload (Hours) / 25*] = <b>ECTS</b>				2
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	Knows the concept of food security
2	To understand the dangers in food
3	To know the food and businesses hygiene
4	To understand the genetically modified and halal food
5	To understand the food safety management system

### Programme Outcomes (Organic Agriculture)

1	To have university life, to use computer technology and to have skills for raising of scientific data
2	To produce according to organic agriculture rules
3	To know and apply starter to organic agriculture, and to get product certification
4	To know genetic for organic vegetable and animal species
5	To know and apply organic production principle and regulations and protection of environment
6	Understand and apply production techniques for organic vegetable and animal
7	To understand control methods for diseases and pests in organic agriculture
8	Having knowledge of quality control, preserving and marketing of organic products
9	To having knowledge equipments and methods for new agricultural technologies
10	To have knowledge of professional ethics and responsibility
11	Ability to work in team and individual
12	To communicate orally and in writing
13	To have adopt life-long learning importance and to have follow professional developments

### Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L5
P1				4
P2	2		3	4
P3	3	3		3
P4	3	3		
P5	3			
P6	3			
P7	3		4	
P8	4			
P9	3			

