



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Quality Assurance and Standards							
Course Code		GT250		Couse 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 ÖZUĞUR, 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 (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	L4	L5	L6
P2	3	3	3	3	3	3
P3	4	4	4	4	4	4
P5	5	5	5	4	4	4
P8	5	5	5	4	4	4

