



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Hygine and Sanitation							
Course Code		KGK111		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To gain knowledge about removal of hazardous microorganisms from appeared environment, protecting the healthy environment in food process							
Course Content		Hygiene and sanitation applications, problems occur at food safety							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study					
Name of Lecturer(s)		Ins. İsmail BÖLÜK							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Gıda ve Personel Hijyeni Prof. Dr. Sıdıka Bulduk Ekim 2010 / 4. Baskı / 208 Syf.
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Week	Weekly Detailed Course Contents	
1	Theoretical	Basic terms and explanations
2	Theoretical	Factors cause food spoilage and break food safety
3	Theoretical	Contamination ways of foods
4	Theoretical	Causes of increases in food based microbial diseases
5	Theoretical	Food hygiene and importance
6	Theoretical	Hygiene at food purchase
7	Theoretical	Hygiene at food storage
8	Theoretical	Hygiene at food preparation and service
9	Intermediate Exam	Mid term exam
10	Theoretical	Usage of detergents and disinfectants, application of CIP systems
11	Theoretical	Pest control in hygiene applications
12	Theoretical	HACCP systems
13	Theoretical	HACCP systems
14	Theoretical	Regulations about Food manufacturing and warehouses
15	Theoretical	General repetetion
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				78
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Explaining the basic terms
2	Making clear and relating the personnel



3	Noticing the importance of food safety
4	Making clear and relating the water and equipment hygiene
5	Making clear and relating the food hygiene

Programme Outcomes (Food Technology)

1	To be able to remember technologies used in food sector
2	to be able to recognise food production condition and provide to food safety
3	to be able to comprehend basic processes in food production
4	to be able to apply hygiene and sanitation rules in food facilities
5	to be able to remember basic chemistry, food chemistry and microbiology
6	to be able to write physical, chemical and nutritional properties of foods and to comment their effect on human health
7	to be able to memorise food quality control techniques and to evaluate result of control according to food legislation
8	to be able to have knowledge of professional ethics and responsibility
9	to be able to work in team and individual
10	to be able to communicate orally and proficiency in writing
11	to be able to follow professional development that adopt of life-long learning
12	to be able to be a person who wanted for sector

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

	L1	L2	L3	L4	L5
P1	5	5	5	5	5
P2	5	5	5	4	5
P3	5	5	5	4	5
P4	5	5	5	5	5
P5	5	5	4	5	5
P6	5	5	4	5	5
P7	5	5	5	5	4
P8	5	5	5	4	4
P9	5	4	5	4	5
P10	5	4	4	5	4
P11	5	4	4	5	5
P12	5	5	5	5	4

