



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Quality Management Systems							
Course Code		KGT254		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		<ul style="list-style-type: none"><li>• to give the students basic information about quality, standardization and management quality</li><li>• to teach the application of quality management systems</li><li>• to develop the research ability of students</li><li>• to enable students develop their presentation skills</li></ul>							
Course Content		<ul style="list-style-type: none"><li>• quality</li><li>• standard and standardization</li><li>• management quality and standards</li><li>• strategic management</li><li>• EFQM</li><li>• KALDER, quality awards</li></ul>							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study					
Name of Lecturer(s)		Lec. Kübra GENÇDAĞ ŞENSOY							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	METİN, M. Gıdalarda Kalite ve kalite Kontrolü .1977. Gıda Dergisi
2	Türk Standartları TS EN ISO 9001, TS EN ISO 22000, TS EN ISO 14001
3	Hand outs

Week	Weekly Detailed Course Contents	
1	Theoretical	Concept of quality, historical development, quality costs
2	Theoretical	Total Quality Management, standards and standardization
3	Theoretical	Standards and Standardization
4	Theoretical	Management quality and standards
5	Theoretical	ISO 9001 Quality Management System
6	Theoretical	ISO 9001 Quality Management System
7	Theoretical	ISO 22000 Food Safety Management System(HACCP)
8	Intermediate Exam	Mid-term exam
9	Theoretical	ISO 22000/ HACCP Food Safety Management System
10	Theoretical	Environmental Management System (ISO 14001)
11	Theoretical	Environmental Management System (ISO 14001)
12	Theoretical	Strategic management, SWOT Analysis
13	Theoretical	Participation to management,
14	Theoretical	EFQM Excellence Model
15	Theoretical	KALDER, Quality awards
16	Final Exam	Final Exam

### Workload Calculation

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



Final Examination	1	4	4	8
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	To have the knowledge about standards
2	To understand the need for standardization
3	To recognize the importance of the concept of quality of professional respect
4	To have the knowledge about standards
5	To understand the need for importance of standardization

### 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 hygien 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 technics 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
P1	4	4	5
P2	4	4	5
P3	4	4	4
P4	3	4	4
P5	3	3	4
P6	3	3	4
P7	3	3	4
P8	4	3	4
P9	5	4	5
P10	5	4	5
P11	5	5	5
P12	5	5	5

