# AYDIN ADNAN MENDERES UNIVERSITY
# COURSE INFORMATION FORM

| Course Title | Food Legislation | | | | | | |
|---|---|---|---|---|---|---|---|
| Course Code | KGK201 | | Couse Level | Short Cycle (Associate's Degree) | | | |
| ECTS Credit | 3 | Workload | 78 *(Hours)* | Theory | 3 | Practice | 0 | Laboratory | 0 |
| Objectives of the Course | In the context of the lecture the students will be informed on the national and intenetional food regulations that they are compulsory to follow. The fundamentals of law, food law, food regulation, the requirements for food control and the organization of the food control system will be understood. | | | | | | |
| Course Content | Fundamentals of law, food law and food regulation; Requirements for food control and organization of food control system, modern food law, preperation of the regulation and the standards, introduction of Turkish Food Law, regulations, codes and standards; Responsibilities of the food production facilities and retailers; International food regulation (ISO, CAC, EC directives, CE mark, US Food Regulation) | | | | | | |
| Work Placement | N/A | | | | | | |
| Planned Learning Activities and Teaching Methods | | | Explanation (Presentation), Discussion, Individual Study | | | | |
| Name of Lecturer(s) | | | | | | | |

## Assessment Methods and Criteria

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

## Recommended or Required Reading

| 1 | Turkish Food Codex TSE Standards EC Directives |
|---|---|

| Week | Weekly Detailed Course Contents | |
|---|---|---|
| 1 | Theoretical | Course content, , importance ,rules and requirements |
| 2 | Theoretical | Fundamentals of law |
| 3 | Theoretical | Food law and food regulation |
| 4 | Theoretical | Requirements for food control and organization of the food control system |
| 5 | Theoretical | Gıda kontrolu için gereklilik ve gıda kontrol sisteminin organizasyonu |
| 6 | Theoretical | Modern food law, preperation of the regulation and the standards |
| 7 | Theoretical | Introduction of Turkish Food Law, regulations, codes and standards |
| 8 | Intermediate Exam | Midterm |
| 9 | Theoretical | Introduction of Turkish Food Law, regulations, codes and standards |
| 10 | Theoretical | Introduction of Turkish Food Law, regulations, codes and standards |
| 11 | Theoretical | Introduction of Turkish Food Law, regulations, codes and standards |
| 12 | Theoretical | Responsibilities of the food production facilities and retailers |
| 13 | Theoretical | Responsibilities of the food production facilities and retailers |
| 14 | Theoretical | International food regulation (ISO, CAC, EC directives, CE mark, US Food Regulation) |
| 15 | Theoretical | International food regulation (ISO, CAC, EC directives, CE mark, US Food Regulation) |

## Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|---|---|---|---|---|
| Lecture - Theory | 14 | 1 | 3 | 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 | Understanding the law doctorine and the fundamentals of law |
| 2 | Understanding of the codes, regulations and directives in the food law and food regulation |
| 3 | Understanding the the requirement for food control and the conditions required for organizing a food control system |
| 4 | Understanding the modern Food Law and required conditions for preperation of the standards |
| 5 | Understanding of the Turkish Food Law, regulations, comminications and standards |
| 6 | Understanding the responsibilities of the food production facilities and retailers |

**Programme Outcomes** *(Food Technology)*

| | |
|---|---|
| 1 | To be able to remember technolgies 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 physicial, 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 proffessional ethics and responsibility |
| 9 | to be able to work in team and individual |
| 10 | to be able to communicate orally and profiency 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 | L6 |
|---|---|---|---|---|---|---|
| P1 | 3 | 3 | 3 | 3 | 3 | 3 |
| P2 | 4 | 4 | 4 | 4 | 4 | 4 |
| P3 | 3 | 3 | 3 | 3 | 3 | 3 |
| P4 | 4 | 4 | 4 | 4 | 4 | 4 |
| P5 | 3 | 3 | 3 | 3 | 3 | 3 |
| P6 | 3 | 3 | 3 | 3 | 3 | 3 |
| P7 | 4 | 4 | 4 | 4 | 4 | 4 |
| P8 | 2 | 2 | 2 | 2 | 2 | 2 |
| P9 | 3 | 3 | 3 | 3 | 3 | 3 |
| P10 | 3 | 3 | 3 | 3 | 3 | 3 |
| P11 | 3 | 3 | 3 | 3 | 3 | 3 |
| P12 | 4 | 4 | 4 | 4 | 4 | 4 |