AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Quality Assurance and Aplications						
Course Code	KGK264		Couse Level	Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Gain knowledge and skills to improve the quality of enterprises. Provide information on quality standards and HACCP.						
Course Content	Implementation of total quality management in enterprises. Standards for implementation. Principles of HACCP.						
Work Placement	N/A						
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study, Problem Solving				
Name of Lecturer(s)	Ins. Cahit İNCİOĞLU, Lec. Hüseyin Nail AKGÜL						

Assessment Methods and Criteria

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

Recommended or Required Reading

1	[1] Topal,1996. Gıda Güvenliği Ve Kalite Yönetim Sistemleri Kitabı, Uğurer .com. Tarım kitapları
2	[2] Mahmutoğlu, 2007.Gıda Endüstrisinde Güvenli Gıda Üretmek

Week	Weekly Detailed Course Contents	
1	Theoretical	The definition and scope of quality.
2	Theoretical	Quality circles.
3	Theoretical	Classification of quality.
4	Theoretical	Quality assurance systems.
5	Theoretical	Total quality management.
6	Theoretical	HACCP and risk analysis.
7	Theoretical	Risks.
8	Intermediate Exam	Mid-term exam
9	Theoretical	Standards related to quality.
10	Theoretical	Standards related to quality.
11	Theoretical	Risk analysis.
12	Theoretical	Quality applications.
13	Theoretical	Quality analysis.
14	Theoretical	Companies that implement the quality standard.
15	Final Exam	FINAL EXAM

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
			Total Workload (Hours)	50
			[Total Workload (Hours) / 25*] = **ECTS**	2

25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Knowledgeable about the quality assurance systems.
2	Understanding the basic principles of total quality management.

3	Knowledgeable about HACCP.
4	Knowledgeable about ISO 9000 and the series.
5	Knowledgeable about ISO 14000 and the series.
6	Knowledgeable about ISO 22000 and the series.

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
P6	5	5	4	5	5
P7	4	5	5	4	4
P8	4	4	5	5	5
P9	5	4	4	5	5
P10	5	5	5	4	5
P11	5	4	4	4	4
P12	4	4	5	5	5