



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Safety Food and Food Poisoning							
Course Code		KGK168		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Microbiologic approach to food production, food spoilage and food borne infectious diseases.							
Course Content		Content of food microbiology and defines, Food fermentations and Spoilage microorganisms, Food borne and waterborne microorganisms, Food poisoning, The ways of food preservation							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study					
Name of Lecturer(s)		Prof. Dilek KESKİN							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Ünlütürk A., Turantaş F. eds. Gıda Mikrobiyolojisi. 1. Baskı. İzmir: Mengi tan Basımevi, 1998: 45-52.
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Week	Weekly Detailed Course Contents	
1	Theoretical	Content of food microbiology and defines
2	Theoretical	Content of food microbiology and defines
3	Theoretical	Food fermentations and Spoilage microorganisms
4	Theoretical	Food fermentations and Spoilage microorganisms
5	Theoretical	Food fermentations and Spoilage microorganisms
6	Theoretical	Food fermentations and Spoilage microorganisms
7	Theoretical	Food borne and waterborne microorganisms
8	Intermediate Exam	Mid Term exam
9	Theoretical	Food borne and waterborne microorganisms
10	Theoretical	Food borne and waterborne microorganisms
11	Theoretical	Food poisoning
12	Theoretical	Food poisoning
13	Theoretical	Food poisoning
14	Theoretical	The ways of food preservation
15	Theoretical	The ways of food preservation
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	Describes the content of food microbiology
2	Classifies fermentation of food, spoilage of food
3	Classifies food borne and waterborne microorganisms
4	Classifies food poisoning



5	Lists the ways of food preservation
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**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	L4	L5
P3	5	5	5	5	5
P4	4	4	4	4	5
P5	5	4	4	5	5
P6	5	5	5	5	5
P7	5	5	5	5	4
P8	4	4	4	5	4
P9	5	4	5	5	4
P10	5	5	5	5	5
P11	5	5	5	4	5
P12	5	4	5	4	5

