AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Legistation and Standards in Dairy Technology						
Course Code	ST312		Couse Level		First Cycle (Bachelor's Degree)		
ECTS Credit	4	Workload	96 *(Hours)*	Theory	2	Practice	0	Laboratory	0

Objectives of the Course	The aim of the this lesson is to give information to the students about the national and international food laws which they should match in order to provide food quality. The student wiil comprehend the needs for laws and food control and organization of food control systems by this lesson.
Course Content	Presentation of quality securty and standards, standards an standardizaiton , providing of food quality and definition of quality, food quality control and quality providing chain, quality providing systems, food safety and good production application, food law, regulation, nitification an standards in Turkey
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	1. TSE Standartları Türk Gıda Kodeksi Topal, Ş. 2003.
2	2. Gıda Endüstrisinde Risk Yönetim Sistemleri: HACCP ve Uygulamaları. Onoğur, T., Elma, Y., Demirağ, K., Gıda Kalite Sağlama. Sidaş Yayıncılık

Week	Weekly Detailed Course Contents	
1	Theoretical	Quality Security and Standards
2	Theoretical	Standards and the aim of standardization
3	Theoretical	Priciples and benefits of standardization
4	Theoretical	Preparation techniques of standards and standards varieties
5	Theoretical	Providing of Food quality and the definition of quality
6	Theoretical	Quality caharcteristics and tests used
7	Theoretical	Food Quality control and Quality providing Chain
8	Intermediate Exam	Midterm exam
9	Theoretical	Organization and Functions of Quality providing Department
10	Theoretical	Quality Providing Systems
11	Theoretical	Total Quality
12	Theoretical	ISO
13	Theoretical	Food safety and Good production applications
14	Theoretical	Good production application, formations and maintaining of good hygiene applicaitons
15	Theoretical	Transmitted materials in Food
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Assignment	1	6	2	8
Individual Work	14	0	2	28
Midterm Examination	1	0	2	2

Final Examination	1	0	2	2
		Total Workload (Hours)		96
		[Total Workload (Hours) / 25*] = **ECTS**		4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	1. To have knowledge about the importance of food quality, control and food safety
2	2. To have knowladge about providing systems
3	3. To provide to comprehend aboutfood law and suitability of law
4	4. To comprehend the food law, regulations, notifications an standarts in Turkey
5	5. To comprehend necessary conditions for the preparation of modern food law, regulation an standarts

Programme Outcomes *(Agricultural Biotechnology)*

1	To be able to develop skills in identifying, modeling and solving problems in agricultural biotechnology
2	To be able to synthesize life and engineering sciences for the effective resource planning of agricultural biotechnology applications
3	To be able to interpret about living organisms structure, metabolic and physiological processes in order to propose biotechnological solutions to the agricultural problems
4	To be able to analyze genomic, metabolomic and proteomic information via bioinformatic tools.
5	To have the ability to analyze collected data and interpret the results.
6	To have the ability of individual working ability and to make independent decisions, to work in inter-disciplinary and interdisciplinary teamwork, to communicate by expressing their ideas orally and in writing, clearly and concisely
7	To have the awareness of professional liabilities and ethics
8	To be able to follow current national and international problems

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	3	4	3
P2	4	3	4	5	4
P3	3	5	3	4	4
P4	3	5	4	4	5
P5	3	3	4	3	3
P6	3	3	3	4	4
P7	2	3	4	3	3
P8	3	3	3	3	4