



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Hygiene and Sanitation							
Course Code		AŞL110		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The goals of this lesson are introduce to microbiological, chemical and physical factors that cause food spoilage, microorganisms and coping methods, food control methods and the importance of personal hygiene for employees; kitchen and tool sanitation.							
Course Content		Food hygiene and hygiene rules, microorganisms and contamination sources, sanitation, food safety and control methods, causes of contamination, food allergy, food quality control							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)		Ins. Ahu SEZGİN							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Ders kitabı, yardımcı kitaplar, süreli yayınlar
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Week	Weekly Detailed Course Contents	
1	Theoretical	Hygiene and Sanitation concepts and the importance of these concepts
2	Theoretical	Food safety and nutritional quality elements
3	Theoretical	Microorganisms found in food
4	Theoretical	Growing in microorganisms
5	Theoretical	Foodborne microbial infections
6	Theoretical	Food poisoning
7	Theoretical	Food sensitivity and food allergy
8	Theoretical	Business hygiene
9	Theoretical	Business hygiene
10	Theoretical	Waste control and pest control
11	Theoretical	Employee hygiene
12	Theoretical	Hygiene in purchasing, storage and processing processes
13	Theoretical	Food sampling, packaging and labeling of foodstuffs
14	Theoretical	Food safety management systems
15	Theoretical	Food safety management systems
16	Final Exam	Final

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

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Programme Outcomes (Cooking)

1	An ability to use theoretical knowledge in practice
2	Ability to work in teams, including interdisciplinary
3	An ability to manage a process to meet requirements
4	An ability to identify and solve problems in professional practice
5	Awareness of professional ethics and responsibility
6	Awareness of the necessity of lifelong learning and the ability to realize this
7	Ability to have knowledge about sectoral problems
8	An ability to understand and apply professional legal regulations
9	Ability to communicate effectively
10	Ability to use communication tools and other professional tools and techniques
11	An ability to plan and implement professional processes
12	Ability to communicate in a foreign language
13	Professional self-confidence skills
14	Entrepreneurship skills
15	Ability to understand and apply social and social responsibilities

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1
P1	5
P2	5

