



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Hygiene and Sanitation							
Course Code		REH231		Couse Level		First Cycle (Bachelor's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To give basic information about hygiene and provide knowledgeable students about nutrition and personal hygiene.							
Course Content		In the content of the course information given about personal hygiene and hygiene and sanitation in the process of purchasing, storing, preparing, cooking and service stages of food.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Case Study, Individual Study					
Name of Lecturer(s)		Lec. Ayşe ARSLAN ÖZKAN							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Bulduk, S.(2007),Gıda ve Personel Hijyeni, Detay Yayıncılık
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Week	Weekly Detailed Course Contents	
1	Theoretical	The terms of hygiene and sanitation
2	Theoretical	Food hygiene
3	Theoretical	Hygiene in storage, preparation and cooking.
4	Theoretical	Service hygiene
5	Theoretical	The points to take into account for food safety
6	Theoretical	Personal hygiene
7	Theoretical	The reasons for food deteriorations
8	Theoretical	HACCP
9	Intermediate Exam	Mid-Term Exam
10	Theoretical	Food safety management systems
11	Theoretical	Food safety management systems
12	Theoretical	Food safety management systems
13	Theoretical	Packaging
14	Theoretical	Food additives and hygiene
15	Theoretical	Evaluations
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Midterm Examination	1	8	1	9
Final Examination	1	9	1	10
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	to be able to learn the concepts of hygiene and sanitation.
2	to understand food hygiene and learn hygiene rules for storage, preparation, cooking and service.



3	to be able to learn personal hygiene.
4	to be able to learn kitchen and service areas hygiene and equipment hygiene.
5	to be able to know about HACCP and food safety management

Programme Outcomes (Tourism Guiding)

1	To have scientific and professional ethical values
2	To gain the ability of analytical and critical thinking
3	To have an awareness of requirement of gaining lifelong new knowledge and skills
4	To know the basic concepts about tourism sector
5	To comprehend relationship between tourism and natural, cultural and social environment
6	To have enough foreign language knowledge to follow trends and studies in his/her field and to be able to communicate
7	to be able to use the second foreign language at medium level.
8	to have the ability of doing team work.
9	To gain the ability to use information technologies in his/her field at a good level.
10	To gain administrative knowledge and ability in his/her field.
11	To be competent on the subject of human relations and behaviours which are required in tourism industry
12	To be able to track the trends in his/her field.
13	To have knowledge and ability on the subjects required for his/her profession.
14	To have comprehensive knowledge required for his/ her profession about other tourism services
15	To have enough knowledge about culture and customs of his/her own country.
16	To have enough knowledge about different cultures and customs.

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	4	4	4	4	4
P2	4	4	4	4	4
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	4	4	4	4	4
P6	5	5	5	5	5
P7	3	3	3	3	3
P8	3	3	3	3	3
P9	3	3	3	3	3
P10	4	4	4	4	4
P11	4	4	4	4	4
P12	5	5	5	5	5
P13	3	3	3	3	3
P14	5	5	5	5	5
P15	4	4	4	4	4
P16	4	4	4	4	4

