



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

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|--|---|--|----------------------|---|---|---------------------------------|---|------------|---|
| Course Title | | Food Safety in Dairy Technology | | | | | | | |
| Course Code | | ST305 | | Course Level | | First Cycle (Bachelor's Degree) | | | |
| ECTS Credit | 4 | Workload | 100 (<i>Hours</i>) | Theory | 2 | Practice | 2 | Laboratory | 0 |
| Objectives of the Course | | It is aimed to teach students sources and prevention ways of food contaminations harmful to human health in this course | | | | | | | |
| Course Content | | This course includes the hazards of toxins or microbial infections sourced from processed or fresh foods during food processing, or post processed and prevention methods from these harmful agents. | | | | | | | |
| Work Placement | | N/A | | | | | | | |
| Planned Learning Activities and Teaching Methods | | | | Explanation (Presentation), Demonstration, Discussion, Project Based Study, Individual Study, Problem Solving | | | | | |
| Name of Lecturer(s) | | | | | | | | | |

Assessment Methods and Criteria

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

Recommended or Required Reading

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| 1 | 1. Gıda Güvenliği ve Kalite Yönetim sistemleri, Şeminur Topal, 1996. Tübitak |
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| Week | Weekly Detailed Course Contents | |
|------|---------------------------------|---|
| 1 | Theoretical | Introduction to food safety |
| 2 | Theoretical | Food Law |
| 3 | Theoretical | Food contaminants and food spoilage |
| 4 | Theoretical | Food originated health risks (bacteria and fungus) |
| 5 | Theoretical | Food originated health risks (bacteria, parasites, natural food contaminants and chemical contaminants) |
| 6 | Theoretical | Food preservation methods and product safety |
| 7 | Theoretical | Preservation methods in food manufacturing |
| 8 | Intermediate Exam | Midterm exam |
| 9 | Theoretical | Food additives |
| 10 | Theoretical | Hygiene and sanitation in food manufacturing |
| 11 | Theoretical | Safety of food quality |
| 12 | Theoretical | OÖGP and ÖGP in food safety |
| 13 | Theoretical | HACCP and its progress in food industry |
| 14 | Theoretical | ISO 22000 Food Safety Management System |
| 15 | Theoretical | Other safety management systems |
| 16 | Final Exam | Final exam |

Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|---------------------------------------|----------|-------------|----------|----------------|
| Lecture - Theory | 14 | 2 | 2 | 56 |
| Assignment | 1 | 0 | 4 | 4 |
| Laboratory | 1 | 0 | 8 | 8 |
| Individual Work | 14 | 1 | 1 | 28 |
| Midterm Examination | 1 | 0 | 2 | 2 |
| Final Examination | 1 | 0 | 2 | 2 |
| Total Workload (Hours) | | | | 100 |
| [Total Workload (Hours) / 25*] = ECTS | | | | 4 |

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

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| 1 | 1. Understanding physical and chemical properties of food toxins ... |
| 2 | 2. Comprehending contamination sources and formation reasons of food toxins |
| 3 | 3. Comprehending protection methods from food hazards |
| 4 | 4. To be able make risk analysis by defining potential risks for a new developed food |
| 5 | 5. To be able set up HACCP system for a new developed food |
| 6 | 6. To be able to set up proper cleaning and sanitation system in food processing plants |
| 7 | 7. To be able to compare food safety system in Turkey to that used in other countries in the World ... |

