



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Hygiene and Sanitation								
Course Code	REM124	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	2	Workload	50 (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								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Bulduk, S.(2007),Gıda ve Personel Hijyeni, Detay Yayıncılık

Week	Weekly Detailed Course Contents & Teaching Methods	
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	Theoretical	Food safety management systems
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

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Midterm Examination	1	3	1	4
Final Examination	1	3	1	4
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2
*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
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Programme Outcomes (Food and Beverage Management)

1	Having scientific and professional ethic values
2	To gain the ability of critical and analytical thinking
3	Having the consciousness of necessity of obtaining new abilities and life-long learning
4	To know the principle concepts related to tourism industry
5	Having the consciousness of tourism and natural, cultural and social environment relations
6	Having the knowledge of higher level of a foreign language to communicate and to follow the new researches and daily subjects at his/her own field
7	Being able to use another foreign language at middle level
8	Having the ability of doing teamwork
9	Being competent about information technologies
10	Having the ability of administrative knowledge buildup at his field
11	Being competent about the human behaviours and relations of tourism industry
12	Being able to follow the trends at his/her field
13	Being competent about the subjects of establishment procedures of an enterprise and entrepreneurship on the food and beverage management fields
14	Having the ability and knowledge about the subjects that are necessary at his occupation
15	Being able to use and having knowledge about the equipments and hardware systems used at food and beverage establishments
16	Having the ability of problem diagnosis, and to make decision toward problems at food and beverage establishments

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	1	1	1	1	1
P2	2	2	2	2	2
P3	3	3	3	3	3
P4	3	3	3	3	3
P5	1	1	1	1	1
P8	1	1	1	1	1
P9	1	1	1	1	1
P10	2	2	2	2	2
P11	1	1	1	1	1
P12	4	4	4	4	4
P13	2	2	2	2	2
P14	5	5	5	5	5
P15	1	1	1	1	1
P16	3	3	3	3	3

