



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Food Safety								
Course Code	REM121	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 food safety.								
Course Content	Food safety basics								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation)								
Name of Lecturer(s)									

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

Recommended or Required Reading	
1	Graham, H.D. 1980. The safety of foods. AVI Publishing Company, Inc. Westport, Connecticut, USA.

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	What is food safety and why is it necessary?
2	Theoretical	Biological hazards,
3	Theoretical	Chemical hazards
4	Theoretical	Physical hazards,
5	Theoretical	Food poisoning,
6	Theoretical	Outbreaks of food, viruses in food,
7	Theoretical	Microbial hazards related to food safety,
8	Theoretical	Assessment of hazards,
9	Intermediate Exam	ara sınav
10	Theoretical	Determination of critical control points in food production,
11	Theoretical	HACCP programs and consumer health
12	Theoretical	HACCP yönetimi ve organizasyonu,
13	Theoretical	HACCP ve risk analizleri,
14	Theoretical	HACCP and total quality management
15	Theoretical	Genel değerlendirme ve konu tekrarı
16	Final Exam	final

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	1-Gıda güvenliği hakkında prensipleri kavrar.
2	2-Learns about biological hazards, chemical hazards and physical hazards.
3	3-Have information about food poisoning
4	4- Learns epidemics and viruses arising from food
5	5- Learn about microbial hazards related to food safety

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

