



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Regulation							
Course Code		GKA216		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	48 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Study to national and most popular international foods standards / lesignations							
Course Content		Turkish Food Codexs and some of EU lesignations							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)		Lec. İhsan Bülent HELVA							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Turkish Food Codex	http://www.tarim.gov.tr/Mevzuat/Turk-Gida-Kodeksi
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Week	Weekly Detailed Course Contents	
1	Theoretical	Intoduction of food lesignation, Law, Regulation, Directive, Codex and Lesignations terms
2	Theoretical	Devolopment of food lesignation
3	Theoretical	Reviewing of Turkish Food Codex
4	Theoretical	Food safety and ISO 22000
5	Theoretical	Comminuquies about samplings
6	Theoretical	Microbiological criters comminuquies
7	Theoretical	Comminuquies about poultry and red meat
8	Theoretical	Midterm
9	Theoretical	Comminuquies about milk and dairy products
10	Theoretical	Comminuquies about cooking oils
11	Theoretical	Comminuquies about bulgur and rice
12	Theoretical	Comminuquies about bread and legumes
13	Theoretical	Comminuquies about irraditaon and freezing
14	Theoretical	Comminuquies about food additives
15	Theoretical	Comminuquies about some drinks
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	0	2	26
Midterm Examination	1	7	1	8
Final Examination	1	13	1	14
Total Workload (Hours)				48
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To know the basic concepts of law
2	Knows the importance and necessity of legal regulations
3	Have knowledge about legal regulations related to food production
4	Reaches current legislation



5	Learn to most popular foods' standards
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Programme Outcomes (*Food Quality Control and Analysis*)

1	Having basic knowledge about food products
2	Having knowledge for Production and hygiene in food products, preservation, microbiology, quality control and analysis
3	Having skills and discipline for working in the laboratory and using laboratory materials,
4	Developing positive attitudes about learning and knowledge and lifelong learning in the field.
5	Using the information and communication technologies at the level required by the work areas
6	Act in accordance with scientific, cultural and ethical values
7	Having sufficient consciousness about environmental protection, occupational health and safety issues.

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	5	5	5	5	5
P3	2	2	2	2	2
P4	4	4	4	4	4
P5	3	3	3	3	3
P6	5	5	5	5	5
P7	5	5	5	5	5

