



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Healthy Food and Food Poisoning							
Course Code		EU259		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	56 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		With this course students; The concept of healthy food is aimed to gain enough information about diseases that may arise from food, food poisoning and nutrition inadequacy and necessary precautions to take.							
Course Content		Healthy vegetable and animal food concept and foodborne diseases and food poisoning							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Case Study, Individual Study					
Name of Lecturer(s)		Assoc. Prof. Vadullah EREN							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Food Hygiene and Sanitation- Prof.Dr. Semra KAYAARDI
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Week	Weekly Detailed Course Contents	
1	Theoretical	Healthy food and illness
2	Theoretical	Nutritional deficiency
3	Theoretical	Disease-forming factors
4	Theoretical	Foreign materials found in greenhouses
5	Theoretical	Healthy food and place of production
6	Theoretical	Contamination of food
7	Theoretical	Foodborne diseases
8	Intermediate Exam	Midterm
9	Theoretical	Foodborne diseases
10	Theoretical	Foodborne diseases
11	Theoretical	Food poisoning
12	Theoretical	Cleaning and disinfection
13	Theoretical	Production and sales place hygiene
14	Theoretical	Personnel hygiene
15	Theoretical	Carrier and transmission
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	28	0	2	56
Total Workload (Hours)				56
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Healthy vegetable and animal food concept
2	Foodborne diseases
3	Food poisoning
4	Nutritional deficiency



5	Business and personnel hygiene
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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	1	2	1	2	3
P2	1	2	2	2	3
P3	1	2	3	2	4
P4	1	2	4	3	4
P5	1	3	5	4	5

