



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Safety							
Course Code		EU260		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	54 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To give information about of the importance of food safety, food contamination and its effects on human health hazards, ensuring food security and food safety management systems.							
Course Content		The importance of food safety, food poisoning, food contamination, the physical, chemical and biological hazards and their effects on human health, food spoilage, ensuring food safety principles and systems, HACCP, hygiene and sanitation in food plants, genetically modified foods.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study, Individual Study					
Name of Lecturer(s)		Assoc. Prof. Engin YARALI							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Gıda Güvenliği ve Kalite Yönetim Sistemleri. Şeminur Topal. 1996. Tübitak- Mam Matbaası
2	Gıda Hijyeni ve Mikrobiyolojisi. İrfan Erol. 2007. Pozitif Matbaacılık.
3	Beslenme. Mehmet Demirci. 2010. Onur Grafik.
4	Gıda Teknolojisi. Sıdıka Bulduk. Detay Yayıncılık. 2010.
5	Gıda Hijyeni ve Sanitasyon. Semra Kayaardı. 2008. Sidas Yay.
6	Gıda Endüstrisinde Güvenli Gıda Üretmek. Teslime Mahmutoğlu. 2010. Odtü Yay.

Week	Weekly Detailed Course Contents	
1	Theoretical	The importance of food security
2	Theoretical	Foodborne diseases and food poisoning
3	Theoretical	Contamination of food
4	Theoretical	Physical and chemical hazards in food
5	Theoretical	Microbiological hazards in foods
6	Theoretical	Cleaning and disinfection
7	Theoretical	Hygiene and sanitation
8	Theoretical & Practice	Midterm exam
9	Theoretical	Food poisoning
10	Theoretical	Genetically modified foods
11	Theoretical	Genetically modified foods.
12	Theoretical	Halal food and certification
13	Theoretical	Food safety management systems (HACCP, ISO 22000)
14	Theoretical	Food safety management systems (HACCP, ISO 22000)
15	Theoretical	Food safety management systems (HACCP, ISO 22000)
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	2	0	4	8
Reading	3	0	2	6
Midterm Examination	1	4	1	5



Final Examination	1	6	1	7
Total Workload (Hours)				54
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Knows the concept of food security
2	To understand the dangers in food
3	To know the food and businesses hygiene
4	To understand the genetically modified and halal food
5	To understand the food safety management system

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	5	4		5	
P2	5	4	5	5	4
P3		4			
P7	4		5		4

