



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Hygiene and Sanitation							
Course Code		GT113		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	45 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		This course provides students with the legislation and the rules of hygiene in accordance with the rules of personal hygiene, cleaning and disinfection of providing and operating the application aimed to gain competencies							
Course Content		The importance of hygiene and sanitation in the enterprise. Hygienic design of business. The relationship between food and health. Routes of transmission of diseases. Ensure personal hygiene. Cleaning and disinfection of the company to implement the rules. Detergents and disinfectants information about ..							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study, Problem Solving					
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	Gıda Hijyeni ve Sanitasyon- Prof.Dr. Semra KAYAARDI
2	Süt İşletmelerinde Sanitasyon- Prof.Dr.Mustafa METİN
3	Et Muayenesi ve Et Ürünleri Teknolojisi -Doç.Dr. Ali Arslan
4	Ders Notları

Week	Weekly Detailed Course Contents	
1	Theoretical	The importance of hygiene and sanitation in the enterprise
2	Theoretical	Health and disease concepts
3	Theoretical	Personal hygiene and cleaning Rules
4	Theoretical	Hygienic design of business
5	Theoretical	Personnel hygiene in food industry
6	Theoretical	Personal Hygiene Rules in Business Areas Toilets and Hand Washing
7	Theoretical	Periodic Health Checks
8	Intermediate Exam	midterm exam
9	Theoretical	Internal and external factors of disease
10	Theoretical	
11	Theoretical	Genetic and physiological resistance of the organism
12	Theoretical	
13	Theoretical	Sources of infection, porter examination and entry and exit of microorganisms to the body
14	Theoretical	Cleaning and disinfection in food establishments
15	Theoretical	Cleaning and disinfection in food establishments
16	Final Exam	

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	30	0.5	1	45
Total Workload (Hours)				45
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	to be able to know importance of hygiene and sanitation in the enterprise
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2	to be able to know Hygienic design of business
3	to be able to know the relationship between food and health
4	to be able to know personal 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	4	4	5	5	5
P2	4	4	5	5	5
P7					5

