AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Quality Assurance and Standards								
Course Code	GT250		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit	3	Workload	75 *(Hours)*	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	The objective of the course is to gain students proficiency related to quality assurance and standards.								
Course Content	Concepts of quality and quality control, quality control organization, the basic elements of quality, quality control purposes, the classification of the quality characteristics, testing and analysis in quality control, sampling in quality control, food safety, inspection system and standards, current state of food safety and control in Turkey								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Case Study, Individual Study								
Name of Lecturer(s)	Ins. Ali Kemali ÖZUĞUR, Prof. Özdal GÖKDAL								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	Gıda Kalite Kontrolünün Esasları ve Gıda Güvenliği Yönetim Sistemleri. Fikri BAŞOĞLU. 2014. Dora Basın-Yayım Ltd.Şti, ISBN:978-605-4798-56-8, Bursa.
2	Gıda kalitesi ve gıda mevzuatı ile ilgili temel kavramlar ışığında Türk ve AB gıda mevzuatının karşılaştırılması. E. HALAÇ. 2002. Akdeniz İ.İ.B.F. Dergisi, 4, 107-131.
3	Hayvansal Gıdalarda Kalite Kontrolü. S. TÜRKER. 1997. Tamer Matbaacılık, Ankara.
4	Gıda güvenliği ve denetim sistemi. Utku ÇOPUR, Senem YONAK, Aysegül SENKOYUNCU, 2010. Ziraat Müh. VII. Teknik Kongresi, 11-15 Ocak 2010 Ankara.
5	Kalite Güvencesi ve Standartları, Nihat KÖLÜK, İrfan DİLSİZ, Cafer S. KARTAL. 2012, Detay Yayıncılık, ISBN: 975-8326-69-4, Ankara.
6	TS-EN-ISO 22000 Gıda Güvenliği Yönetim Sistemleri, Muzaffer ÖZEN. 2007. Standard, 46, 547, 24-29.
7	Diğer kaynaklar (İnternet, yabancı kaynaklar, ders notları, güncel sektör dergileri)

Week	Weekly Detailed Course Contents	
1	Theoretical	Concepts of quality and quality control
2	Theoretical	The necessary steps to achieve quality
3	Theoretical	Quality control organization
4	Theoretical	The basic elements of quality
5	Theoretical	Quality Control Purposes
6	Theoretical	The organization and duties of the quality control department
7	Theoretical	Classification of the quality characteristics
8	Theoretical & Practice	MID-TERM EXAM
9	Theoretical	Testing and analysis in quality control
10	Theoretical	Testing and analysis in quality control
11	Theoretical	Sampling in quality control
12	Theoretical	Food safety and inspection system
13	Theoretical	Food safety systems and standards
14	Theoretical	Quality assurance standards
15	Theoretical	Current state of food safety and control in Turkey
16	Final Exam	FINAL EXAM

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	3	42
Term Project	1	0	3	3

Reading	14	0	1	14
Midterm Examination	1	7	1	8
Final Examination	1	7	1	8
			Total Workload (Hours)	75
			[Total Workload (Hours) / 25*] = **ECTS**	3
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	comprehends the concepts of quality and quality control
2	knows the properties and the basic elements of quality
3	makes the organisation in quality control testing and analysis
4	comprehends sampling principles in quality control
5	knows the food safety, inspection system and standards
6	comprehends the current state of food safety and standards in Turkey

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	L6
P1	4	4	4		4	4
P2	4	4	4	5	4	4
P3			4	4	4	4