



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Principles of Food Quality Control and Food Safety Management Systems							
Course Code		BDB223		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	2	Workload	48 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The goal of the course is to teach students quality system documents (TS ISO 9001-2000, TS ISO 22000, TS ISO 14001, TS 18001) and Turkish Food Legislation. .							
Course Content		Definitions and historical development of quality, quality system documents (TS ISO 9001-2000, TS ISO 22000, TS ISO 14001, TS 18001), documentation, quality-productivity relations, the law of 5179th and related government regulations, Turkish Food Codex and appendices on various food products, expertise reports and other regulations. .							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)									

Prerequisites & Co-requisites

ECTS Requisite	30
----------------	----

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Topal, 2001. Gıda Endüstrisinde Risk Yönetimi Sistemi: HACCP ve Uygulamaları. Taç Ofset Matbaacılık, Topkapı/ İSTANBUL
2	Topal, 1996. Gıda Güvenliği ve Kalite Yönetim Sistemleri, TÜBİTAK Marmara Araştırma Merkezi Matbaası, Gebze/ KOCAELİ.
3	http://www.gkgm.gov.tr . Türk Gıda Kodeksi Yönetmeliği ve Bazı Tebliğleri, 5996 ve 5179 sayılı kanunlar, 5179 ve 5996 sayılı kanunlarla ilgili bazı yönetmelikler.

Week	Weekly Detailed Course Contents	
1	Theoretical	Definitions of quality, quality control, quality safety (security), total quality management concepts, principles of quality management, Steps of quality improvement.
2	Theoretical	Quality security systems, Advantages of quality security systems, Organization (foundation) steps of quality security systems, System of Hazard Analysis of Critical Control Points (HACCP (ISO 22000).
3	Theoretical	Organization of HACCP System.
4	Theoretical	Examples for adaptation of HACCP system to some food industry sectors.
5	Theoretical	Definition of ISO, Standards of ISO 9000, Accreditation in our country and in the World, ISO 14001 Environment Management System (EMS)
6	Theoretical	OHSAS 18001 Occupational Health & Safety Advisory Services. Definition and importance of legislation, definition of law, decree law, regulation and communiqués and the designs for preparing them
7	Theoretical	Turkish Food Codex, Informations about Codex Alimentarius, A general view to regulations and Turkish Food Codex in Legislation, Examination of Turkish Food Codex Regulation.
8	Intermediate Exam	Midterm Exam
9	Theoretical	Examination of Turkish Food Codex Regulation. Examination of "The Law of Veterinary Services, Plant Health, Food and Animal Feed" (Law No: 5996)



10	Theoretical	Examination of "The Law of Veterinary Services, Plant Health, Food and Animal Feed" (Law No: 5996)
11	Theoretical	Examination some regulations of Turkish Food Codex
12	Theoretical	Examination some regulations of Turkish Food Codex
13	Theoretical	Examination of some communiqués from the Turkish Food Codex.Comparison of some standards of TSE with their communiqués.
14	Theoretical	Examination of some communiqués from the Turkish Food Codex.Comparison of some standards of TSE with their communiqués.
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	0	2	26
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				48
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To have knowledge about the importance of quality, to understand the principles of total quality management.
2	To understand the importance of quality and procedures of security systems and their advantages.
3	To have information about the System of Hazard Analysis of Critical Control Points (HACCP (ISO 22000), TS ISO EN 9001, ISO 14001 Environment Management System (EMS) and OHSAS 18001 Occupational Health & Safety Advisory Services
4	To have information about the accreditation in Turkey and World
5	To learn the definition and importance of legislation, definition of law, decree law, regulation and communiqués and the designs for preparing them
6	To have information about Turkish Food Codex Regulation and Turkish Food Codex communiqués and TSE standards, To have information about the laws and regulations related with food engineering, To have information about Codex Alimentarius, To learn how to access laws, regulations or communiqués related with foods.

Programme Outcomes (Nutrition and Dietetics)

1	Assess, apply and evaluate the accuracy, reliability and validity of basic knowledge and evidence based current scientific developments on nutrition and dietetics.
2	Assess scientifically the energy and nutrients need of individuals and develop nutrition plans and programs for the clients according to the principles of adequate and balanced nutrition and assessment of energy and nutrient requirements
3	Develop food and nutrition plans and policies for the prevention and promotion of healthy lifestyle applying the methods of nutritional assessment for the population.
4	Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.
5	Evaluate the factors affecting the quality of food consumed by the individuals and populations from production to consumption and implement the legal standards and legislations on food safety and food security.
6	Consider, interpret and apply the basic scientific knowledge on nutrition and dietetics especially have skills on critical thinking, problem solving and decision making and use effectively the appropriate current technologies and computer, demonstrate skills in preparing research manuscripts, project proposals, collecting and verifying data and writing report.
7	Assess, evaluate and interpret the nutritional status of the individuals and population groups using current knowledge, develop preventive measures, apply medical nutrition therapy, demonstrate active participation, teamwork and contributions with national and international stakeholders in health and social areas, in terms of ethical principles.
8	Plan menus in the institutional food service systems depending on the energy and nutrient requirements of target groups in the scope of nutrition and dietetic principles, take care of food safety in all settings from purchase of food to service, apply appropriate service using technological developments.
9	Develop and use effective strategies for the education, counseling and encouragement of individuals and population groups to facilitate behavior change and choose healthy and safety foods, prepare and update the related educational materials.
10	Apply laboratory work on product development, food analysis and related factors effecting food quality and interpret the results and evaluate them according to the legal arrangements.
11	Plan, manage, evaluate, monitor and report researches and programs to educate and increase and improve the knowledge and awareness of individuals and population groups on healthy nutrition during all lifecycle period, and lead such activities, support and take role in the preparation and implementation of national and international food and nutrition plans and policies.



12	Work and perform duties in the scope of occupational responsibilities and ethical principles, understand the importance of lifelong learning, follow the latest developments (innovations) in science, technology and health, demonstrate professional attributes for the enhancement of nutrition and dietetics profession.
13	Use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods
14	Plan, apply, monitor and evaluate individualized medical nutrition therapy within interdisciplinary approaches, considering the sociocultural, economical status of patients in various age groups and also contribute to clinical researches.

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	2	1	3	2	2	3
P2	1	1	2	2	1	2
P3	2	1	1	2	1	1
P4	1	1	1	1	2	2
P5	2	2	1	2	2	1
P6	2	2	2	1	3	1
P7	2	2	2	1	2	1
P8	1	3	2	2	1	2
P9	1	1	1	3	1	1
P10	1	1	1	1	2	2
P11	2	2	1	1	2	2
P12	2	2	2	2	3	2
P13	1	1	2	2	3	1
P14	2	2	1	1	2	2

