



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Quality Systems in Catering Services							
Course Code		BDB425		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To be gained knowledge and skills about quality management systems in foodservice.							
Course Content		Definitions and importance of quality, food safety, quality systems and consumer expectation, , ISO 9000:2000 quality management system, definition importance and history of HACCP system, operational prerequisite programs, principles of HACCP, TS EN ISO 22000 and FSSC 22000 food safety management systems, new approaches in food safety							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)									

Prerequisites & Co-requisites

ECTS Requisite	150
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Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Arıkbay C, Gıda sektöründe Kalite Yönetim sistemleri ve HACCP, Ankara, 2004.
2	Erkmen O (Editör), Gıda Mikrobiyolojisi, Efil yayınevi.
3	TS EN ISO 9001, Kalite yönetim sistemleri - Şartlar, (TSE Standardı)
4	TS 13001, Tehlike analizi ve kritik kontrol noktalarına (haccp) göre gıda güvenliği yönetimi-Gıda üreten kuruluşlar ve tedarikçiler için yönetim sistemine ilişkin kurallar (TSE Standardı)
5	TS EN ISO 22000, Gıda güvenliği yönetim sistemleri - Gıda zincirindeki tüm kuruluşlar için şartlar (TSE Standardı)

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition and importance of quality
2	Theoretical	Food safety and consumer expectations
3	Theoretical	ISO 9000:2000 Quality Management System
4	Theoretical	Definition, importance and history, aim and benefits of HACCP Basic definitions in HACCP
5	Theoretical	Prerequisite programs of HACCP
6	Theoretical	Pre-stages of HACCP
7	Theoretical	Basic Principles and Application of the HACCP System (Quiz)
8	Theoretical	Basic Principles and Application of the HACCP System
9	Theoretical	Integrated establishment of HACCP with ISO 9000:2000 quality management system
10	Theoretical	HACCP application in foodservice
11	Theoretical	HACCP application in foodservice
12	Theoretical	TS EN ISO 22000 food safety management system
13	Theoretical	New approaches in food safety
14	Theoretical	FSSC 22000 food safety system

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	4	2	78
Midterm Examination	1	10	1	11



Final Examination	1	10	1	11
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Describe ISO 9000:2000 quality management system
2	Comprehend the importance of HACCP system in terms of food safety
3	Evaluate establishment of HACCP system versatile in foodservice systems
4	Comment TS EN ISO 22000 and FSSC 22000 food safety management systems in terms of foodservice
5	Adapt food safety management systems to foodservice

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
P1	2	2	3	2	2
P2	3	3	2	3	3
P3	2	4	4	2	4
P4	3	2	2	1	2
P5	3	5	3	2	1
P6	2	2	3	2	2
P7	2	3	2	3	3
P8	3	2	5	2	2
P9	2	4	2	4	2
P10	2	2	3	2	2



P11	3	3	2	3	3
P12	2	2	4	2	4
P13	4	5	2	1	2
P14	2	2	3	2	2

