



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	The Microbiological Analyzes of Food								
Course Code	MİK638		Course Level		Third Cycle (Doctorate Degree)				
ECTS Credit	4	Workload	99 (Hours)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course	The objective of this course is to give information about the microbiological analyzes of food.								
Course Content	Detection of Salmonella in nutrients. Methods related to counting of coliform bacterias in nutrients. Detection of total bacterias in nutrients. Detection of total fungi in nutrients.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment, Demonstration, Discussion, Case Study								
Name of Lecturer(s)	Prof. Süheyla TÜRKYILMAZ								

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Koneman's Color Atlas and Textbook of Diagnostic Microbiology
2	Integrated food safety and veterinary public health
3	Temel Mikrobiyoloji

Weekly Detailed Course Contents & Teaching Methods

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical & Practice	Detection of Salmonella in food
2	Theoretical & Practice	Detection of Salmonella in food
3	Theoretical & Practice	Detection of Salmonella in food
4	Theoretical & Practice	Detection of E. coli and coliforms in food
5	Theoretical & Practice	Detection of E. coli and coliforms in food
6	Theoretical & Practice	Detection of E. coli and coliforms in food
7	Theoretical & Practice	Detection of E. coli and coliforms in food
8	Theoretical & Practice	Discussion
9	Theoretical & Practice	Detection of total bacteria in food
10	Theoretical & Practice	Detection of total bacteria in food
11	Theoretical & Practice	Detection of total bacteria in food
12	Theoretical & Practice	Detection of total fungi in food
13	Theoretical & Practice	Detection of total fungi in food
14	Theoretical & Practice	Detection of total fungi in food

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	2	28
Assignment	2	0	2	4
Laboratory	14	0	2	28
Quiz	2	2	0.5	5
Midterm Examination	1	2	1	3
Final Examination	1	2	1	3
Total Workload (Hours)				99
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	1. Having information about the microbiological analyzes of food
2	2. Detection of total bacterias in nutrients
3	3. To have knowledge about bacteriological and mycotic distribution in feeds of animal origin
4	4. To have knowledge about mycotoxins in feeds of animal origin
5	5. Providing ability to use these informations

Programme Outcomes (Microbiology (Veterinary Medicine) Doctorate)

1	Department has the ability to identify and apply information about bacteriology, virology, mycology and has the ability to recognize diseases about veterinary medicine.
2	Department has the ability to take the advantage of technology and has the ability to diagnose, treat and prevent the diseases by using appropriate equipments.
3	Department has the ability to analyze the epidemiological compounds of an animal population and has the ability to get precautions.
4	Department has the ability to test or analyze the diseases and has the ability to evaluate the results.
5	Department has the ability to perform, produce and conclude projects for scientific researches.
6	Department has the ability to donate theoretical and practical knowledge about postgraduate students in the are of microbiology.
7	Graduate students has the ability to perform scientific 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	5	5	4	4	4
P2	5	5	5	4	5
P3	4	3	4	5	5
P4	5	5	4	4	5
P5	4	4	4	5	5
P6	5	3	5	4	4
P7	4	4	3	5	5

