



**AYDIN ADNAN MENDERES UNIVERSITY
GRADUATE SCHOOL OF HEALTH SCIENCES
VETERINARY FOOD HYGIENE AND TECHNOLOGY
FOOD HYGIENE AND TECHNOLOGY (VETERINARY)
FOOD HYGIENE AND TECHNOLOGY (VETERINARY) MASTER
COURSE INFORMATION FORM**

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|--|--|----------|--------------|--------|--------------------------------|----------|---|------------|---|
| Course Title | Haccp in Marine Industry | | | | | | | | |
| Course Code | VBH557 | | Course Level | | Second Cycle (Master's Degree) | | | | |
| ECTS Credit | 3 | Workload | 75 (Hours) | Theory | 1 | Practice | 2 | Laboratory | 0 |
| Objectives of the Course | To define of HACCP criteria in sea products plant | | | | | | | | |
| Course Content | Application of HACCP to the sea products plants, the principles of HACCP in those plants | | | | | | | | |
| Work Placement | N/A | | | | | | | | |
| Planned Learning Activities and Teaching Methods | Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study, Problem Solving | | | | | | | | |
| Name of Lecturer(s) | | | | | | | | | |

| Assessment Methods and Criteria | | |
|---------------------------------|----------|----------------|
| Method | Quantity | Percentage (%) |
| Midterm Examination | 1 | 40 |
| Final Examination | 1 | 60 |

| Recommended or Required Reading | |
|---------------------------------|--|
| 1 | Çelik., Taze balıkta kalite ve kalite değişimleri, 2007. |
| 2 | Bulduk., Gıda teknolojisi, 2007. |
| 3 | Can MF., Balık stoklarının değerlendirilmesi, 2010. |
| 4 | Türker., Hayvansal gıdalarda kalite kontrolü, 1997. |

| Week | Weekly Detailed Course Contents | |
|------|---------------------------------|--|
| 1 | Theoretical | Identification and control of hazards, determination of control measures |
| | Practice | Visit a trout fish products plant |
| 2 | Theoretical | The relationship between raw materials and products |
| | Practice | Microbiological analysis of raw material and the final product |
| 3 | Theoretical | Flow charts and drawings of the plan |
| | Practice | To reveal the hazards related to the product in the trout farms |
| 4 | Theoretical | Operation and planning of HACCP study in the fishery products |
| | Practice | Determination of points of CCPs and corrective actions |
| 5 | Theoretical | Critical control points (CCPs) |
| | Practice | Fresh fish processing flow chart and creation of CCPs diagram |
| 6 | Theoretical | Critical limits for CCPs, monitoring systems and corrective actions |
| | Practice | Creating of CCPs for frozen fillets flow chart |
| 7 | Theoretical | Functioning of HACCP system in sea products plant and the records relating to the HACCP system |
| | Practice | Hygienic plant design and applications of sea products practise |
| 8 | Intermediate Exam | Midterm |
| 9 | Theoretical | Control of nonsuitable product, and recall reporting |



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|----|-------------|---|
| 9 | Practice | Creation of the hygiene control program |
| 10 | Theoretical | Methods of measurement and control equipment |
| | Practice | Identification of the regulations to be applied in production |
| 11 | Theoretical | To ensure of continuity of the HACCP management system |
| | Practice | Examination of fresh fish on the boat and coast |
| 12 | Theoretical | Verification of the HACCP management system |
| | Practice | Microbiological analyzes of raw materials (feed) used in aquaculture |
| 13 | Theoretical | Good Manufacture Practise (GMP) |
| | Practice | Creation CCPs flow diagram while preservation of fresh fish to freezing |
| 14 | Theoretical | GMP measures and to make a written form |
| | Practice | CCPs during transport of the product |
| 15 | Theoretical | Discussion |
| | Practice | Discussion |

Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|---------------------------------------|----------|-------------|----------|----------------|
| Lecture - Theory | 14 | 0 | 1 | 14 |
| Lecture - Practice | 14 | 0 | 2 | 28 |
| Reading | 14 | 0 | 1 | 14 |
| Midterm Examination | 1 | 5 | 2 | 7 |
| Final Examination | 1 | 10 | 2 | 12 |
| Total Workload (Hours) | | | | 75 |
| [Total Workload (Hours) / 25*] = ECTS | | | | 3 |

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

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|---|--|
| 1 | Determination to prevention of the risks threaten public health from sea products |
| 2 | Revealing the detailed of seafood HACCP programme |
| 3 | To reveal the product flow charts and CCP in sea products plants |
| 4 | Creating corrective actions for the flow charts |
| 5 | Implementation of good manufacturing practices |
| 6 | Identification of hazards and to ensure HACCP system sustainability against to the hazards |

Programme Outcomes (Food Hygiene and Technology (Veterinary) Master)

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| 1 |
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| 11 |
| 12 |
| 13 |



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 | 2 | | | | 5 |
| P2 | 2 | 1 | 1 | 4 | 5 | 2 |
| P3 | 3 | 4 | 5 | | | |
| P4 | 3 | 5 | 4 | | | |
| P5 | 3 | 4 | 5 | 1 | 1 | 2 |
| P6 | 2 | 3 | 4 | 5 | | |
| P8 | 4 | 5 | | | 3 | 2 |
| P9 | | | | 4 | 3 | 5 |
| P10 | | | 5 | 4 | 3 | |
| P11 | | | 2 | 4 | 2 | 5 |
| P12 | 2 | | | 5 | 3 | 4 |
| P13 | | | | 3 | 5 | 4 |

