AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Haccp in Marine Industry								
Course Code	VBH557		Couse 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 relationdhip 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

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 ofcontinuity 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

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 pruducts 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 Medicine) Master)*

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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