



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Decontamination in Meat Industry							
Course Code		VBH533		Course Level		Second Cycle (Master's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	1	Practice	0	Laboratory	0
Objectives of the Course		The contamination and decontamination of meat, application the all decontamination methods and result s of contamination methods							
Course Content		End product decontamination applications. Physical (heat, washing, raditation etc.) and chemical (TPS, nisin, organic acids etc.) decontamination methods, the efficiency of decontamination methods.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)		Lec. Devrim BEYAZ							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	C. JAMES, E.Ö. GÖKSOY, S.J.JAMES, Past Present and Future Methods of Meat Decontamination
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
2	Theoretical	Meat hygiene
3	Theoretical	Contamination of meat
4	Theoretical	Decontamination and decontamination methods
5	Theoretical	Decontamination with organic acids
6	Theoretical	Decontamination with chlorine and organic phosphate
7	Theoretical	Decontamination with organic preservatives
8	Intermediate Exam	Midterm
9	Theoretical	Decontamination with bakteriosin and oxidizing agents
10	Theoretical	Decontamination by using water
11	Theoretical	Decontamination with high pressure
12	Theoretical	Decontamination with irradiation
13	Theoretical	Decontamination with pulsed-field electricity, ultrasonic energy and UV light
14	Theoretical	Combination of chemical and physical methods
15	Theoretical	Discussion

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Assignment	4	0	5	20
Reading	14	0	1	14
Midterm Examination	1	10	1	11
Final Examination	1	15	1	16
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To learn the contamination of meat
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2	Learn the decontamination methods and meaning of this
3	To learn about the combination of decontamination methods
4	To have sufficient information about application of various decontamination methods at slaughterhouse
5	To achieve to conduct microbiological and sensory analyses in order to determine of efficiency of decontamination
6	To be able to comment the efficiency of decontamination

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	5	5	3	3	4	4
P2	4	2	1	2	1	3
P3	2	1	4	4		5
P4	1		3	3		5
P5	1		1	4		4
P6	3	3	1	1		
P7	1		3	2		2
P8		1	1	1		1
P9	2	2	2	1	1	1
P10	4	4	4	2	2	1
P11					5	
P12					5	
P13			3	1	5	1

