



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

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 results of contamination methods								
Course Content	End product decontamination applications. Physical (heat, washing, radiation 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)									

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 bacteriosin 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
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) 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

