



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Hygiene and Sanitation in Food Industry							
Course Code		VBH544		Couse Level		Second Cycle (Master's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To learn and use effective hygiene program for the production of a high quality and profitable at food industry							
Course Content		Sources of contamination in food industry, microorganisms and sanitation relationship, personnel, water, and air hygiene, cleaning and disinfection, detergent and disinfectants, hygiene and sanitation programs in food industry							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)		Prof. Ergün Ömer GÖKSOY, Prof. Filiz KÖK							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Gıda Hijyeni ve Sanitasyon, Kayaardı, S., Sidas Ltd. Şti. Bornova, İzmir, 2008
2	Süt İşletmelerinde Sanitasyon (Temizlik ve Dezenfeksiyon), Metin, M., Öztürk, G.F., Ege Üniversitesi Basımevi, Bornova, İzmir, 2006
3	Mustafa Tayar, Velaaddin Kılıç. 2014. Gıda Endüstrisinde Hijyen ve Sanitasyon, Dora Yayıncılık
4	Semra Kayaardı. 2014. Gıda hijyeni ve Sanitasyon, Sidas Yayıncılık

Week	Weekly Detailed Course Contents	
1	Theoretical	introduction - Definitions and general concepts
2	Theoretical	Sources of contamination in food industry
3	Theoretical	Microorganisms and sanitation relationship
4	Theoretical	Personnel hygiene
5	Theoretical	Water, and air hygiene
6	Theoretical	Cleaning and detergents
7	Theoretical	Disinfection and disinfectants
8	Intermediate Exam	Midterm
9	Theoretical	Sanitation in meat industry
10	Theoretical	Sanitation in dairy industry
11	Theoretical	Pest control
12	Theoretical	Removal of waste materials from food industry
13	Theoretical	Hygiene and sanitation programs in food industry
14	Theoretical	Quality management systems related to food hygiene
15	Theoretical	Overview, and completion of missing topics

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	5	0	3	15
Reading	5	0	3	15
Midterm Examination	1	15	1	16



Final Examination	1	25	1	26
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To learn buildings, staff, water, tools and equipment hygiene
2	To learn every aspect of the cleaning
3	To learn the most commonly used cleaning materials
4	To learn every aspect of the disinfection
5	To learn the most commonly used disinfection materials
6	Initiating an effective hygiene program to learn and practice

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	5	5	5	5
P3	2	2	2	2	2	5
P5						5
P7						5
P9	2	2	2	2	2	

