



**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	Food Infections and Intoxications								
Course Code	VBH545	Course Level		Second Cycle (Master's Degree)					
ECTS Credit	4	Workload	100 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	The pathogenesis of food infection and intoxication, and protection from foodborne infections and intoxications								
Course Content	Food infection. Food intoxication. Bacterial infections and intoxications such as Salmonella, Shigella, Staphylococcus, Vibrio, Listeria, Brucella, Campylobacter etc. and viral, parasite infections and food intoxications								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion								
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	İ.EROL, Gıda Hijyeni ve Mikrobiyolojisi, Ankara, 2007.
2	Doyle, M. 1989. Foodbornebacterialpathogens. New York.
3	Adams, M.R. 2004. Foodmicrobiology . Cambridge : TheRoyalSociety of Chemistry
4	Frazier, W., Westhoff, D.C. 1988. FoodMicrobiology,Singapore.

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
2	Theoretical	Animal originated foodborne health risks
3	Theoretical	Pathogenesis of foodborne infections and intoxications
4	Theoretical	Foodborne pathogen bacteria
5	Theoretical	Foodborne pathogen bacteria
6	Theoretical	Foodborn pathogen bacteria
7	Theoretical	Foodborn pathogen bacteria
8	Intermediate Exam	Midterm
9	Theoretical	Foodborne micotoxigenic fungus
10	Theoretical	Foodborne viruses
11	Theoretical	Foodborne viruses
12	Theoretical	Foodborne and waterborne parasites
13	Theoretical	Prion-Crustacean and fish intoxications
14	Theoretical	Protection from foodborne infections and intoxications
15	Theoretical	Discussion

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	4	0	5	20
Reading	14	0	1	14
Midterm Examination	1	13	1	14



Final Examination	1	23	1	24
			Total Workload (Hours)	100
			[Total Workload (Hours) / 25*] = ECTS	4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To learn the health risk of foods animal originated
2	To have sufficient information about the pathogenesis of foodborne infections and intoxications
3	To gain detailed knowledge about foodborne pathogen bacteria
4	To gain detailed knowledge about foodborne pathogen viruses
5	To have sufficient information about foodborne and waterborne parasites
6	To gain detailed knowledge about prevention from food infection and intoxication

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	5	5	5	5
P2	5	5	5	5	5	5
P3	4	4	3	3	3	3
P4	2	3	2	2	2	2
P5	2					
P9	2	2				
P10	5	5	3	3	3	3

