AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	HACCP in Food Industry and Overview of Food Safety								
Course Code	VBH541		Couse Level	Second Cycle (Master's Degree)					
ECTS Credit	5	Workload	128 *(Hours)*	Theory	2	Practice	2	Laboratory	0
Objectives of the Course	To teach how to interact with quality safety of quality safety systems								
Course Content	Description, principle, practical area and advantage of HACCP. Requirements of HACCP applications								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Individual Study								
Name of Lecturer(s)	Lec. Cemil ŞAHİNER								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Gıda Güvenliği ve Kalite Yönetim Sistemleri (Topal, Ş., 1996, İstanbul)
2	Gıda Endüstrisinde Risk Yönetim Sistemi: HACCP ve Uygulamaları (Topal, Ş., 2001, İstanbul)
3	Gıda Mikrobiyolojisi (Ünlütürk, A., Turantaş F., 1999, İzmir)
4	HACCP in Meat Industry (Ed. Martyn Brown, 2002)
5	Principles of Food Sanitation (N.G. Marriott, 1999)

Week	Weekly Detailed Course Contents	
1	Theoretical	Food preservation techniques and product safety
	Practice	Presentation of the strategy to the student to be applied to the applications, how to approach the transition must be problem solving and the sampling-based application
2	Theoretical	Basic theories of the development of different processing techniques
	Practice	Personal hygiene, disinfection, pest control
3	Theoretical	Food quality safety, production and product control
	Practice	Strategy and plan of HACCP training and promote of project to students
4	Theoretical	HACCP and requirements of HACCP
	Practice	Determination of specific potential hazards from production to consumption
5	Theoretical	The main definitions, principles, phases of HACCP
	Practice	Risk analysis for the prevention or control of the potential hazards
6	Theoretical	Application of HACCP team development, practice planning
	Practice	Determination of critical control point
7	Theoretical	Risk management and integration of HACCP in food industry
	Practice	Determination of control criteria and tolerance/target limits
8	Intermediate Exam	Midterm
9	Theoretical	A classification of the possible hazards in HACCP
	Practice	Determination of the corrective measures to be taken to deviations
10	Theoretical	Sampling plan preparation in HACCP
	Practice	Determination of confirmatory analyses and processes
11	Theoretical	How to apply HACCP? Plan steps, hazard analyses
	Practice	Documentation
12	Theoretical	Determination of critical control point in HACCP, creation of control and monitoring mechanism
	Practice	Combining parts of the project by the group, preparation of the presentation

13	Theoretical	Determination of corrective processes in HACCP, verification and control, control stages, storing data and documentation
	Practice	Preparation and presentation of the project
14	Theoretical	Benefits of HACCP in terms of consumer and product safety
	Practice	Preparation and presentation of the project
15	Theoretical	Directing conformation the basic risk management and quality safety systems
	Practice	Preparation and presentation of the project

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	2	28
Assignment	4	0	5	20
Reading	14	0	1	14
Midterm Examination	1	15	1	16
Final Examination	1	21	1	22
			Total Workload (Hours)	128
			[Total Workload (Hours) / 25*] = **ECTS**	5

**25 hour workload is accepted as 1 ECTS*

Learning Outcomes

1	To learn quality safety
2	To learn quality safety systems
3	To learn how to interact with quality safety of quality safety systems
4	To learn the necessity of the HACCP
5	To learn the main HACCP definitions
6	To learn how it applies to HACCP

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
P2						3
P3	4	4	4	4	4	4
P4	2	2	2	2	2	5
P5						5
P6	2	2	2	2	2	5
P7	1	1	1	1	1	5
P8						5
P9						3

P10	5	5	5	5	5	5