

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title								
Course Code	VBH539		Couse Level		Second Cycle (Master's Degree)			
ECTS Credit 2	Workload	50 (Hours)	Theory	1	Practice	0	Laboratory	0
Objectives of the Course EU food safety organisations and their applications in food safety								
Course Content The importance of food, EU			and food ap	olications.	EFSA			
Work Placement N/A								
Planned Learning Activities and Teaching Methods Explanation (Presentation), Discussion								
Name of Lecturer(s) Lec. Cemil ŞAHİNER, Prof. Ergün Ömer GÖKSOY								

Assessment Methods and Criteria

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

Recommended or Required Reading

1 EFSA Structure, European Food Safety Authority, http://www.efsa.eu.int/about_efsa/structure/catindex_en.html

2 EFSA publications.

Week	Weekly Detailed Cour	eekly Detailed Course Contents		
1	Theoretical	Introduction		
2	Theoretical	The main food safety monitoring structure of EU		
3	Theoretical	Food safety policy of EU and its effects on Turkey		
4	Theoretical	EFSA		
5	Theoretical	OIE and its responsibility		
6	Theoretical	The food authorities in member states		
7	Theoretical	The food safety system in France		
8	Intermediate Exam	Midterm exam		
9	Theoretical	The food safety system in Germany		
10	Theoretical	Factors affecting food safety policies in EU.		
11	Theoretical	Risk analysis		
12	Theoretical	GMP, HACCP, ISO and other monitoring systems		
13	Theoretical	RASFF, traceability		
14	Theoretical	Adaptation procedures for food safety carried out in the individual member states		
15	Theoretical	European Union Chapter 12		

Workload Calculation

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Activity	Quantity Preparation Duration		Total Workload			
Lecture - Theory	14	0	1	14		
Reading	9	0	1	9		
Midterm Examination	1	10	1	11		
Final Examination	1	15	1	16		
Total Workload (Hours)						
	2					
*25 hour workload is accepted as 1 ECTS						

Learning Outcomes

1	To gain sufficient knowledge about EU	
2	To have sufficient knowledge related with the importance of food in EU	
3	To know the interactions between EU commission and food applications	



4	To obtain sufficient knowledge about EFSA				
5	To gain sufficient knowledge about food monitoring mechanisms and problems related with food monitoring in EU.				
6	To have detailed information about EU food monitoring applications and veterinary services				

Programme Outcomes (Food Hygiene and Technology (Veterinary Medicine) Master)

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	5	5	5	5	5	5
P4	5	4	5	5		4
P5	5	4	5	5	4	4
P7	5	5	4	4	4	5
P8	5	5	4	5	5	5

