



**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	Codex Alimentarius								
Course Code	VBH536	Course Level		Second Cycle (Master's Degree)					
ECTS Credit	4	Workload	100 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	To be informed about legal regulations about food								
Course Content	The importance of codex alimentarius, adulterations and fakes done in foods, the importance of these adulterations for human health. A general overview on the regulations. Evaluation of some of the regulations								
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	Turkish Codex Alimentarius
2	Jay (1996) Modern Food Microbiology, Chapman and Hall, 2006
3	Erol İ. (2008). Gıda Hijyeni

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
2	Theoretical	Turkish Codex Alimentarius.
3	Theoretical	Food hygiene regulation
4	Theoretical	Meat and processed meat products regulation
5	Theoretical	Meat inspection regulation
6	Theoretical	Raw poultry meat and processed poultry meat products regulation
7	Theoretical	Animal welfare and transport regulation
8	Intermediate Exam	Midterm
9	Theoretical	Milk and dairy products regulation
10	Theoretical	Slaughterhouse regulation
11	Theoretical	Food industry regulation
12	Theoretical	Honey regulation
13	Theoretical	Functional foods regulation
14	Theoretical	Aquaculture regulation
15	Theoretical	Water regulation

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	5	0	2	10
Reading	14	0	1	14
Midterm Examination	1	16	1	17
Final Examination	1	30	1	31
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	To gain knowledge about the definitions of rules, regulations, committee decisions, notifications and instructions.
2	To have sufficient information related with Turkish Codex Alimentarius and its instructions.
3	To get abilities for decision making and evaluation
4	To learn adulterations and fakes made in food.
5	To determine and use resources to increase knowledge of the subject

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
P1	5	5	5	5	5
P2	5	5	5	5	5
P3	4	4	4	5	5
P5	5	5	5	5	5
P9	4	4	5	4	5
P10	4	4	5	5	5

