AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Codex Alimentarus						
Course Code		VBH536		Couse 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 alimentarus, 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	Turkısh Codex Alımentarus
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 Alimentarus.
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 Alimentarus 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 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
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