



**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	Veterinary Public Health								
Course Code	VBH505	Course Level		Second Cycle (Master's Degree)					
ECTS Credit	5	Workload	125 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	The students will be informed about veterinary public health issues, food safety from farm to table, zoonosis, foodborne diseases, food poisoning and chemical toxications, the features of food processing and marketing premises, auditing food processing premises								
Course Content	The purpose and importance of veterinary public health, Protection and control in zoonotic and zoonotic diseases, Food safety from farm to table, Food safety quality management systems								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion								
Name of Lecturer(s)	Lec. Devrim BEYAZ								

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Dogruer, Y (2000) Veteriner Halk Sağlığı, Konya
2	Dirican, R (1993) Halk Sağlığı, Bursa
3	Sarımehmetoğlu, B (1997) Veteriner Halk Sağlığı, Ankara

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition and importance of veterinary public health
2	Theoretical	The purpose and history of veterinary public health - one medicine one health concept
3	Theoretical	Definition and classification of zoonoses
4	Theoretical	Bacterial zoonoses
5	Theoretical	Viral zoonoses
6	Theoretical	Parasitic zoonoses
7	Theoretical	Protection and control in zoonotic diseases
8	Intermediate Exam	Midterm exam
9	Theoretical	Food safety from farm to table
10	Theoretical	Food hazards
11	Theoretical	Food infections and intoxications
12	Theoretical	Food safety quality management systems
13	Theoretical	Regulation on food safety
14	Theoretical	Environment and public health
15	Theoretical	Overview and completion of missing topics
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	2	0	14	28
Assignment	10	0	2	20
Reading	10	0	2	20
Midterm Examination	1	22	1	23



Final Examination	1	33	1	34
Total Workload (Hours)				125
[Total Workload (Hours) / 25*] = ECTS				5
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To be able to acquire the term of 'from farm to table' approach.
2	To be able to have sufficient knowledge on foodborne risks and their preservation methods.
3	To know the legislation on food safety
4	To learn One Health concept.
5	To have detailed information about zoonoses

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
P2	5	5	5	5	5
P3		5			
P4	5	5	5	5	5
P5	5	5		5	
P6	5	5		5	5
P7	5	5	5	5	5
P8	5	5	5	5	
P9	5	5		5	5
P10	5	5			3

