



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Hygiene and Food Protection							
Course Code		VBH506		Course Level		Second Cycle (Master's Degree)			
ECTS Credit	7	Workload	175 ( <i>Hours</i> )	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		Description of Food and Hygiene and the correlations of them, to determine of food products and its steps, to define of basic principles of food hygiene, to learn in detail about causes of deterioration of foods and about methods that will healthy allow foods to last longer							
Course Content		The intrinsic microflora of the foods, The food borne risks, Food protection and food spoilage, the basic principles utilized in food preservation and detailed overview of the methods used in food preservation							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)		Prof. Ergün Ömer GÖKSOY							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Erol İ., Gıda Hijyeni ve Mikrobiyolojisi. 2007.
2	Ünlütürk, A., Turantaş F. Gıda Mikrobiyolojisi
3	İnal, T. Besin Hijyeni
4	Tunail N., Mikrobiyoloji, 2009.
5	Erkmen O., Gıda Mikrobiyolojisi (2. Baskı), 2010.

Week	Weekly Detailed Course Contents	
1	Theoretical	Food hygiene definition, importance, classification, history
2	Theoretical	Physical and chemical hazards in food hygiene (toxic substances in foods that occur during and after processing)
3	Theoretical	Chemical hazards in food hygiene II (pesticide, antibiotic residues, heavy metal contamination, dioxin etc. contamination)
4	Theoretical	Health risks due to animal foods, microbial dangers (bacterial toxins)
5	Theoretical	Bacterial agents that infect foods
6	Theoretical	Foodborne viral and parasitic infections
7	Theoretical	Hygiene and sanitation in food premises
8	Intermediate Exam	Midterm exam
9	Theoretical	Food preservation overview and basic principles used in food preservation, causes of food spoilage and factors affecting spoilage
10	Theoretical	Food preservation (temperature, cooling, freezing)
11	Theoretical	Food preservation with chemical preservatives
12	Theoretical	Drying, brine and fermentation method
13	Theoretical	Irradiation, smoking, high pressure applications in foods
14	Theoretical	Canning technology
15	Theoretical	Food preservation with different packaging methods (Controlled, modified ..)
16	Final Exam	Final exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	3	42
Assignment	10	2	3	50



Reading	14	0	2	28
Midterm Examination	1	24	1	25
Final Examination	1	29	1	30
Total Workload (Hours)				175
[Total Workload (Hours) / 25*] = <b>ECTS</b>				7
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	Learning to microbial ecology of foods
2	Pathogens that cause food intoxication, and their speciality
3	To determine the importance of hygiene and sanitation
4	To learn the basic principles of food preservation
5	To learn things about food protection by conventional methods
6	To learn the methods of food protection according to the type of foods
7	To learn the importance of food packaging and specific packaging methods in food preservation

### 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	L7
P1	5	4			4	4	5
P2		5			5	5	5
P3	2	5		4	5	5	5
P4		5	3	4	3	4	5
P5		5	3	4	4	4	5
P6		5	3	4	5	4	5
P7		5	3	4	4	4	5
P8		5	3	4	3	4	5
P9		5	3	4	4	4	5
P10		5	3				

