



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	Food Hygiene and Food Protection								
Course Code	VBH506	Course Level			Second Cycle (Master's Degree)				
ECTS Credit	7	Workload	175 (Hours)	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. Filiz KÖK								

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*] = ECTS				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) 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				

