



**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                                     | Poultry Meat Hygiene and Technology  |              |            |        |                                |          |   |            |   |
| Course Code                                      | VBH553   | Course Level |            |        | Second Cycle (Master's Degree) |          |   |            |   |
| ECTS Credit                                      | 3  | Workload     | 75 (Hours) | Theory | 1                              | Practice | 2 | Laboratory | 0 |
| Objectives of the Course                         | Determination of steps of the production of poultry meat, to point out the nutritious value of the poultry meat, to indicate the risks from the poultry meat       |              |            |        |                                |          |   |            |   |
| Course Content                                   | Determination of phases of the production of poultry meat, inspection of the poultry meat and quality control, Food infections and intoxications from poultry meat |              |            |        |                                |          |   |            |   |
| Work Placement                                   | N/A  |              |            |        |                                |          |   |            |   |
| Planned Learning Activities and Teaching Methods | Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study, Problem Solving   |              |            |        |                                |          |   |            |   |
| Name of Lecturer(s)                              |  |              |            |        |                                |          |   |            |   |

#### Assessment Methods and Criteria

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

#### Recommended or Required Reading

|   |  |
|---|--|
| 1 | Arslan A., Et muayenesi ve et ürünleri teknolojisi, 2002.            |
| 2 | Kanatlı Ar-Ge Yayınları no:3., Kanatlı Etleri ve Gıda Güvenliği 2001 |
| 3 | Türker., Hayvansal gıdalarda kalite kontrolü, 1997.                  |

| Week | Weekly Detailed Course Contents |  |
|------|---------------------------------|--|
| 1    | Theoretical                     | Kanatlı etlerinin kompozisyon ve besin değerleri   |
|      | Practice                        | Introduction   |
| 2    | Theoretical                     | Determination of hygienic conditions of poultry slaughterhouse, meat shredding place, cold storage and production places |
|      | Practice                        | Introduction of laboratories and instruments that conduct the poultry analysis   |
| 3    | Theoretical                     | Determination and application of HACCP principles to poultry cutting line  |
|      | Practice                        | Protein analysis of the poultry meat   |
| 4    | Theoretical                     | Draft prohibited and notifiable diseases   |
|      | Practice                        | Fat analysis of the poultry meat   |
| 5    | Theoretical                     | Methods of cooling and cold storage of the poultry meat  |
|      | Practice                        | Ash, humidity and pH analysis of the poultry meat  |
| 6    | Theoretical                     | Methods of chilling and frozen storage of the poultry meat   |
|      | Practice                        | Preparation for microbiological analysis; sterilization and preparation of growth medium                                 |
| 7    | Theoretical                     | Determination of general hygienic measures and decontamination methods   |
|      | Practice                        | Searching for Salmonella in poultry meat   |
| 8    | Intermediate Exam               | Midterm  |
| 9    | Theoretical                     | Grouping of chicken meat and deboning  |
|      | Practice                        | Searching for Campylobacter in poultry meat  |



|    |             |   |
|----|-------------|---|
| 10 | Theoretical | Factors affecting the quality of poultry meat                               |
|    | Practice    | Methods of physical inspections of poultry meat                             |
| 11 | Theoretical | Poultry diseases, which are important for meat inspection                   |
|    | Practice    | Searching for Staphylococcus aureus in poultry meat                         |
| 12 | Theoretical | Cleaning and sanitation programme of poultry plant                          |
|    | Practice    | Searching for Aerobic mesophilic counts and yeast and mould in poultry meat |
| 13 | Theoretical | Personnel hygiene in poultry industry                                       |
|    | Practice    | Hygiene control of cold storage, shredding units of poultry plants          |
| 14 | Theoretical | Chemical and microbiological properties of poultry meat                     |
|    | Practice    | Hygiene control of personal working in poultry plants                       |
| 15 | Theoretical | Discussion  |
|    | Practice    | Evaluation of the analysis results  |

### Workload Calculation

| Activity                              | Quantity | Preparation | Duration | Total Workload |
|---------------------------------------|----------|-------------|----------|----------------|
| Lecture - Theory                      | 14       | 0           | 1        | 14             |
| Lecture - Practice                    | 14       | 0           | 2        | 28             |
| Midterm Examination                   | 1        | 11          | 1        | 12             |
| Final Examination                     | 1        | 20          | 1        | 21             |
| Total Workload (Hours)                |          |             |          | 75             |
| [Total Workload (Hours) / 25*] = ECTS |          |             |          | 3              |

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

|   |  |
|---|--|
| 1 | To indicate that the nutritious value and nutrient composition of poultry meat   |
| 2 | To point out the poultry slaughter line, and to establish critical control points on the line  |
| 3 | Determination of food infection and intoxication caused by poultry meat  |
| 4 | Poultry meat products technology, preservation of the poultry meat   |
| 5 | Hygiene and sanitation programme at poultry slaughterhouse and workers   |
| 6 | To perform laboratory analysis on poultry meat, to know that characteristics of poultry meat and poultry meat slaughter houses and the technical specification |

### Programme Outcomes (Food Hygiene and Technology (Veterinary) Master)

|    |
|----|
| 1  |
| 2  |
| 3  |
| 4  |
| 5  |
| 6  |
| 7  |
| 8  |
| 9  |
| 10 |
| 11 |
| 12 |
| 13 |

### 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 |
|----|----|----|----|----|----|----|
| P1 | 5  | 1  | 1  | 1  | 1  | 1  |



|     |   |   |   |   |   |   |
|-----|---|---|---|---|---|---|
| P2  | 1 | 1 | 1 |   | 4 | 5 |
| P3  | 1 | 5 | 2 | 4 | 3 | 1 |
| P4  | 1 | 4 | 5 | 1 | 1 | 1 |
| P5  | 2 | 1 | 1 | 5 | 1 | 4 |
| P7  | 2 | 1 | 1 | 5 | 1 | 4 |
| P8  | 1 | 1 | 3 | 4 | 5 | 2 |
| P9  | 3 | 1 | 1 | 5 | 1 | 1 |
| P10 | 1 | 4 | 5 | 1 | 3 | 2 |
| P11 | 1 | 1 | 1 | 1 | 5 | 3 |
| P12 | 1 | 1 | 1 | 1 | 5 | 3 |
| P13 | 1 | 1 | 4 | 3 | 5 | 1 |

