AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Poultry Meat Hygiene and Technology								
Course Code	VBH553		Couse 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

10	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 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
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