AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Food Hygiene and Control						
Course Code	VBH604		Couse Level		Third Cycle (Doctorate Degree)		
ECTS Credit	7	Workload	175 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	To have sufficient knowledge information about the relationship between food and hygiene, food microbiology, food poisoning, determination of contamination points in food production stages, the basic principles of food hygiene.						
Course Content	Food pathogens, food contamination, factors affecting microbial growth in foods, food poisoning, sources of contamination of meat, milk, poultry, eggs, aquatic and aquatic products, public health risks from food, food preservation and food spoilage, hygiene and sanitation in food establishments.						
Work Placement	N/A						
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Discussion, Individual Study				
Name of Lecturer(s)	Prof. Ergün Ömer GÖKSOY, 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	Tunail N., Mikrobiyoloji, 2009.
3	Erkmen O., Gıda Mikrobiyolojisi (2. Baskı), 2010.
4	Doyle M., Beuchet RL., Food Microbiology: Fundamentals and Frontiers, 2012.

Week	Weekly Detailed Course Contents	
1	Theoretical	Intrinsic and extrinsic factors affecting microbial growth in foods (structure and composition of food, water activity, pH value, redox potential, temperature, effects of atmosphere)
2	Theoretical	Preservation methods (high and low temperatures, drying, adding salt/sugar, high pressure application) in order to improve shelf-life of foodstuff
3	Theoretical	Preservation methods (smoking, packaging, irradiation smoking, packaging, irradiation) in order to improve shelf-life of foodstuff
4	Theoretical	Introduction to the food microbiology, Gram (+) and Gram (-) food spoiladge bacteria
5	Theoretical	Foodborne infections and intoxications from Salmonella and Shigella
6	Theoretical	Foodborne infection and intoxications from Escherichia coli
7	Theoretical	Foodborne infection and intoxications from Campylobacter and Escherichia coli
8	Intermediate Exam	Midterm exam
9	Theoretical	Foodborne infections and intoxications from Listeria monocytogenes, Staphylococcus aureus and Bacillus cereus
10	Theoretical	Foodborne infections and intoxications from Clostridium perfringens and Clostridium botulinum
11	Theoretical	Foodborne infections and intoxications from Vibrio cholera, V. vulnificus, V. parahaemolyticus, Plesiomonas shigelloides, Aeromonas hydrophila, Yersinia enterocolitica
12	Theoretical	Foodborne mycotoxigenic fungi and viruses
13	Theoretical	Water and sea product hygiene and Foodborne intoxications from shellfish and fish consumption
14	Theoretical	Egg and egg product hygiene
15	Theoretical	Honey hygiene
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	3	2	70
Assignment	12	3	1	48

Reading	10	0	1	10
Midterm Examination	1	20	1	21
Final Examination	1	25	1	26
			Total Workload (Hours)	175
			[Total Workload (Hours) / 25*] = **ECTS**	7

25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To know the relationship between food and hygiene
2	To have sufficient knowledge about the factors affecting food microbial growth and food poisoning
3	To have sufficient knowledge related with pathogenesis of foodborne pathogens
4	To have sufficient knowledge about foodborne mycotoxins and viral diseases
5	To learn hygiene and sanitation conditions that should be applied in food industry

Programme Outcomes *(Food Hygiene and Technology (Veterinary Medicine) Doctorate)*

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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
P1	5	5	5	5	5
P2	4	4	4	4	4
P3	5	5	5	5	5
P4	5	5	5	5	5
P9	5	5	5	5	5
P10	5	5	5	5	5
P13	5	5	5	5	5