



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Water Hygiene-Control and Industry							
Course Code		VBH624		Couse Level		Third Cycle (Doctorate Degree)			
ECTS Credit	6	Workload	150 (<i>Hours</i>)	Theory	1	Practice	2	Laboratory	0
Objectives of the Course		Aim to learn the poultry meat production process identify the nutritional value of poultry meat and the food risks arising from poultry meat.							
Course Content		Processing of the production of poultry meat, inspection of the poultry meat and control of quality, 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	The composition and nutritional values of poultry meat
	Practice	Introduction
2	Theoretical	Determination of hygienic conditions of poultry slaughterhouse, meat shredding place, cold storage and production places
	Practice	To introduce of laboratories and instruments that conduct the poultry meat analysis
3	Theoretical	Application of HACCP system to poultry slaughter 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 cold storage of the poultry meat
	Practice	Ash, humidity and pH analysis of the poultry meat
6	Theoretical	Methods of chilling of the poultry meat
	Practice	Preparation for microbiological analysis; sterilization and preparation of media
7	Theoretical	Determination of general hygienic precautions and decontamination methods
	Practice	To investigate presence of Salmonella spp. in poultry meat
8	Intermediate Exam	Midterm exam
9	Theoretical	Grouping and deboning of poultry carcass
	Practice	To investigate presence of Campylobacter in poultry meat
10	Theoretical	Quality of poultry meat and factors affecting meat quality
	Practice	Methods of physical inspections of poultry meat
11	Theoretical	Poultry diseases, which are important for meat inspection
	Practice	Investigation of Staphylococcus aureus in poultry meat
12	Theoretical	Hygiene and sanitation in poultry meat enterprises
	Practice	To determine total viable count and yeast and mould in poultry meat
13	Theoretical	Personnel hygiene in poultry industry
	Practice	Hygiene control of cold storage, deboning units of poultry plants
14	Theoretical	Chemical and microbiological properties of poultry meat
	Practice	Hygiene control of personal in poultry plants



15	Theoretical	Discussion
	Practice	Evaluation of the analysis results

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	1	28
Lecture - Practice	14	1	2	42
Assignment	12	2	1	36
Reading	12	0	1	12
Midterm Examination	1	10	1	11
Final Examination	1	20	1	21
Total Workload (Hours)				150
[Total Workload (Hours) / 25*] = ECTS				6
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To indicate that nutrient composition and nutritional value of poultry meat
2	HACCP system in poultry slaughter line and determination of critical control points in this line
3	Determination of infection and intoxication caused by poultry meat
4	To learn conservation methods of poultry meat and meat products and poultry meat technology
5	Hygiene and sanitation programme at poultry slaughter line
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) 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	L6
P1	5	5	5	4	5	5
P2	4	5	5		5	
P3	4	5	5	5	5	5
P4		5	4	4	5	5
P5		4	5			
P6		5				
P7	5	5	5	5	5	
P9	4	5	5	5	5	
P10	4	4	4	4		4
P11						5
P12						5
P13	5	5	5	5	5	5

