



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Foodborne Infections and Intoxications							
Course Code		VBH628		Coure Level		Third Cycle (Doctorate Degree)			
ECTS Credit	6	Workload	150 ( <i>Hours</i> )	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The pathogenesis of food infection and intoxication, and protection from foodborne infections and intoxications							
Course Content		Food intoxication. Bacterial infections and intoxications such as Salmonella, Shigella, Staphylococcus, Vibrio, Listeria, Brucella, Campylobacter etc. and viral, parasite infections and food intoxications							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion					
Name of Lecturer(s)									

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	İ.EROL, Gıda Hijyeni ve Mikrobiyolojisi, Ankara, 2007.
2	Doyle, M. 1989. Foodborne bacterial pathogens. New York.
3	Adams, M.R. 2004. Food microbiology . Cambridge : The Royal Society of Chemistry
4	Frazier, W., Westhoff, D.C. 1988. Food Microbiology, Singapore.

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
2	Theoretical	Animal originated foodborne health risks
3	Theoretical	Pathogenesis of foodborne infections and intoxications
4	Theoretical	Foodborne pathogen bacteria – Salmonella, Campylobacter jejuni, Shigella, Brucella
5	Theoretical	Foodborn pathogen bacteria– Escherichia coli, Yersinia enterocolitica, Enterococcus, Plesiomonas shigelloides
6	Theoretical	Foodborne pathogen bacteria– Listeria monocytogenes, Vibrio cholerae, Vibrio parahaemolyticus, Vibrio vulnificus, Bacillus cereus
7	Theoretical	Foodborne pathogen bacteria– Aeromonas hydrophila, Staphylococcus aureus, Clostridium botulinum, Clostridium perfringens, other zoonotic bacteria
8	Intermediate Exam	Midterm exam
9	Theoretical	Foodborne micotoxigenic fungus– Aspergillus, Fusarium, Penicillium
10	Theoretical	Foodborne viruses - Enteric hepatitis viruses, norovirus
11	Theoretical	Foodborne viruses – Rotavirus and other zoonotic viruses
12	Theoretical	Foodborne and waterborne parasites
13	Theoretical	Prion- Crustacean and fish intoxications
14	Theoretical	Protection from foodborne infections and intoxications
15	Theoretical	Discussion

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	4	0	10	40
Reading	14	0	2	28
Midterm Examination	1	30	1	31



Final Examination	1	22	1	23
Total Workload (Hours)				150
[Total Workload (Hours) / 25*] = ECTS				6
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	To learn the health risk of foods animal originated
2	To have sufficient information about the pathogenesis of foodborne infections and intoxications
3	To gain detailed knowledge about foodborne pathogen bacteria
4	To gain detailed knowledge about foodborne pathogen viruses
5	To have sufficient information about foodborne and waterborne parasites
6	To gain detailed knowledge about prevention from food infection and intoxication

### 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	5	5	5
P2	5	4	5	5	5	5
P3	5	4	4	4	4	2
P4	4	4	3	3	3	3
P5	5	4	2	2	2	2
P6	3	3	2	2	2	1
P7	4	3	4	4	4	2
P8	4	2				1
P9	4	1	1	1	1	1
P10	5	5	5	5	5	5
P13	5	3	4	4	4	5

