AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Food Safety and Quality Systems in Food Industry								
Course Code	VBH631		Couse Level	Third Cycle (Doctorate Degree)					
ECTS Credit	5	Workload	125 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	To teach how to interact with quality safety of quality safety systems. To understand the concept of foods afety from farm to table.								
Course Content	Quality will be defined and information will be given about quality control and food safety and organization in quality control.								
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	Gıda Güvenliği ve Kalite Yönetim Sistemleri (Topal, Ş., 1996, İstanbul)
2	Gıda Endüstrisinde Risk Yönetim Sistemi: HACCP ve Uygulamaları (Topal, Ş., 2001, İstanbul)
3	HACCP in MeatIndustry (Ed. Martyn Brown, 2002)
4	Gıda Güvenliği: Tayar,M. İstanbul 2009
5	HACCP in Meat, poultryandfishprocessing (Ed. A. M. Pearson, T. R. Dutson, 1999)

Week	Weekly Detailed Course Contents	
1	Theoretical	Overview of theconcept of FoodSafety
2	Theoretical	Food quality safety, production and product control
3	Theoretical	Quality management systems and related standards
4	Theoretical	Food safety from farm to table
5	Theoretical	Food-borne hazards
6	Theoretical	Food-related health risks
7	Theoretical	Pre-requisite programs (GAP, GRP, GLP, GMP.)
8	Intermediate Exam	Midterm exam
9	Theoretical	Food safety and quality management systems
10	Theoretical	Food safety audits
11	Theoretical	Risk management and integration of HACCP in food industry
12	Theoretical	How to apply HACCP? Plan steps, hazard analyses
13	Theoretical	Benefits of HACCP in terms of consumer and product safety
14	Theoretical	Directing conformation the basic risk management and quality safety systems

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	4	0	7	28
Reading	14	0	2	28
Midterm Examination	1	16	1	17

Final Examination	1	23	1	24
			Total Workload (Hours)	125
			[Total Workload (Hours) / 25*] = **ECTS**	5
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	To learn quality safety
2	To learn quality safety systems
3	Learns the application of quality assurance system in food industry
4	Comprehendtheprinciples of foodsafetyfromfarmtotable.
5	Definitions of food-bornehazards
6	Learns nationa land international regulations on food safety issues

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