



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Monitoring Food Premises							
Course Code		VBH643		Couese Level		Third Cycle (Doctorate Degree)			
ECTS Credit	2	Workload	50 (<i>Hours</i>)	Theory	1	Practice	0	Laboratory	0
Objectives of the Course		Foodsafetyapproach of farmtoforkandhygienemonitoring. Contaminationsources of foodsandfactorsto be controlled. Precautions in ordertominimisehealthrisks at thefoodpremises							
Course Content		The hygiene control of the premise, workers, equipment, raw material and endproduct. Inspecting food premises to provide minimum requirments of thelaws. HACCP programe in order to provide food quality control and safety. National food safety and hygiene inspection legislations.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Temel Gıda Hijyeni, Deniz GÖKTAN, Gökür TENCEL, İzmir, 2014
2	Gıda İşletmelerinde Hijyen 2, Deniz GÖKTAN, Gökür TENCEL, İzmir, 2014

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction - Definitions
2	Theoretical	The history of food inspection applications in Turkey
3	Theoretical	Available in the food control applications in Turkey
4	Theoretical	The European Union and the United States food inspection applications
5	Theoretical	Professional ethics and professional training
6	Theoretical	Consumer rights
7	Theoretical	Food safety requirements
8	Intermediate Exam	Midterm
9	Theoretical	The responsibilities of the workplace stages of production, processing, distribution
10	Theoretical	Control and checking procedures and principles
11	Theoretical	Responsibilities of employees engaged in food inspection
12	Theoretical	Food controller / food inspectors and assistant food controller / assistant supervisory staff training
13	Theoretical	General Hygiene Rules
14	Theoretical	Legislation
15	Theoretical	Discussion

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Reading	14	0	1	14
Midterm Examination	1	7	1	8
Final Examination	1	13	1	14
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	Learns available in the food control applications in Turkey
2	Learns the European Union and the United States food inspection applications
3	Learns professional ethics and professional training
4	Learns food safety requirements
5	Learns General Hygiene Rules
6	Learns Food control-related legislation

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

