AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Foodborne Allergies and Allergens						
Course Code		VBH645		Couse Level		Third Cycle (Doctorate Degree)		
ECTS Credit	4	Workload	100 *(Hours)*	Theory	1	Practice	0	Laboratory	0

Objectives of the Course	To give detailed information regarding to the food-borne allergens
Course Content	Description of allergy. Substances can be allergic. The mechanisms and theresons of allergies. Allergic reactions from the viewpoit of public health. Allergic cases due to food borne allergens. Individualt and environmental conditions and risk factors. Food additives. Prevention and treatment. national and international legislations.
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	The Food Allergy Book, 2000
2	William Walsh, Food Allergies and Food Intolarence, 1997

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
2	Theoretical	Description of allergen.
3	Theoretical	Types of allergen
4	Theoretical	Mechanism of food allergy
6	Theoretical	Allergies caused by IgE.
7	Theoretical	Food allergies, allergies caused by factors other than IgE
8	Intermediate Exam	Midterm exam
9	Theoretical	Allergies caused by food additives. Allergic reactions developing to foodborne antibiotics
10	Theoretical	Food borne class 1 allergens
11	Theoretical	Food borne class 2 allergens
12	Theoretical	Allergy caused by histamine.
13	Theoretical	Allergy caused by histamine.
14	Theoretical	Protection and legislations
15	Theoretical	Discussion

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	1	0	14	14
Assignment	1	0	10	10
Reading	1	0	14	14
Midterm Examination	1	25	1	26
Final Examination	1	35	1	36
			Total Workload (Hours)	100
			[Total Workload (Hours) / 25*] = **ECTS**	4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Knows the description of allergen
2	Learns allergy mechanism
3	Has knowledge about the causes of allergies.
4	Understands the relationship between food items, food additives and allergy
5	Learns legal regulations of allergens

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	5	5	5	5	5
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	5	5	5	5	5
P8	5	5	5	5	5
P9	5	5	5	5	5
P10	4	4	5	5	5
P12	5	5	5	5	5
P13	5	5	5	5	5