



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Mass Consumption Locations and Food Security							
Course Code		ADY111		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		At the end of this course, It is aimed to gain the ability to observe whether food security is indeed provided in mass consumption areas, to learn the factors affecting food safety in collective consumption areas and to learn the measures to be taken.							
Course Content		In mass consumption areas; General rules of hygiene, use of foodstuffs, acceptance of foodstuffs, storage, preparation of foodstuffs, use of special product groups, monitoring of control points and evaluation of system, emphasis of verification process							
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	70

### Recommended or Required Reading

1	1. Öğretim Elemanı Ders Notları
2	Ministry of Food, Agriculture and Hygiene for Community Consumption and Good Practice Guide
3	TS EN ISO 22000 Food Safety Management System Standard

Week	Weekly Detailed Course Contents	
1	Theoretical	General hygiene rules in mass consumption places
2	Theoretical	Use of foodstuffs in mass consumption areas
3	Theoretical	Acceptance of food stuffs
4	Theoretical	Conservation of foodstuffs
5	Theoretical	Preparation of foodstuffs
6	Theoretical	Special product groups in foods
7	Theoretical	Use of special product groups
8	Intermediate Exam	Midterm
9	Theoretical	Implementation of HACCP principles in mass consumption areas
10	Theoretical	Competence / training of employees in mass consumption areas
11	Theoretical	Documentation
12	Theoretical	Case Study
13	Theoretical	Case Study
14	Theoretical	An overview
15	Final Exam	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	3	42
Reading	14	1	0	14
Midterm Examination	1	5	1	6
Final Examination	1	12	1	13
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

\*25 hour workload is accepted as 1 ECTS



**Learning Outcomes**

1	Comprehension of the importance of food safety in mass consumption areas
2	Learning how to provide food safety in mass consumption areas
3	Having information about the problems that the lack of Food Safety Management can cause in the community habitats
4	Having information about food hazards and preventive measures in mass consumption areas.
5	Learning systematic approach to establishing a food safety system in public consumption areas

**Programme Outcomes (Emergency and Disaster Management)**

1	Improving the ability to cope with life-threatening emergencies
2	The awareness of the necessity of lifelong learning and the ability to do so
3	To be able to use basic science (Mathematics, Chemistry, Physiology, Anatomy etc.) in the field of Emergency Aid and Disaster Management
4	Ability to analyze and interpret hazards and risks
5	Sensitivity to global and local disasters
6	Effective communication skills and foreign language knowledge
7	Skills and creativity in interdisciplinary teams
8	Providing physical and mental stability
9	To be able to organize, search and rescue search and rescue operations
10	To reach sufficient education level to understand the effects of disasters in universal and social dimensions
11	To recognize the cooperation between actors and their actors in Emergency Aid and Disaster Management
12	Emergency Aid and Disaster Management vocational, ethical and social responsibility awareness
13	Ability to assume an educational role in Emergency Aid and Disaster Management
14	To be able to use technology effectively in the field of Emergency Aid and Disaster Management
15	Emergency Aid, Search-Rescue and Disaster Management as a whole and manage emergency situations and responsibility awareness

**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	4	4	4	4	4
P2	1	1	1	1	1
P3	2	2	2	2	2
P4	3	3	3	3	3
P5	2	2	3	3	3
P6	2	2	2	2	2
P7	1	1	1	1	1
P8	2	2	2	2	2
P9	1	1	1	1	1
P10	1	1	1	1	1
P11	2	2	2	2	2
P12	2	2	2	2	2
P13	2	2	2	2	2
P14	2	2	2	2	2
P15	2	2	2	2	2

