



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Safety and Food Legislation							
Course Code		ADY218		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		In this course, students will be aware of the national and international food legislation they are responsible for and ensuring food quality. At the end of this course, students will be able to understand the basic concepts of law, food law and food legislation, the requirements for food control and the organization of the food control system.							
Course Content		Basic concepts of law, food law and food law; The requirements for the organization of food control and food control system, Modern food law, preparation of regulations and standards, food law in Turkey, regulations, communications and promotion of standards; Responsibilities of food producers and sellers; International food legislation (ISO, CAC, EU studies and directives, CE marking, US food legislation)							
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	Lebib Yalkın Yayınları "Legislation in Progress" TSE Standards EU Directives
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Week	Weekly Detailed Course Contents	
1	Theoretical	Course content, reason, importance, rules and requirements
2	Theoretical	The basic concepts of law
3	Theoretical	Food law and food legislation
4	Theoretical	The requirement for food control and the organization of the food control system
5	Theoretical	The requirement for food control and the organization of the food control system
6	Theoretical	Preparing modern food law, regulations and standards
7	Theoretical	Food law in Turkey, regulations, communications and promotion of standards
8	Intermediate Exam	Midterm
9	Theoretical	Food law in Turkey, regulations, communications and promotion of standards
10	Theoretical	Food law in Turkey, regulations, communications and promotion of standards
11	Theoretical	Food law in Turkey, regulations, communications and promotion of standards
12	Theoretical	Responsibilities of food producers and sellers
13	Theoretical	International food legislation (ISO, CAC, EU studies and directives, CE marking, US food legislation)
14	Theoretical	International food legislation (ISO, CAC, EU studies and directives, CE marking, US food legislation)
15	Final Exam	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	8	1	9
Final Examination	1	12	1	13
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

\*25 hour workload is accepted as 1 ECTS



**Learning Outcomes**

1	Comprehension of regulations, statutes and directives in food law and food legislation
2	Understanding the requirements for food control and the requirements for the organization of the food control system
3	Understanding the requirements for the preparation of modern food law, regulation and standards
4	Food law in Turkey, regulations, and standards Understanding of papers
5	Understanding what the responsibilities of food producers and sellers are
6	Understanding of some studies in international food legislation (ISO, CAC, EU studies and directives, CE marking, US food legislation)

**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	L6
P1	2	5	2	2	5	5
P2	2	2	2	2	2	3
P3	2	2	2	2	2	2
P4	2	4	2	2	4	4
P5	2	3	2	2	3	3
P6	2	2	2	2	2	2
P7	2	4	2	2	4	4
P8	2	2	2	2	2	2
P9	2	2	2	2	2	2
P10	2	2	2	2	2	4
P11	2	3	2	2	5	5
P12	2	3	2	2	3	3
P13	2	3	2	2	3	3
P14	2	3	2	2	3	3
P15	2	3	2	2	3	3

