



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Safety and Management Systems							
Course Code		MSI202		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To provide the students with the quality and total quality concepts and necessary security systems in order to produce, process and sell safe food in the enterprises, to provide the necessary procedures for the establishment, execution and control of food security systems, the ability to establish system and to gain total quality awareness.							
Course Content		Food processing phase, after food process or unprocessed raw food toxins or infections caused by human health harmful effects and prevention methods used to prevent the management systems							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Course slides
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Week	Weekly Detailed Course Contents	
1	Theoretical	Quality and total quality concepts and development ISO 9000 quality management system
2	Theoretical	The concept of safe food, historical development of food security, food security systems
3	Theoretical	HACCP system and ISO 22000 food safety management system
4	Theoretical	Differences between HACCP certificate and ISO 22000 certificate
5	Theoretical	ISO 22000's main principle, requirements and requirements
6	Theoretical	ISO 22000's main principle, requirements and requirements
7	Theoretical	ISO 22000's main principle, requirements and requirements
8	Intermediate Exam	Midterm
9	Theoretical	ISO 22000 certification work and document benefits
10	Theoretical	Issues to be defined in the ISO 22000 standard
11	Theoretical	Organization chart preparation
12	Theoretical	Establishing food safety policy and objectives
13	Theoretical	Process, principles of procedure preparation, examination of the issues that need to be established
14	Theoretical	ISO 22000 and its applications
15	Theoretical	ISO 22000 and its applications
16	Final Exam	Final Exam



Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Individual Work	14	0	2	28
Midterm Examination	1	8	1	9
Final Examination	1	12	1	13
Total Workload (Hours)				78
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Students will have knowledge about chemical and physical properties of food-borne toxins.
2	Learn food management systems
3	Identify potential risks and make risk analysis when producing a foodstuff
4	Establish HACCP system for a new product

Programme Outcomes (Fruit and Vegetables Processing Technology)

1	To be able to understand social, cultural and social responsibilities and to have the ability to follow national and international contemporary
2	In line with the principles and reforms of Atatürk; Adopting the national, moral, spiritual and cultural values ??of the Turkish Nation, open to universal and contemporary developments, the Turkish language is a rich, rooted and productive language; love and awareness of language; to have the ability to use the foreign language sufficiently and with the habit of reading and professionally.
3	To know the basic hardware units and operating systems of computer, internet to be able to prepare documents, spreadsheets and presentations on the computer by using office programs
4	Gains the theoretical and practical knowledge at the basic level in mathematics, science and professional fields
5	Recognize and analyze the problems with the knowledge of fruit and vegetable technology in the field, interpret the data and propose solutions.
6	According to the prepared work plan and program in laboratories, it can carry out the necessary works to obtain the desired quality product.
7	To have professional and ethical responsibility in business life.
8	It is open to development and change, follows scientific social and cultural innovations and constantly improves itself.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4
P1	2	2	2	3
P2	2	2	2	3
P3	2	2	2	3
P4	3	3	4	4
P5	4	4	4	4
P6	3	3	4	4
P7	3	3	4	4
P8	3	3	4	4

