

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Hygiene and S	anitation						
Course Code	MSİ206 Couse Level Short Cycle (Associate's Degree)							
ECTS Credit 2	Workload	50 (Hours)	Theory	2	Practice 0 Laboratory 0			0
Objectives of the Course To students; safe food production, food hygiene, sanitary, hygiene and sanitation co hygiene, personnel hygiene, operating hygiene, water cleaning, effects of pathogeni foods and people, food poisoning, safe food production and selling. to provide legal responsibility consciousness of employers and managers about food hygiene.			ation concepts, food hogenic microorga e legal and ethical	d nisms on				
Course Content	1.Basic definiti 2. Hygiene and 3. Food spoilag 4. Food poisor 5. Personal hy 6. Food hygier 7. Enterprise h 8. Impact on h 9. Employer ar 10. Safe food s 11. GMP appli 12. GHP appli	ons d sanitation, t ge and its can ings and pre giene and rul le and Water ygiene ygiene mana nd staff respo standard and cations cations	heir importan uses cautions es gement and insibilities its importan	nce, the re operating ce	elationship betw	een hygiene	and sanitation	
Work Placement	N/A							
Planned Learning Activities and Teaching Methods			Explanation	n (Present	ation)			
Name of Lecturer(s)								

Assessment Methods and Criteria						
Method		Quantity	Percentage (%)			
Midterm Examination		1	40			
Final Examination		1	70			

Recommended or Required Reading

1	Öndoğan, Ece Nüket, 2010. et Hygiene and Sanitation in Food Industry
2	Göktan, D., Tunçel, G., 2009. G. Hygiene and Sanitation

Week	Weekly Detailed Course Contents					
1	Theoretical	Basic definitions (reliable food, cleaning, hygiene, sanitation, disinfection, microorganism – virus, bacteria, fungus, parasite de, pathogenic microorganism, infection, sports, toxin)				
2	Theoretical	Hygiene, sanitation importance, hygiene itasyon sanitation relationship				
3	Theoretical	Food spoilage and its causes; biological, microbiological, chemical and physical factors leading to food spoilage				
4	Theoretical	Food poisoning and precautions				
5	Theoretical	Personal hygiene and rules (personal hygiene - skin, hand, fingers, nails, hair, eyes, mouth, nose, intestines, jewelry, hair, toilet cleaning, clothes), personnel hygiene training, disinfectants used in personal hygiene				
6	Theoretical	Food hygiene (goods acceptance; storage; transport; food processing; service; packaging and packaging); disinfectants used in food processing				
7	Theoretical	Food hygiene (hygiene checkpoints; microbiological criteria in foods; sources of transmission of pathogenic microorganisms to foods; effects of pathogenic microorganisms on foods)				
8	Intermediate Exam	Midterm				
9	Theoretical	Water (installation; water properties used in food processing, operation and tool equipment cleaning; water hardness; importance of water in cleaning; detergents, disinfectants and effects; steam used in the workplace)				
10	Theoretical	Operation hygiene (building, production area, hygiene rules in equipment designs, properties of food sales, floors, walls, ceilings and overhead installations, machine tools and equipment surfaces, surfaces and equipment, doors, instrument equipment hygiene)				



11	Theoretical	Operation hygiene (social facilities and toilets; lighting and ventilation; workplace environment; raw material acceptance places; domestic animals; harmful organisms; visitors; storage and removal of liquid waste lines and solid wastes; garbage collection and garbage removal; waste bins cleaning).
12	Theoretical	Effect on hygiene management and operating profitability
13	Theoretical	Employer and staff responsibilities (olojik Law on the Production and Control of Production of Food Products No. 5179 in and "Microbiological Criteria Communiqué III);
14	Theoretical	Hygiene tracking form creation, filling
15	Theoretical	GMP and GHP Applications
16	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
	50			
[Total Workload (Hours) / 25*] = ECTS				
to F have a state of the second state of FOTO				

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Understanding the concepts of safe food, cleaning, hygiene, sanitation and disinfection
2	To be able to adopt the importance of food, operation and personnel hygiene
3	To understand the importance of professional ethics and legal responsibilities
4	Understanding food poisoning and its effects
5	To be able to create control system for hygiene and sanitation

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	L5
P1	3	3	3	3	3
P2	3	3	3	3	3
P3	1	1	2	2	2
P4	5	4	4	5	5
P5	4	4	5	5	5
P6	2	2	3	3	3
P7	4	4	4	4	4
P8	3	3	3	3	3

