



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Legislation							
Course Code		MSİ108		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 informed about the national and international food legislation, which they are responsible for ensuring food quality and have to comply with. At the end of this course, the basic concepts of law, food law and food legislation, requirements for food control and organization of food control system will be grasped by the students							
Course Content		Basic concepts of law, food law and food legislation; requirements for food control and food control systems of organization, 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 mark, US food legislation)							
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	Waste and By-Products in Food Industry
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Week	Weekly Detailed Course Contents	
1	Theoretical	Course content, justification, importance, rules and requirements
2	Theoretical	The basic concepts of law
3	Theoretical	Food law and food legislation
4	Theoretical	Requirements for food control and organization of food control system
5	Theoretical	Requirements for food control and organization of food control system
6	Theoretical	Preparation of 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	Responsibilities of food producers and sellers
14	Theoretical	International food legislation (ISO, CAC, EU studies and directives, CE mark, US food legislation)
15	Theoretical	International food legislation (ISO, CAC, EU studies and directives, CE mark, US food legislation)
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
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Understanding the doctrine of law and the basic concepts of law
2	Comprehension of regulations, regulations and directives in food law and food legislation
3	Understanding the requirements for food control and the requirements for the organization of the food control system
4	To comprehend the conditions required in the preparation of modern food law, regulations and standards
5	Food law in Turkey, regulations, and standards Understanding of notification
6	Understanding the responsibilities of the food production enterprises and the salespeople
7	Understanding of some studies in international food legislation (ISO, CAC, EU studies and directives, CE marking, US food legislation)

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	L6	L7
P1	4	3	2	4	4	3	2
P2	3	2	2	3	2	3	2
P3	1	1	1	1	1	1	1
P4	1	1	1	1	1	1	1
P5	1	1	1	1	3	4	3
P6	1	2	3	1	2	2	2
P7	3	5	5	3	2	5	4
P8	3	3	2	3	2	3	2

