

General Info

Objectives of the Course

This course covers teaching the causes, sources and prevention methods of factors that may be harmful to human health in the consumption of food.

Course Contents

Biological, physical and chemical hazards in food safety and prevention of these hazards; purchasing, transportation, storage, processing of food; additives and quality control systems. This course also covers Food Safety, Factors Affecting the Development of Microorganisms in Food, Foodborne Pathogenic Bacteria, Foodborne Viruses, Foodborne Parasites, Chemical Food Safety Hazards, Food Safety and Quality Control Systems, Epidemiology of Foodborne Pathogens.

Recommended or Required Reading

Textbook, Projection, Computer / BASIC PRINCIPLES OF FOOD SAFETY (T.R. Anadolu University Publication No: 2385)

Planned Learning Activities and Teaching Methods

Face to face, presentation, question and answer homework, discussion

Recommended Optional Programme Components

Face to face, presentation, question and answer homework, discussion

Instructor's Assistants

Öğr. Gör. Arif KIZILIRMAK

Presentation Of Course

face to face

Dersi Veren Öğretim Elemanları

Inst. Arif Kızılırmak

Program Outcomes

1. To have general knowledge of food hygiene
2. Gıdalarda üreyen mikroorganizmaları tanıyabilme
3. AB Gıda Mevzuatı kapsamında kamu, sanayi Pazar ve tüketicilerin üstendikleri sorumlulukları ele alabilir
4. Can identify essential nutrients
5. Explain basic concepts related to food safety
6. Can define quality assurance systems
7. Defines additives and explains food preservation methods

Weekly Contents

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
1	4-22 of the Basic Principles of Food Safety Book. pages will be read.	Lecture, question and answer, discussion	FOOD CHEMISTRY	
2	28-45 of the Basic Principles of Food Safety Book. pages will be read.	Lecture, question and answer, discussion	FOOD MICROBIOLOGY	
3	50-70 of the Food Safety Basic Principles Book. pages will be read.	Lecture, question and answer, discussion	NUTRITION	
4	76-90 of the Food Safety Basic Principles Book. pages will be read.	Lecture, question and answer, discussion	PRESERVATION OF FOODS	
5	Gıda Güvenliği Temel Prensipler Kitabının 95-110. sayfalar okunacak.	Lecture, question and answer, discussion	FOOD PACKAGING	
6	114-130 of the Food Safety Basic Principles Book. pages will be read	Lecture, question and answer, discussion	FOOD SAFETY	
7	138-150. of the Food Safety Basic Principles Book. pages will be read	Lecture, question and answer, discussion	FOOD-BORNE DISEASES	
8			midterm exam	
9	158-170 of the Food Safety Basic Principles Book. pages will be read.	Lecture, question and answer, discussion	FOOD-BORNE FUNGAL DISEASES	

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
10	176-190 of the Food Safety Basic Principles Book. pages will be read.		Lecture, question and answer, discussion	FOOD-BORNE VIRAL DISEASES	
11	198-215 of the Food Safety Basic Principles Book. pages will be read.		Lecture, question and answer, discussion	FOOD-BORNE PARASITIC DISEASES	
12	220-240 of the Food Safety Basic Principles Book. pages will be read.		Lecture, question and answer, discussion	PHYSICAL AND CHEMICAL HAZARDS IN FOOD	
13	220-240 of the Food Safety Basic Principles Book. pages will be read.		Lecture, question and answer, discussion	PHYSICAL AND CHEMICAL HAZARDS IN FOOD	
14	246-260 of the Food Safety Basic Principles Book. pages will be read.		Lecture, question and answer, discussion	FOOD SAFETY AND QUALITY CONTROL SYSTEMS	
15	246-260 of the Food Safety Basic Principles Book. pages will be read.		Lecture, question and answer, discussion	FOOD ANALYSIS	

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Vize	1	1,00
Final	1	1,00
Derse Katılım	14	2,00
Ders Öncesi Bireysel Çalışma	14	1,00
Ders Sonrası Bireysel Çalışma	14	1,00
Ara Sınav Hazırlık	3	2,00
Final Sınavı Hazırlık	3	3,00
Uygulama / Pratik Sonrası Bireysel Çalışma	2	2,00

Activities	Weight (%)
Ara Sınav	40,00
Final	60,00

[illegible]

Table :

- P.O. 25 :** Canlı organizmayı oluşturan moleküllerin türleri hakkında bilgi vermek, canlı organizmayı oluşturan biyomoleküllerin kimyasal yapılarını (formüllerini) inceleyebilir.
- P.O. 26 :** Temel Genetik bilgi birikimine sahip olur.
- P.O. 27 :** Veterinerlikte hayvan hastalıklarının önlenmesi ve sağaltımı ile gelişmenin hızlandırılmasında kullanılan ilaçlar hakkında teorik ve uygulamalı bilgi vermek.
- P.O. 28 :** Öğrencilere klinik bilimleri alanında deneyim ve beceri kazandırır, klinik alanında karşılaşacağı problemleri çözme yeteneğini ve bilgisini alır, hasta, hasta sahibi ve hekim ilişkisini öğrenir, nekropsi yaparak ve rapor yazarak bulguları sözlü ve yazılı ifade etme becerisine sahip olur.
- L.O. 1 :** Gıda hijyeni genel bilgilerine sahip olabilme
- L.O. 2 :** Gıdalarda üreyen mikroorganizmaları tanıyabilme
- L.O. 3 :** AB Gıda Mevzuatı kapsamında kamu, sanayi Pazar ve tüketicilerin üstendikleri sorumlulukları ele alabilir
- L.O. 4 :** Temel besin maddelerini tanımlayabilir
- L.O. 5 :** Besin güvenliği ile ilgili temel kavramları açıklayabilir
- L.O. 6 :** Kalite güvence sistemlerini tanımlayabilir
- L.O. 7 :** Katkı maddelerini tanımlar ve Gıda muhafaza yöntemleri açıklayabilir