

General Info

Objectives of the Course

The aim of this course is to provide knowledge and skills on sanitation in food establishments.

Course Contents

Importance of sanitation in the food industry; Facility exterior and internal layout; Equipment design; Cleaning and disinfection

Recommended or Required Reading

Principles of Food Sanitation (N.G. Marriott & R.B. Gravani, Birkhäuser, 2006, 413 pp); Food Plant Sanitation (Y.H. Hui, Marcel Dekker, 2003, 745 pp); Food Plant Sanitation: design, maintenance, and good manufacturing practices (M.M. Cramer, CRC Press, 2006, 283 pp); Principles of Food Sanitation (N.G. Marriott & R.B. Gravani, Birkhäuser, 2006, 413 pp); Gıda İşletmelerinde Hijyen -Gıda Hijyeni 2 (Prof. Dr. Deniz Gökten &Prof. Dr. Günnur Tunçel, Sidas Medya Ltd. Şti., 2010, 381s); Gıda Hijyeni ve Sanitasyonu (Prof. Dr. Semra Kayaardı, Sidas Medya Ltd. Şti., 3. Baskı, 2008, 278 s) ; Temel Gıda Hijyeni – Gıda Hijyeni 1 (Prof. Dr. Deniz Gökten & Prof. Dr. Günnur Tunçel Sidas Medya Ltd. Şti., 2010, 214 s)

Planned Learning Activities and Teaching Methods

Oral Presentation

Recommended Optional Programme Components

Not available

Presentation Of Course

Face to face

Dersi Veren Öğretim Elemanları

Prof. Dr. Hilal Yıldız

Program Outcomes

1. Knows the importance of sanitation in food establishments.
2. Classifies cleaning and disinfection application methods.
3. Understands and identifies factors that influence sanitation in food establishments.
4. Understands and explains hygiene requirements for staff in food establishments.
5. Knows the foodborne hazards.

Weekly Contents

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
1	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.		Lectures and discussions	Hygiene and sanitation: definition and importance Food contaminants	
2	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.		Lectures and discussions	Foodborne diseases	
3	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.		Lectures and discussions	Microbial contamination sources	
4	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.		Lectures and discussions	Food preservation methods and significance	
5	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.		Lectures and discussions	Staff hygiene	

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
6	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.	Lectures and discussions	Factors Affecting Sanitation in Food Establishments: Overall condition of the facility (building structure, floors and walls, doors and windows, ventilation, paints used, heating and lighting, equipment selection and design)	
7	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.	Lectures and discussions	Factors Affecting Sanitation in Food Establishments: Raw material selection, sanitation during storage, sanitation in packaging and transport, disposal of waste materials, personnel training	
8			Midterm Exam	
9	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.	Lectures and discussions	Cleaning in food establishments – Detergents	
10	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.		Disinfection in food establishments Disinfectants	
11	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.	Lectures and discussions	Physical, chemical, and microbiological properties of water used in food establishments	
12	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.	Lectures and discussions	Dairy plant sanitation	
13	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.	Lectures and discussions	Fruit and vegetable plant sanitation	
14	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.	Lectures and discussions	Meat plant sanitation	
15	The content of each week will be covered using lecture notes prepared by the instructor. These notes have been provided to students at the beginning of the semester, with weekly topics clearly indicated.	Lectures and discussions	Key considerations in cleaning and disinfection	

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Vize	1	1,00
Final	1	2,00
Ders Öncesi Bireysel Çalışma	14	2,00
Ders Sonrası Bireysel Çalışma	14	2,00
Derse Katılım	14	2,00

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

Gıda Mühendisliği Bölümü / GIDA MÜHENDİSLİĞİ X Learning Outcome Relation

	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14
L.O. 1	5	4			5	4			4		5		4	5
L.O. 2				5	4	4		4	4		5	4	5	5
L.O. 3	5	4	4	4	4	3					5	4	4	5
L.O. 4		4		4					5		5	3	4	5
L.O. 5	5	5	4	4				4	4		5	4		5

Table :

- P.O. 1 :** Gıda Mühendisliği ile ilgili temel mühendislik konularında yeterli alt yapıya sahiptir.
- P.O. 2 :** Alanı ile ilgili problemleri belirleme, tanımlama ve çözme becerisine sahiptir.
- P.O. 3 :** Nitelikli araştırma planlama, uygulama ve sonuçları analiz etme bilgi ve becerisine sahiptir.
- P.O. 4 :** Modern teknik ve araçları seçer, kullanır ve bilişim teknolojilerinden etkin biçimde yararlanır.
- P.O. 5 :** Bilgiye erişebilme yöntemlerini kavrar.
- P.O. 6 :** Bireysel olarak farklı çalışma gruplarında etkin çalışabilir ve sorumluluk alma özgüvenine sahiptir.
- P.O. 7 :** Etkin sözlü ve yazılı iletişim kurma becerisine ve en az bir yabancı dil bilgisine sahiptir.
- P.O. 8 :** Yaşam boyu öğrenmenin gerekliliği bilincindedir; bilim ve teknolojideki gelişmeleri izler ve kendini sürekli yeniler.
- P.O. 9 :** Mesleki ve etik sorumluluk bilincine sahiptir.
- P.O. 10 :** Proje hazırlama ve değerlendirme bilgi ve yeteneklerine sahiptir.
- P.O. 11 :** İşletme yönetimi, çalışanların sağlığı, çevre ve iş güvenliği konularında bilinç sahibidir.
- P.O. 12 :** Mühendislik çözümlerinin ve uygulamalarının evrensel ve toplumsal boyutlardaki etkilerini kavrar.
- P.O. 13 :** Gıda üretim prosesleri, kalite kontrolü, ürün kalitesinin artırılması, ürün geliştirme ve gıda analizleri alanlarında yeterli düzeyde bilgi ve beceriye sahiptir.
- P.O. 14 :** Gıda güvenilirliği açısından önem arz eden risklerin ortadan kaldırılması veya minimum düzeye indirilmesine yönelik bilgi birikimi ve uygulama becerisine sahiptir.
- L.O. 1 :** Gıda işletmelerinde sanitasyonun önemini bilir.
- L.O. 2 :** Temizlik ve dezenfeksiyon uygulama yöntemlerini sınıflandırabilir.
- L.O. 3 :** Gıda işletmelerinde sanitasyonu etkileyen faktörleri tanımlayabilir.
- L.O. 4 :** Gıda işletmelerinde çalışan personel için hijyen kurallarını açıklayabilir.
- L.O. 5 :** Gıda kaynaklı tehlikeleri bilir.