

# FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS

1	Course Title:	FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS	
2	Course Code:	VBH5003	
3	Type of Course:	Compulsory	
4	Level of Course:	Second Cycle	
5	Year of Study:	1	
6	Semester:	1	
7	ECTS Credits Allocated:	3.00	
8	Theoretical (hour/week):	1.00	
9	Practice (hour/week):	0.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	be successful in "Laboratory Techniques" course	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Prof. Dr. Mustafa Tayar	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	sennur1966@gmail.com 05066896008 Uludağ üni.Karacabey MYO KARACABEY/BURSA	
17	Website:		
18	Objective of the Course:	To gain the students provide a safe working environment ,to do processings of pre- and post- analysis,to do seperation processes, prepare the solution, to apply basic analysis techniques,to gain them qualification in accordance with the legislation and analysis methods in laboratory.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	be able to use Laboratory tools and equipments
		2	Be able to do weighting,measurement and calculation procedures
		3	be able to make sensory analysis in accordance with the methods
		4	be able to do gravimetric analysis in accordance with the methods
		5	be able to do titrimetric analysis in accordance with the methods
		6	be able to do Instrumental analysis in accordance with the methods
		7	be able to prepare a solution according to technique
		8	be able to read the results,evaluate organoleptic and objective evaluations
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		10	
21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	

1	Sensory Analysis	
2	Sensory Analysis	
3	Gravimetric Analysis	
4	Gravimetric Analysis	
5	Titrimetric Analysis	
6	Titrimetric Analysis	
7	Instrumental Analysis	
8	Repeating courses and midterm exam	
9	Instrumental Analysis	
10	percent Solution	
11	ppm and ppb Solutions	
12	molar Solution	
13	Normal Solution	
14	molar Solution Normal Solution	

22	Textbooks, References and/or Other Materials:	Laboratory Techniques,.Süreyya Saltan Evrensel
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23	Assesment	
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TERM LEARNING ACTIVITIES		NUMBER	WEIGHT		
Activites			Number	Duration (hour)	Total Work Load (hour)
Theoretical			14		
Final Exam	1	50.00		1.00	14.00
Practicals/Labs			14	2.00	28.00
Self study and preparation			14	1.00	14.00
Contribution of Term (Year) Learning Activities to		50.00			
Homeworks			1	12.00	12.00
Projects					
Contribution of Final Exam to Success Grade		50.00		0.00	0.00
Field Studies			0	0.00	0.00
Midterm exams			1	6.00	6.00
Measurement and Evaluation Techniques Used in the					
Others			1	6.00	6.00
Field Exams			1	10.00	10.00
<b>24 ECTS / WORK LOAD TABLE</b>					
Total Work Load					90.00
Total work load/ 30 hr					3.00
ECTS Credit of the Course					3.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	2	4	5	2	2	3	3	5	3	2	2	2	0	0	0	0
ÖK2	2	4	5	2	2	3	2	5	3	2	2	2	0	0	0	0
ÖK3	2	4	5	2	2	3	3	5	3	2	2	2	0	0	0	0
ÖK4	2	4	5	2	2	3	2	5	3	2	2	2	0	0	0	0

ÖK5	2	4	5	2	2	3	2	5	3	2	2	2	0	0	0	0
ÖK6	2	4	5	2	2	3	3	5	3	2	2	2	0	0	0	0
ÖK7	2	4	5	2	2	3	2	5	3	2	2	2	0	0	0	0
ÖK8	2	4	5	2	2	3	2	5	3	2	2	2	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			