

FOOD REGULATIONS

1	Course Title:	FOOD REGULATIONS
2	Course Code:	STUS217
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None.
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr. Gör. Gamze DÜVEN
15	Course Lecturers:	MYO Yönetim Kurulları tarafından görevlendirilen öğretim elemanları
16	Contact information of the Course Coordinator:	Öğr. Gör. Gamze DÜVEN (Karacabey MYO) gamzeduven@uludag.edu.tr
17	Website:	
18	Objective of the Course:	Students; Food legislation basic principles, consumer rights, Codex Alimentarius Commission, food legislation and food control in Turkey, Turkish Standards Institute, international and national standards.
19	Contribution of the Course to Professional Development:	To be able to learn and follow Food Codex and Legal regulations.
20	Learning Outcomes:	
	1	Acquire accreditation issues in the world and in our country.
	2	Define the definition of the legislation and the criteria for the definition of the law, the decree, the statute, the regulation and the communiqué, and the preparation of their design.
	3	Knows Codex Alimentarius Commission and its work.
	4	Knows Turkish Food Codex Regulation and Communiques and TSE standards.
	5	Have enough knowledge about current food laws and regulations.
	6	Learn how to reach all laws that are related to food and food contact materials.
	7	It may fulfill the relevant legal procedures required at the opening of a food operation.
	8	Acquire consumer rights.
	9	
	10	
21	Course Content:	
	Course Content:	

Week	Theoretical	Practice
1	Course introduction and examination information.	
2	Introduction to legislation.	
3	International standards (EN, ISO, Codex Alimentarius).	
4	Standards for food products and operations, Turkish Standards Institute (TSE).	
5	Food legislation and the reasons for the preparation.	
6	Basic principles of food legislation.	
7	Turkish Food Law.	
8	Midterm.	
9	Turkish Food Codex Regulation.	
10	Food legislation (food hygiene, animal food special hygiene, registration / approval and official control regulations).	
11	Food legislation (food hygiene, animal food special hygiene, registration / approval and official control regulations).	
12	Food legislation (food hygiene, animal food special hygiene, registration / approval and official control regulations).	
13	Food legislation (regulation of microbiological criteria).	
14	Food legislation (label regulation).	
22	Textbooks, References and/or Other Materials:	Lecture note-Dr. Nejlet Filiz Food Legislation- Lebib Yalkin (www.lebiblyalkin.com.tr/) Ministry of Food, Agriculture and Livestock- http://www.gkgm.gov.tr/mevzuat/kanun/kanun_liste.html Turkish Food Codex
23	Assesment	
TERM LEARNING ACTIVITIES		NUMBER
Midterm Exam		1
Quiz		0
Home work-project		0
Final Exam		1
Total		2
Contribution of Term (Year) Learning Activities to Success Grade		40.00
Contribution of Final Exam to Success Grade		60.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		Measurement and evaluation is carried out according to the principles of Bursa Uludag University Associate and Undergraduate Education Regulation.
24	ECTS / WORK LOAD TABLE	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	1	20.00	20.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	20.00	20.00
Others	0	0.00	0.00
Final Exams	1	20.00	20.00
Total Work Load			88.00
Total work load/ 30 hr			2.93
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	4	5	5	5	5	5	4	5	5	5	5	5	1	1	1	1
ÖK2	4	4	4	4	5	4	5	5	1	5	5	5	1	1	1	1
ÖK3	5	5	5	5	5	5	4	4	5	4	5	5	1	1	1	1
ÖK4	5	5	4	5	5	5	5	5	4	5	4	5	1	1	1	1
ÖK5	4	5	5	5	4	5	5	5	5	5	4	4	1	1	1	1
ÖK6	4	5	4	5	5	4	4	5	5	4	5	5	1	1	1	1
ÖK7	5	5	4	5	5	5	4	5	5	5	5	5	1	1	1	1
ÖK8	5	4	5	5	5	5	5	5	5	5	5	5	1	1	1	1
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			