

HYGIENE AND SANITATION IN FOOD PLANTS

1	Course Title:	HYGIENE AND SANITATION IN FOOD PLANTS
2	Course Code:	VBH6015
3	Type of Course:	Optional
4	Level of Course:	Third Cycle
5	Year of Study:	1
6	Semester:	1
7	ECTS Credits Allocated:	5.00
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:	Prof. Dr. MUSTAFA TAYAR
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	mtayar@uludag.edu.tr Uludağ Üniv. Veteriner Fak. Gıda Hijyeni ve Teknolojisi Bölümü
17	Website:	http://www.veteriner.uludag.edu.tr
18	Objective of the Course:	It includes issues related to the production and presentation of reliable, good quality and healthy food for consumers, as well as the hygienic measures necessary to minimize the health risks, especially in animal products. Factors affecting microbial development in foods, microbial food spoilage, food-borne health risks, To teach basic protection and processing techniques applied to foods, personnel hygiene, cleaning and disinfection, development of food safety management systems, combining HACCP with other quality management techniques
19	Contribution of the Course to Professional Development:	Students who receive doctorate education in the field of Food Hygiene and technology have up-to-date information on hygiene and sanitation in food businesses.
20	Learning Outcomes:	
	1	the concept of food safety from farm to fork
	2	food-borne risks and their ways of prevention
	3	prevention-control ways and legal arrangements in zoonotic diseases and their applications
	4	control of food production and marketing places the effect of pollution on environment and living things causes and results of food pollution measures to take against environment and food pollution responsibilities of veterinary surgeon in use of medicine.
	5	the effect of pollution on environment and living things
	6	causes and results of food pollution
	7	measures to take against environment and food pollution

		8	control of food production and marketing places responsibilities of veterinary surgeon in use of medicine.		
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		10			
21	Course Content:				
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Week	Theoretical		Practice		
1	Introduction to veterinary public health, aims of veterinary public health, services of veterinary public health				
2	Food safety, quality, risk analysis, risk evaluation, risk communication, basic concepts of food quality, the relation of food hygiene and veterinary public health				
3	Concept of food safety from farm to fork, animal health, welfare, animal wastes, meat testing, traceability, food additives and public health relation.				
4	Food derived diseases, protection ways from food poisoning and chemical derived food poisoning				
5	Food control services in Turkey and in European Union, EU food authority, white document, farm animals registration system, custom systems, legal arrangements on veterinary public health				
Activites			Number	Duration (hour)	Total Work Load (hour)
Theoretical control-prevention and legal arrangements related to these diseases			14	2.00	28.00
Practicals/Labs			0	0.00	0.00
Self study and preparation control-prevention and legal arrangements			14	6.00	84.00
Homeworks			0	0.00	0.00
Projects arrangements on viral and mycotic zoonoses and general approaches on control of			0	0.00	0.00
Field Studies			0	0.00	0.00
10	Midterm Exams Epidemiology, control-prevention and legal arrangements on parasitic zoonoses		1	14.00	14.00
Others			0	0.00	0.00
Final Exam pollution, reasons of environment-food pollution, its effects on health			1	24.00	24.00
Total Work Load					150.00
12	Total work load/ 30 hr Contaminants in food, their properties, effects on living things, remains, explanation of food				5.00
ECTS Credit of the Course					5.00
13	Responsibilities of veterinary surgeons in use of medicine, tolerance rate of medicine and other chemicals				
14	Observation of environmental and food pollution, warnings stated by FDA, WHO, and Food Codex, ways of prevention and control of wastes				

