HYGIENE AND SANITATION IN FOOD PLANTS									
1	Course Title:	HYGIEN	E AND SANITATION IN FOOD PLANTS						
2	Course Code:	VBH601	5						
3	Type of Course:	Optional							
4	Level of Course:	Third Cy	cle						
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 Ünv. 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						
			and rood pondion						

		8	control of food produc							
		9	responsibilities of vete	rinary surgeon in use	of medicine.					
		10								
21	Course Content:									
	Course Content:									
	Theoretical		Practice							
1	Introduction to veterinary public health 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 hygiene and veterinary public health									
3	Concept of food safety from farm to for animal health, welfare, animal wastes testing, traceability, food additives and health relation.	, meat								
4	Food derived diseases, protection wa food poisoning and chemical derived poisoning									
5	Food control services in Turkey and ir European Union, EU food authority, w document, farm animals registration s custom systems, legal arrangements veterinary public health	/hite system,								
Activit			Number	Duration (hour)	Total Work Load (hour)					
Theore	igantrol-prevention and legal arrangen	nents	14	2.00	28.00					
Practic	als/Labs		0	0.00	0.00					
Self stu	domainol-preveration and legal arrangen	nents	14	6.00	84.00					
Homew	vorks		0	0.00	0.00					
Project	anangements on viral and mycotic zo and general approaches on control of	<del>onoses</del>	0	0.00	0.00					
Field S	tudies		0	0.00	0.00					
Milderr	Epidemiology, control-prevention and	legal	1	14.00	14.00					
Others	Parrandements on parasitic zoonoses		0	0.00	0.00					
Final E	raphstion, reasons of environment-foo	d	1	24.00	24.00					
	Vork Load				150.00					
Total w	Pronutaries in 1000, their properties, en	ond			5.00					
	Credit of the Course	COG			5.00					
13	Responsibilities of veterinary surgeon of medicine, tolerance rate of medicin other chemicals									
14	Observation of environmental and foo pollution, warnings stated by FDA, WI Food Codex, ways of prevention and of wastes	HO, and								

	Textbooks, References and/or Other Materials:								Gıda Güvenliği: Tayar,M. İstanbul 2009 Veteriner Halk Sağlığı Doğruer,Y., Konya, 2000, Clinical Veterinary Microbiology P.J. Quinn, M.E. Carter, B. Markey, G.R. Carter, London, 2000. Veterinary Microbiology, D.C. Hırsh and Y.C. Zee, USA, 2002 Encyclopedic Reference of Parasitology, Mehlhorn H, Springer Verlag, 2001.								
23	Assesm	ent															
TERM L	EARNING	G ACT	IVITIES	3			NUMBE R	WE	IGHT								
Midterm	n Exam						1	40.	40.00								
Quiz							1	10.	10.00								
Home w	vork-proj	ect					0	0.0	0.00								
Final Ex	kam						1	50.	.00								
Total							3		0.00								
Contribution of Term (Year) Learning Activities to Success Grade						50.	50.00										
Contribution of Final Exam to Success Grade							50.	50.00									
Total	Total							100	100.00								
24 25	ECTS	ECTS / WORK LOAD TABLE  CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1	PQ14	PQ15	PQ16	
ÖK1	4	5	5	3	4	2	4	1	2	2	3	0	0	0	0	0	
ÖK2	5	3	5	2	1	1	5	1	1	0	2	0	0	0	0	0	
ÖK3	5	5	5	4	2	1	5	1	1	2	2	0	0	0	0	0	
ÖK4	5	3	2	4	4	3	5	2	3	4	2	5	0	0	0	0	
ÖK5	5	3	2	1	4	3	5	1	1	3	3	4	0	0	0	0	
ÖK6	5	2	2	2	2	2	5	1	1	2	4	2	0	0	0	0	
ÖK7	5	3	2	4	4	3	5	2	2	2	2	2	0	0	0	0	
ÖK8	5	5	2	5	5	3	5	4	2	2	4	5	0	0	0	0	
			LO: L	_earı	ning (	Obje	ctive	s F	Q: P	rogra	am Qu	alifica	tions	5			
Contrib 1 very low 2 ution Level:			2 low	,	3	3 Medium			4 High			5 Very High					