

FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS

1	Course Title:	FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS	
2	Course Code:	VBH 5003	
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:	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, 2941331, Uludağ Üniv. Veteriner Fakültesi	
17	Website:		
18	Objective of the Course:	Who knows the concept of Food Safety, ISO22000 system of enterprises able, to train students who have knowledge of other food safety systems	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Learns the concept of quality.
		2	have knowledge of food safety rules apply and adjust levels
		3	Knows how to make the risk analysis
		4	To obtain information on quality management systems
		5	Knows that the quality management system ISO 22000.
		6	To obtain information on food safety, quality systems of different
		7	Knowledge of legal regulations related to food safety will have to comment about.
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		10	
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Learns the concept of quality.		
2	have knowledge of food safety rules apply and adjust levels		
3	Knows how to make the risk analysis		

4	To obtain information on quality management systems	
5	Knows that the quality management system ISO 22000.	
6	To obtain information on food safety, quality systems of different	
7	Knowledge of legal regulations related to food safety will have to comment about.	
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22	Textbooks, References and/or Other Materials:	<ul style="list-style-type: none"> • Türk Standartları Enstitüsü (2006). Gıda Güvenliği Yönetim Sistemleri- Gıda Zincirindeki Tüm Kuruluşlar İçin Şartlar. TS EN ISO 22000. Ankara. • Türk Standartları Enstitüsü (2006). Gıda Güvenliği Yönetim Sistemleri- Gıda Zincirindeki Tüm Kuruluşlar İçin Şartlar.Eğitim Notu. TS EN ISO 22000. Ankara. • ANON, " Guidebook for the preparation of HACCP plans", USDA , Food Safety and Inspection Service, 1997) MAHMUTOĞLU,T. Gıda Endüstrisinde "Güvenli
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Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical	Uygulamaları ve Denetim	1	1.00	1.00
Practicals/Labs		0	0.00	0.00
Self study and preparation		3	16.00	48.00
TERM LEARNING ACTIVITIES		NUMBE	WEIGHT	
Homeworks		0	0.00	0.00
Midterm Exam	1	20.00	0.00	0.00
Field Studies		0	0.00	0.00
Home work-project	0	0.00	5.00	5.00
Midterm exams				
Others		1	1.00	1.00
Total	3	100.00	22.00	22.00
Total Work Load				90.00
Total work load/ 30 hr				3.00
Contribution of Final Exam to Success Grade		70.00		
ECTS Credit of the Course				3.00
Total		100.00		
Measurement and Evaluation Techniques Used in the Course				

24	ECTS / WORK LOAD TABLE
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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	4	5	4	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	5	3	4	4	2	2	3	4	2	3	2	5	0	0	0	0

ÖK3	2	3	5	4	3	5	2	2	2	2	3	2	0	0	0	0
ÖK4	3	2	3	5	2	2	4	2	3	2	4	5	0	0	0	0
ÖK5	5	4	3	3	3	3	2	3	3	2	1	4	0	0	0	0
ÖK6	3	5	4	3	5	3	1	1	2	1	3	2	0	0	0	0
ÖK7	4	2	2	3	4	2	5	2	2	4	3	4	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			