

PLANT HYGIENE AND SANITATION

1	Course Title:	PLANT HYGIENE AND SANITATION
2	Course Code:	GMD3225TR
3	Type of Course:	Compulsory
4	Level of Course:	First Cycle
5	Year of Study:	3
6	Semester:	5
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:	Non
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Doç.Dr. TÜLAY ÖZCAN
15	Course Lecturers:	Yrd. Doç. Dr. Arzu AKPINAR-BAYİZİT
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0 224 2941498 Fax: 0 224 2941402 e-posta: : tulayozcan@uludag.edu.tr
17	Website:	
18	Objective of the Course:	The main purpose of this course is informing the students about consumption, preparation, production, packaging, storage, transportation, distribution and sale phases of food from production to consumption, additionally general rules of hygiene and sanitation and providing necessary precautions about food safety in food industry.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Informing about importance of hygiene and sanitation in a relation with sanitation and microorganisms sanitation hygiene control in food industry
	2	Informing about control and general hygiene of food businesses to ensure hygiene
	3	Informing about sanitation practices for food processing areas, cleaning compounds, sanitizer and waste management
	4	Informing about quality control and assurance system in food industry
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21	Course Content:			
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Week	Theoretical	Practice		
1	Definition and Importance of Hygiene and Sanitation			
2	Contamination Sources of Foods			
3	Pathogen Microorganisms in Food Processing Area			
4	Importance of Microorganisms in Food Processing Area			
5	Microbiological Sampling and Control Methods for Food Processing Area			
6	Personnel and Workplace Hygiene			
7	Class Discussion and Midterm Exam			
8	Importance of Water in Food Processing Area and Cleaning of Water			
9	Physical, Chemical and Microbiological			
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical				
11	Cleaning Systems Applied and Detergents in	14	2.00	28.00
Practicals/Labs		0	0.00	0.00
Self study and preperation				
12	Disinfectants used for Food Processing Area	14	1.00	14.00
Homeworks		0	0.00	0.00
13	Desinsectisation in Food Processing Area	0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams				
14	Quality Control Systems for Hygiene and	1	20.00	20.00
Others		0	0.00	0.00
Final Exams		1	25.00	25.00
Total Work Load				107.00
Total work load/ 30 hr				2.90
ECTS Credit of the Course				3.00

22	Textbooks, References and/or Other Materials:	<p>YÜCEL. A. and T. ÖZCAN, 2010. Plant Hygiene. Uludag University, Faculty of Agriculture, Lecturer Note: 36, 123 p.</p> <p>Gıda Hijyeni ve Sanitasyonu (Prof. Dr. Semra Kayaardı, Sidas Medya Ltd. Şti., 3. Baskı, 2008, 278 s)</p> <p>Gıda ve Personel Hijyeni (Prof. Dr. Sıdıka Bulduk, Detay Yayıncılık, 2003, 212 s)</p> <p>Hijyen – Sanitasyon: Endüstriyel ve Eysel Uygulamaları (Prof. Dr. R. Şeminur Topal, 2008, 333 s)</p> <p>Temel Gıda Hijyeni – Gıda Hijyeni 1 (Prof. Dr. Deniz Göktan & Prof. Dr. Günnur Tunçel Sidas Medya Ltd. Şti., 2010, 214 s)</p> <p>Gıda İşletmelerinde Hijyen -Gıda Hijyeni 2 (Prof. Dr. Deniz Göktan & Prof. Dr. Günnur Tunçel, Sidas Medya Ltd. Şti., 2010, 381s)</p> <p>Food Hygiene and Sanitation in Food Industry (S. Roday, McGraw-Hill, 1999, 315 pp)</p> <p>Principles of Food Sanitation (N.G. Marriott & R.B. Gravani, Birkhäuser, 2006, 413 pp)</p> <p>Food Plant Sanitation (Y.H. Hui, Marcel Dekker, 2003, 745 pp)</p> <p>Food Plant Sanitation: design, maintenance, and good manufacturing practices (M.M. Cramer, CRC Press, 2006, 283 pp)</p> <p>Food Industry Quality Control Systems (M. Clute, , CRC Press, 2009, 510 pp)</p>
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23	Assesment
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	60.00
Total	2	100.00
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		

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	5	5	5	4	5	5	4	5	5	5	5	0	0	0	0	0
ÖK2	5	5	5	4	5	5	4	5	5	5	4	0	0	0	0	0
ÖK3	4	4	4	5	5	5	4	5	4	5	5	0	0	0	0	0
ÖK4	5	4	4	5	5	5	4	5	4	5	5	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			