EGG HYGIENE									
1	Course Title:	EGG HYGIENE							
2	Course Code:	VBH 5016							
3	Type of Course:	Optional							
4	Level of Course:	Second Cycle							
5	Year of Study:	1							
6	Semester:	2							
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. SERAN TEMELLİ							
15	Course Lecturers:	Yok							
16	Contact information of the Course Coordinator:	e-posta: seran@uludag.edu.tr Tel: 02242941260 Adres: Uludağ Üniversitesi Veteriner Fakültesi Besin Hijyeni ve Teknolojisi Anabilim Dalı Görükle							
17	Website:	http://saglikbilimleri.uludag.edu.tr							
18	Objective of the Course:	To teach nutritional value of eggs, physical, chemical and functional properties of eggs, contamination sources, preservation methods, egg and egg products processing technologies, legal regulations related to egg quality							
19	Contribution of the Course to Professional Development:								
20	Learning Outcomes:								
		1	Learns egg production and consumption in the World and in our country, current status of the poultry sector.						
		2	Learns composition and nutritional value of poultry eggs used in industry.						
		3	Learns microbial contamination sources of eggs.						
		4	Learns pathogens and their control.						
		5	Learns collection of eggs, classification, stamping, packaging, labelling, transport, storage						
		6	Learns quality criteria for eggs.						
		7	Learns factors effecting egg quality.						
		8	Learns methods in preservation of egg and products.						
		9	Learns legal regulations related to egg and egg products.						
		10	Learns sanitation, cleaning and disinfection of equipment and its importance in egg and egg product processing plants.						
21	Course Content:								
		Co	ourse Content:						
Week	Theoretical		Practice						

1	Introduction to course, egg productio consumption in the World and in our current status of the poultry sector	n and country,									
2	Composition and nutritional value of eggs used in industry (chicken, turke duck, ostrich, goose)	poultry y, quail,									
3	Egg formation and morphology (egg a white and yolk)	shell,									
4	Egg defects (external and internal), e grading (A class, B class) and class properties	99									
5	Egg types (organic, functional), facto effecting egg quality	rs									
6	Internal (air sac, position of white and meat/blood stains) and external (weig shape, cleanliness, shell) quality crite	d yolk, ght, eria,									
7	Collection of eggs, classification, star packaging, labelling, transport, storage	mping, ge									
8	Changes in eggs during storage and	staling									
9	Preservation of eggs by cold storage freezing, high temperature, drying, by additives and packaging	, /									
10	Microbial changes in egg and produc contamination sources, pathogens, saprophytes, indicators	ets,									
11	Egg products (egg powder, pasteuriz	ed egg,									
Activit	es			Number	Duration (hour)	Total Work Load (hour)					
Theore	(canulgator, stabilizer, colorant, foam	ing	Γ	14	1.00	14.00					
Practic	lagent coating material dessicant or als/Labs	otein	-	0	0.00	0.00					
Se l 3stu	degadregenatiationelated to egg and	egg	Г	14	5.00	70.00					
Homew	vorks			0	0.00	0.00					
Project	and egg product processing plants		Γ	0	0.00	0.00					
Field S	tudies			0	0.00	0.00					
Midtern	TEXIDOOKS, REFERENCES and/or Other		a	Wead G. Microbiologi d Eggs Woodhead P	blishing Limited	notand 2006					
Others				0	0.00	0.00					
Final E	kams		3	Yücel A. Yumurta ve	nin eu, Englanu, ∠o 8a00 J Ü Ziraat Faki	ifteen Ders					
Total W	/ork Load					86.00					
Total w	ork load/ 30 hr		Y	avınevi. İstanbul. 2003	ан н. она глууст.	2.87					
ECTS (Credit of the Course		-			3.00					
			Γ	Cheanender ne oran i	congren.						
23	Assesment										
TERM LEARNING ACTIVITIES NUMBE				EIGHT							
Midterm Exam 0				0.00							
Quiz 0				0.00							
Home work-project 0				0.00							
Final E	xam	1	100.00								
Total		1	100.00								
Contrib Succes	ution of Term (Year) Learning Activitiess Grade	es to	0.00								
Contrib	ution of Final Exam to Success Grade)	100.00								

Total	100.00
Measurement and Evaluation Techniques Used in the Course	

24 ECTS / WORK LOAD TABLE

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
ÖK1	2	1	1	2	1	1	2	1	2	1	0	0	0	0	0	0
ÖK2	3	5	4	1	5	1	2	2	1	1	0	0	0	0	0	0
ÖK3	5	5	5	5	1	1	2	5	5	4	0	0	0	0	0	0
ÖK4	2	2	5	5	1	1	2	3	4	5	0	0	0	0	0	0
ÖK5	2	2	5	5	1	1	2	3	4	5	0	0	0	0	0	0
ÖK6	3	5	3	5	2	1	2	5	4	2	0	0	0	0	0	0
ÖK7	3	4	5	5	1	1	2	5	5	5	0	0	0	0	0	0
ÖK8	3	4	5	5	1	1	2	5	5	5	0	0	0	0	0	0
ÖK9	5	1	5	5	5	1	2	3	4	5	0	0	0	0	0	0
ÖK10	3	1	2	5	1	1	2	1	5	1	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	ontrib 1 very low 2 low ution Level:				3 Medium			4 High			5 Very High					