

FOOD QUALITY CONTROL

1	Course Title:	FOOD QUALITY CONTROL
2	Course Code:	GMD3229
3	Type of Course:	Compulsory
4	Level of Course:	First Cycle
5	Year of Study:	3
6	Semester:	5
7	ECTS Credits Allocated:	2.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	-
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Doç. Dr. NIHAL TÜRKMEN EROL
15	Course Lecturers:	-
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0224 2941492 Fax: 0224 2941402 e-posta: fbasoglu@uludag.edu.tr
17	Website:	
18	Objective of the Course:	The aim of the course is to give information about the importance and entailment of food quality control, quality components of food, equipments used in practice, HACCP, ISO applications and food legislation.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	The importance and entailment of food quality control
	2	The methods used for quality control in the food industry,
	3	Quality management systems and how they work
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21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	Introduction to quality control	
2	Principles of quality control, quality cycle, measurements and principles	
3	Colour of foods, theory, application methods	

LO: Learning Objectives **PQ: Program Qualifications**

Contribution Level:	1 very low	2 low	3 Medium	4 High	5 Very High
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