FOOD QUALITY CONTROL										
1	Course Title:	FOOD C	QUALITY CONTROL							
2	Course Code:	GMD322	29							
3	Type of Course:	Compuls	sory							
4	Level of Course:	First Cyc	cle							
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 1	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:	and enta	of the course is to give information about the importance ailment of food quality control, quality components of food, ents used in practice, HACCP, ISO applications and food on.							
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							
		4								
		5								
		6								
		7								
		8								
		9								
		10								
21	21 Course Content:									
	Course Content:									
	Theoretical		Practice							
1	Introduction to quality control									
2	Principles of quality control, quality c measurements and principles									
3	Colour of foods, theory, application r	nethods								

4	Definitions of viscosity and consistency, application methods																	
5	Stru	Structure and dimentions																
6		Defects and their classification, detection methods																
7	Kina	Kinaesthetic and texture																
8	Aror	na, s	ensor	y eval	uatior	n metho	ods											
9	Statistical quality control, control cards																	
10		Sampling from food products, Food controlling institutions in Turkey																
11	HAC	CP (conce	pt and	appli	cations	;											
12	Mid-	term	exam	inatio	n													
13	Defi	nition	of IS	O 900	0s													
14	Defi	nition	of IS	O 220	00 an	id its ap	oplica	tion										
22	Textbooks, References and/or Other Materials:						М	Principles of Food Quality Control and Food Safety Management Systems (Prof.Dr.Fikri BAŞOĞLU) Dora Publishing Co.										
23	Asse	esme	ent															
TERM L	LEAR	NING	ACTI	VITIES	3			NUMBE	W	EIGHT								
Midterr	m Exa	am						<u>` </u>	40	40.00								
Quiz							()	0.	0.00								
Activites						Number Duration				tion ((hour) Total Work Load (hour)							
Theoretical					\pm	1.00 14.00 14.00												
Contribution of Term (Year) Learning Activities to Practicals/Labs						140	0			0.00			0.00					
EBILITANDY OF THE PROPERTION to Success Grade						6	601 0 0			1.00	1.00			14.00				
Homeworks							0			0.00	0.00							
Projects Measurement and Evaluation Techniques Used in the								0			0.00	0.00			0.00			
Field Studies								0			0.00	0.00			0.00			
M 24 err	M24ermE©₹Ss/WORK LOAD TABLE								1			10.00	10.00			10.00		
Others										0			0.00	0.00			0.00	
Final E	xams	3								1			20.00			20.00		
Total V	Total Work Load													58.00				
Total w	Total work load/ 30 hr													1.93				
ECTS Credit of the Course												2.00						
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	-	4	5	3	4	5	3	4	4	5	5	4	0	0	0	0	0	
ÖK2	4	4	5	3	4	5	3	4	4	5	5	4	0	0	0	0	0	
ÖK3	4	4	5	3	4	5	3	4	4	5	5	4	0	0	0	0	0	
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			ı	 _O: I	earr	ina C	 bie	ctives	S	<u> </u> PQ: P	rogra	ım Qıı	 alifica	tions	<u> </u>		<u> </u>	

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