

## EGG HYGIENE

1	Course Title:	EGG HYGIENE
2	Course Code:	VBH5016
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:	<a href="http://saglikbilimleri.uludag.edu.tr">http://saglikbilimleri.uludag.edu.tr</a>
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:	
	<b>Course Content:</b>	
Week	Theoretical	Practice

1	Introduction to course, egg production and consumption in the World and in our country, current status of the poultry sector			
2	Composition and nutritional value of poultry eggs used in industry (chicken, turkey, quail, duck, ostrich, goose)			
3	Egg formation and morphology (egg shell, white and yolk)			
4	Egg defects (external and internal), egg grading (A class, B class) and class properties			
5	Egg types (organic, functional), factors effecting egg quality			
6	Internal (air sac, position of white and yolk, meat/blood stains) and external (weight, shape, cleanliness, shell) quality criteria,			
7	Collection of eggs, classification, stamping, packaging, labelling, transport, storage			
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 products, contamination sources, pathogens, saprophytes, indicators			
11	Egg products (egg powder, pasteurized egg, frozen egg, egg shell) product specifications			
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical	Emulgator, stabilizer, colorant, foaming agent, coating material, dessicant, protein	14	1.00	14.00
Practicals/Labs		0	0.00	0.00
Self Study	Legal regulations related to egg and egg products	14	5.00	70.00
Homeworks		0	0.00	0.00
Projects	Sanitation, cleaning and disinfection in egg and egg product processing plants	0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm Exams	Textbooks, References and/or Other Materials:	0	0.00	0.00
Others		0	0.00	0.00
Final Exams	Woodhead Publishing Limited, England, 2006. Yücel A. Yumurta ve Bal. U.Ü.Ziraat Fakültesi Ders	3	2.00	6.00
Total Work Load				86.00
Total work load/ 30 hr				2.87
ECTS Credit of the Course				3.00
		Contribution to Grad. Pointing:		
23	Assesment			
TERM LEARNING ACTIVITIES		NUMBER	WEIGHT	
Midterm Exam		0	0.00	
Quiz		0	0.00	
Home work-project		0	0.00	
Final Exam		1	100.00	
Total		1	100.00	
Contribution of Term (Year) Learning Activities to Success Grade		0.00		
Contribution 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	PQ10	PQ11	PQ12	PQ13	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																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			