

# FOOD SUPPLY MANAGEMENT

1	Course Title:	FOOD SUPPLY MANAGEMENT	
2	Course Code:	TEK3726-S	
3	Type of Course:	Optional	
4	Level of Course:	First Cycle	
5	Year of Study:	3	
6	Semester:	6	
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:	None	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Prof. Dr. SERTAÇ DOKUZLU	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	sduman@uludag.edu.tr ; 0 224 294 15 92 Uludağ Üniv. Ziraat Fak. Tarım Ekonomisi Bölümü, Görükle / Bursa	
17	Website:		
18	Objective of the Course:	The objective of the course to teach procurement methods and technologies of food enterprises	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Students learn the procurement concept
		2	Students learn the information technologies that used by food enterprises
		3	Students gain to way of analytic thinking
		4	Students gain an ability to solve procurement problems of food enterprises
		5	Students learn the each supply chain elements
		6	Students gain ability to develop new projects on food supply
		7	Students learn the cost control
		8	Students learn to do supply chain planning
		9	
		10	
21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	Supply chain, Value chain and procurement concepts		
2	Procurement in food companies and explanation of each element.		
3	Types of supply chain and management of supply chain		

4	Cost concept in food companies, cost calculation, capacity and break even point	
5	Inventory management, calculation of the economic order quantity	
6	Information technologies that used in supply chain in food companies	
7	Mid-term	
8	Enterprise resource planning (ERP)	
9	Supply chain planning systems	
10	Product data management (PDM)	
11	Warehouse management systems (WMS)	
12	Customer/Consumer Service Systems	
13	Transport management systems	
14	Barcoding technologies	

22	Textbooks, References and/or Other Materials:	Lecture notes that prepared by related articles, books and thesis.
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23	Assesment	
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TERM LEARNING ACTIVITIES		NUMBER	WEIGHT			
Midterm Exam		1	30.00			
Quiz		0	0.00			
Home work-project		1	10.00			
Activites			Number	Duration (hour)	Total Work Load (hour)	
Contribution of Term (Year) Learning Activities to Success Grade		40.00				
Practicals/Labs		0		0.00	0.00	
Contribution of Final Exam to Success Grade		14.00				
Self study and preperation		14		1.00	14.00	
Total		40.00				
Homeworks		1		24.00	24.00	
Measurement and Evaluation Techniques Used in the Projects		0		0.00	0.00	
Field Studies		0		0.00	0.00	
Midterm exams		1		10.00	10.00	
Others		1		5.00	5.00	
Final Exams		1		12.00	12.00	
Total Work Load					103.00	
Total work load/ 30 hr					3.10	
ECTS Credit of the Course					3.00	

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	1	1	5	2	5	3	3	3	1	3	1	3	0	0	0	0
ÖK2	1	1	0	4	5	4	4	1	1	4	1	3	0	0	0	0
ÖK3	1	1	1	2	5	5	4	1	1	3	3	1	0	0	0	0
ÖK4	1	1	1	5	5	5	4	2	3	3	2	1	0	0	0	0

ÖK5	1	1	5	4	5	4	4	4	3	3	2	3	0	0	0	0
ÖK6	1	1	2	3	5	4	5	1	1	1	1	1	0	0	0	0
ÖK7	1	1	4	5	5	2	3	1	1	1	1	1	0	0	0	0
ÖK8	1	1	4	5	5	5	4	1	1	2	1	2	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			