

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:	4
6	Semester:	8
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 2941565 Fax: 0224 2941402 e-posta: nihalt@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	Definition of quality	
2	Factors affecting food quality	
3	Quality standards	

4	Definition of quality control	
5	Quality characteristics and their measurement	
6	Quality characteristics and their measurement	
7	Defects and their classification	
8	Statistical quality control, control cards	
9	Statistical quality control, control cards	
10	Total quality management	
11	Quality management systems	
12	Quality costs	
13	Food safety management systems	
14	Food legislation	

22	Textbooks, References and/or Other Materials:	1-Principles of Food Quality Control and Food Safety Management Systems (Prof.Dr.Fikri BAŞOĞLU) Dora Publishing Co. 2. Lecture notes of Food Quality Control and Legislation
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23	Assesment	
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00

Activites	Number	Duration (hour)	Total Work Load (hour)
Contribution of Term (Year) Learning Activities to Success Grade	14	1.00	14.00
Theoretical	14	1.00	14.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	1.00	14.00
Total	100.00		
Homeworks	0	0.00	0.00
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	0	0.00	0.00
Final Exams	1	20.00	20.00
Total Work Load			58.00
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	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	4	5	3	4	5	3	4	4	5	5	4	0	0	0	0	0
ÖK2	4	5	3	4	5	3	4	4	5	5	4	0	0	0	0	0
ÖK3	4	5	3	4	5	3	4	4	5	5	4	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
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