

# HYGIENE AND SANITATION

1	Course Title:	HYGIENE AND SANITATION
2	Course Code:	VBH6023
3	Type of Course:	Optional
4	Level of Course:	Third Cycle
5	Year of Study:	1
6	Semester:	1
7	ECTS Credits Allocated:	4.00
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. MUSTAFA TAYAR
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	mtayar@uludag.edu.tr Uludağ Üniv. Veteriner Fak. Gıda Hijyeni ve Teknolojisi Bölümü
17	Website:	<a href="http://www.veteriner.uludag.edu.tr">http://www.veteriner.uludag.edu.tr</a>
18	Objective of the Course:	To provide students with information on hygiene sanitation practices in food businesses, hygiene, sanitation, water, personnel and business hygiene, disinfection and sterilization concepts, the importance of hygiene and sanitation in quality systems, and some quality assurance systems foreseen in providing hygiene and sanitation.
19	Contribution of the Course to Professional Development:	It will provide important knowledge and competence on hygiene sanitation practices, hygiene and some quality assurance systems foreseen in providing sanitation in food businesses.
20	Learning Outcomes:	
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	4	the effect of pollution on environment and living things causes and results of food pollution measures to take against environment and food pollution responsibilities of veterinary surgeon in use of medicine.
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21	Course Content:			
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Week	Theoretical	Practice		
1	Introduction to hygiene			
2	Microorganism and sanitation relationship			
3	With the Factor Affecting the Growth of Microorganisms in Foods			
4	Food safety			
5	Food safety and quality management systems			
6	Risk management			
7	Water hygiene			
8	Personal hygiene			
9	Work hygiene			
10	Pest Control			
11	Cleanning and Detergants			
12	Removal of waste and residual materials in food businesses			
13	Removal of waste and residual materials in food businesses			
14	Legal regulations regarding hygiene and sanitation			
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical		4	2.00	28.00
Practicals/Labs		0	0.00	0.00
Self study and preperation		14	6.00	84.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		1	4.00	4.00
Others		0	0.00	0.00
TERM LEARNING ACTIVITIES		NUMBER	WEIGHT	4.00
Total Work Load				120.00
Midterm Exam		1	4.00	
Total work load/ 30 hr		1	4.00	4.00
Quiz				
ECTS Credit of the Course				4.00
Home work-project		0	0.00	
Final Exam		1	50.00	
Total		3	100.00	
Contribution of Term (Year) Learning Activities to Success Grade		50.00		
Contribution of Final Exam to Success Grade		50.00		
Total		100.00		
Measurement and Evaluation Techniques Used in the Course		Measurement and evaluation are performed according to the Rules & Regulations of Bursa Uludağ University on Undergraduate Education.		
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	4	5	5	3	4	2	4	1	2	2	3	0	0	0	0	0
ÖK2	5	3	5	2	1	1	5	1	1	0	2	0	0	0	0	0
ÖK3	5	5	5	4	2	1	5	1	1	2	2	0	0	0	0	0
ÖK4	5	3	2	4	4	3	5	2	3	4	2	5	0	0	0	0
ÖK5	5	3	2	1	4	3	5	1	1	3	3	4	0	0	0	0
ÖK6	5	2	2	2	2	2	5	1	1	2	4	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			