

PLANT HYGINENE AND SANITATION

1	Course Title:	PLANT HYGINENE AND SANITATION
2	Course Code:	GMD3225
3	Type of Course:	Compulsory
4	Level of Course:	First Cycle
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:	None
12	Language:	English
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. ARZU AKPINAR BAYİZİT
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	Bursa Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü C Blok Görükle Kampüsü 16059 Bursa Tel: 0224 2941496 Fax: 0224 2941402 e-posta: abayizit@uludag.edu.tr
17	Website:	
18	Objective of the Course:	The main purpose of this course is informing the students about consumption, preparation, production, packaging, storage, transportation, distribution and sale phases of food from production to consumption, additionally general rules of hygiene and sanitation and providing necessary precautions about food safety in food industry.
19	Contribution of the Course to Professional Development:	The course builds knowledge on basic principles of application of hygiene and sanitation in food industry.
20	Learning Outcomes:	
	1	Informing about importance of hygiene and sanitation in a relation with sanitation and microorganisms sanitation hygiene control in food industry
	2	Informing about control and general hygiene of food businesses to ensure hygiene
	3	Informing about sanitation practices for food processing areas, cleaning compounds, sanitizer and waste management
	4	Informing about quality control and assurance system in food industry
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21	Course Content:				
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Week	Theoretical		Practice		
1	Definition and Importance of Hygiene and Sanitation				
2	Contamination Sources of Foods				
3	Importance of Microorganisms in Foods Pathogen Microorganisms in Food Premises Food Safety				
4	Microbiological Sampling and Control Methods for Food Processing Area				
5	Personnel and Workplace Hygiene				
6	Water Hygiene				
7	Cleaning Systems and Detergents Used in Food Plants				
8	Disinfection of Food Premises				
9	Disinsectisation in Food Plants Waste Management				
10	Student Presentations				
11	Student Presentations				
12	Student Presentations				
13	Student Presentations				
14	Student Presentations				
Activites			Number	Duration (hour)	Total Work Load (hour)
Theoretical			Gıda ve Personel Hijyeni (Prof. Dr. Sıdıka Bulduk, Detay Yayıncılık, 2003, 212 s)	2.00	28.00
Practicals/Labs			0	0.00	0.00
Self study and preperation			(Prof. Dr. R. Şeminur Topal, 2008, 333 s) Temel Gıda Hijyeni – Gıda Hijyeni 1 (Prof. Dr. Deniz	0.00	0.00
Homeworks			1	10.00	10.00
Projects			2010, 214 s) Gıda İşletmelerinde Hijyen – Gıda Hijyeni 2 (Prof. Dr. Deniz	0.00	0.00
Field Studies			0	0.00	0.00
Midterm exams			2010, 381s) Food Hygiene and Sanitation in Food Industry (S. Rodav.	0.00	0.00
Others			0	0.00	0.00
Final Exams			Principles of Food Sanitation (N.G. Marriott & R.B. Gravani, Birkhäuser, 2006, 413 pp)	25.00	25.00
Total Work Load					63.00
Total work load/ 30 hr			pp) Food Plant Sanitation: design, maintenance, and good		2.10
ECTS Credit of the Course					2.00
			265 pp) Food Industry Quality Control Systems (M. Clute, , CRC Press, 2009, 510 pp		
23	Assesment				
TERM LEARNING ACTIVITIES			NUMBE R	WEIGHT	
Midterm Exam			0	0.00	
Quiz			0	0.00	
Home work-project			1	40.00	
Final Exam			1	60.00	
Total			2	100.00	
Contribution of Term (Year) Learning Activities to Success Grade			40.00		

Contribution of Final Exam to Success Grade	60.00
Total	100.00
Measurement and Evaluation Techniques Used in the Course	The students are evaluated by a final exam and term project (presentation).
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	5	4	3	0	0	4	5	5	0	3	0	0	0	0	0	0
ÖK2	4	0	0	0	0	4	5	5	0	4	0	0	0	0	0	0
ÖK3	4	4	0	0	0	5	5	5	4	4	0	0	0	0	0	0
ÖK4	4	4	5	0	0	3	3	5	0	2	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							