

FOOD SAFETY

1	Course Title:	FOOD SAFETY
2	Course Code:	GIDS215
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	3
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:	Öğr.Gör.Dr. NALAN ÇIRAK
15	Course Lecturers:	Müdürlüğün görevlendireceği bir öğretim elemanı
16	Contact information of the Course Coordinator:	Öğr. Gör. Dr. Nalan Çırak ncirak@uludag.edu.tr Teknik Bil. MYO Et ve Ürün. Tek. Prog. Baş. tel:02242942381
17	Website:	
18	Objective of the Course:	Give information to students related food safety risks and take measures against to risks of critical control points, provide the working as a quality manager in food industry. Gaining knowledge quality the basic concepts, principles and methods of food quality control, control cards, total quality management, quality management systems, food qualities and safety management systems (ISO-9001, ISO- 22 000).
19	Contribution of the Course to Professional Development:	To train intermediate staff who are competent to establish and manage the food safety ISO-22000 requirements in food enterprises
20	Learning Outcomes:	
	1	Knowing food-borne toxic substances chemicals and physical properties and can comprehend contamination and development reasons.
	2	Can apply the methods of prevention of food-borne pests.
	3	Identify potential risks during the production of a food stuff to make risk analyzes.
	4	Can comprehend the Quality's basic concept, total quality, food quality and safety management systems and can prepare the quality card.
	5	Can identify and compare Food Assurance and Developing Quality Programs; HACCP, ISO 22000:2005, Food Quality systems.
	6	Knowledge and apply about ISO 9001:2000 (Quality Management System), GHP (Good Hygiene Practise), GMP (Good Manufacturing Practice) and other standard.
	7	Can implement the HACCP system in a new products.
	8	Appropriate cleaning and sanitation system can desing and in establish in food company.

		9	Food Safety system applied in Turkey can compare with the world food safety system.	
		10		
21	Course Content:			
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Week	Theoretical	Practice		
1	The importance of food safety in Turkey and Food safety in world.			
2	Related Food safety acts, Food Law			
3	Food contaminants and deterioriation factors.			
4	Health risks of food borne (risks of due to bacteria and mold)			
5	Health risks of food borne (parasites, natural food contaminations and risk of chemicalcontaminants)			
6	Food Conservation and prosessing techniques applying to foods.			
7	Bacis conservation and processing techniques applying to foods.			
8	subject repetition and visa exam			
9	Food additives.			
10	Hygine and sanitation in industrial food safety.			
Activites		Number	Duration (hour)	Total Work Load (hour)
13	System of HACCP and development of Food Theoretical Industry.	14	2.00	28.00
Practicals/Labs		0	0.00	0.00
Self study and preperation		14	1.00	14.00
Homeworks		0	0.00	0.00
Projects	Materials:	Dr. Nalan Çırak Food Safety Lecture Notes	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		Topal, Ş. Gıda Güvenliği ve Kalite Yönetim Sistemleri, Tarihak 1996	24.00	24.00
Others		0	0.00	0.00
Final Exams		HACCP ve Uygulamaları, Taç Orset, İstanbul, 2001. Altuğ T. Ova G. Demirağ K. Kurtcan Ü. Gıda Kalite	24.00	24.00
Total Work Load				90.00
Total work load/ 30 hr		İzmir, 1994. T.S.E., TS EN ISO 9000:2001. TS EN ISO 9001:2000. TS		3.00
ECTS Credit of the Course				3.00
23	Assesment			
TERM LEARNING ACTIVITIES		NUMBE R	WEIGHT	
Midterm Exam		1	40.00	
Quiz		0	0.00	
Home work-project		0	0.00	
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	Measurement and evaluation is carried out according to the principles of Bursa uludag University Associate and Undergraduate Education Regulation.
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	3	2	2	1	1	3	1	1	2	1	4	1	0	0	0	0
ÖK2	4	4	2	1	1	4	2	1	2	1	3	1	0	0	0	0
ÖK3	2	4	5	3	4	3	4	4	3	1	3	1	0	0	0	0
ÖK4	4	4	1	4	2	1	1	1	2	3	3	5	0	0	0	0
ÖK5	4	4	2	4	1	1	1	1	2	1	4	3	0	0	0	0
ÖK6	4	4	2	4	1	1	1	1	2	2	4	3	0	0	0	0
ÖK7	3	4	1	3	1	1	1	1	3	4	4	3	0	0	0	0
ÖK8	3	4	1	3	2	1	3	2	3	4	4	3	0	0	0	0
ÖK9	5	4	1	3	2	2	1	1	2	4	4	3	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							