

# FOOD SAFETY AND QUALITY MANAGEMENT

1	Course Title:	FOOD SAFETY AND QUALITY MANAGEMENT
2	Course Code:	GIDZ242
3	Type of Course:	Compulsory
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	4
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	3.00
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. SAADET DİLEK YILDIZ
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.
16	Contact information of the Course Coordinator:	Öğr. Gör. Saadet Dilek YILDIZ sdilekyildiz@uludag.edu.tr 0224 294 615 32 BUÜ Mustafakemalpaşa Meslek Yüksekokulu Gıda Teknolojisi Programı
17	Website:	
18	Objective of the Course:	To introduce the students to the approaches and practices necessary to enable the student to gain the understanding of continuous development and improvement and the evaluation of the quality management system and the implementation of this understanding, to make them adopt the concept of food safety, to teach food safety management systems, and to inform them about national and international legislation and standards.
19	Contribution of the Course to Professional Development:	To understand the quality culture, to master the quality management system studies, to have information about food safety risks and the precautions that can be taken against these risks, to inform about national and international legislation and standards.
20	Learning Outcomes:	
	1	To be able to explain the basic concepts and components of quality
	2	Learning quality processes
	3	To understand total quality, food quality and safety systems
	4	To be able to compare the food safety system applied in Turkey with the food safety systems applied in the world.
	5	To understand the definition and importance of legislation, the definitions of law, decree law, statute, regulation and notification and the principles related to them.
	6	Having adequate knowledge of current food laws and regulations
	7	Learning about the dangers in food and how to avoid them
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21	Course Content:																
	Course Content:																
Week	Theoretical								Practice								
1	Concepts related to quality and basics of quality																
2	Total Quality Management, Standard and Standardization																
3	Statistical quality management techniques and problem solving methods																
4	Process and Risk Management																
5	Quality documentation																
6	Introduction to Food Safety and basic concepts																
7	Physical, chemical and biological hazards in food																
8	Foodborne health risks																
9	Food preservation techniques																
10	ISO 9001 Quality Management Systems																
11	HACCP-ISO 22000 Systems																
12	Prerequisite programs and GMPs																
13	BRC, IFS, FSSC 22000, SQF, GlobalGAP, Halal Food Certification																
14	Current Food Legislation																
Activites									Number			Duration (hour)			Total Work Load (hour)		
Theoretical									14			3.00			42.00		
Practicals/Labs									0			0.00			0.00		
Self study and preperation									14			2.00			28.00		
Homeworks									0			0.00			0.00		
PROJECTS									0			0.00			0.00		
TERM LEARNING ACTIVITIES									NUMBER			WEIGHT					
Field Studies									0			0.00			0.00		
Midterm exams									1			10.00			10.00		
Others									0			0.00			0.00		
Home work-project									10			1.40			14.00		
Final Exams									1			14.00			14.00		
Total Work Load															94.00		
Total work load/ 30 hr									3			100.00			3.13		
ECTS Credit of the Course															3.00		
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 principle of Bursa Uludağ University Associate and Undergraduate Education Regulation.								
24	ECTS / WORK LOAD TABLE																

<b>24</b>	<b>ECTS / WORK LOAD TABLE</b>
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<b>25</b>	<b>CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS</b>															
	<b>PQ1</b>	<b>PQ2</b>	<b>PQ3</b>	<b>PQ4</b>	<b>PQ5</b>	<b>PQ6</b>	<b>PQ7</b>	<b>PQ8</b>	<b>PQ9</b>	<b>PQ10</b>	<b>PQ11</b>	<b>PQ12</b>	<b>PQ13</b>	<b>PQ14</b>	<b>PQ15</b>	<b>PQ16</b>
<b>ÖK1</b>	4	5	0	0	0	0	0	0	1	0	0	0	4	0	0	0

ÖK2	4	5	0	0	0	0	0	0	3	0	0	0	4	0	0	0
ÖK3	4	5	0	0	0	0	0	0	2	0	0	0	4	0	0	0
ÖK4	4	5	0	0	0	0	0	0	2	0	0	0	5	0	0	0
ÖK5	4	5	0	0	0	0	0	0	0	0	0	0	3	0	0	0
ÖK6	4	5	0	0	0	0	0	0	2	0	0	0	5	0	0	0
ÖK7	4	5	0	0	0	0	0	0	0	0	0	0	3	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							