

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:	3
6	Semester:	5
7	ECTS Credits Allocated:	2.00
8	Theoretical (hour/week):	1.00
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:	Prof. Dr. FİKRİ BAŞOĞLU
15	Course Lecturers:	-
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0224 2941492 Fax: 0224 2941402 e-posta: fbasoglu@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	Introduction to quality control	
2	Principles of quality control, quality cycle, measurements and principles	
3	Colour of foods, theory, application methods	

4	Definitions of viscosity and consistency, application methods	
5	Structure and dimensions	
6	Defects and their classification, detection methods	
7	Kinaesthetic and texture	
8	Aroma, sensory evaluation methods	
9	Statistical quality control, control cards	
10	Sampling from food products, Food controlling institutions in Turkey	
11	HACCP concept and applications	
12	Mid-term examination	
13	Definition of ISO 9000s	
14	Definition of ISO 22000 and its application	

TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	1	40.00
Quiz	0	0.00

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	1.00	14.00
Contribution of Term (Year) Learning Activities to	40.00		
Practicals/Labs	0	0.00	0.00
Self study and preparation			
Contribution of Final Exam to Success Grade	60.00	1.00	14.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Measurement and Evaluation Techniques Used in the			
Field Studies	0	0.00	0.00
24 ECTS / WORK LOAD TABLE	1	10.00	10.00
Midterm Exams			
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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