

SAFE FOOD PROCESSING TECHNIQUES

1	Course Title:	SAFE FOOD PROCESSING TECHNIQUES	
2	Course Code:	GMB5001	
3	Type of Course:	Compulsory	
4	Level of Course:	Second Cycle	
5	Year of Study:	1	
6	Semester:	1	
7	ECTS Credits Allocated:	6.00	
8	Theoretical (hour/week):	3.00	
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. Ö.UTKU ÇOPUR	
15	Course Lecturers:	-	
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0224 2941491 Fax: 0224 2941402 e-posta: ucopur@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	The aim of the course is to give information about food quality control parameters, risk management, total quality management, HACCP, ISO 22000, GMP, GLP, GHP systems and their implementation.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	The students will be able to learn food safety and safe food concepts
		2	The students will be able to learn food, equipment, environment and personnel hygiene and hygiene implementations
		3	The students will be able to know physical, chemical and microbiological hazards in foods and their prevention
		4	The students will be able to learn risk analysis
		5	The students will be able to learn the prerequisites of the food safety management systems
		6	The students will be able to learn the principles of HACCP and ISO 22000 food safety management systems
		7	
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		10	
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	

1	Food safety and safe food concepts and ISO 9001	
2	Food safety systems	
3	HACCP implementations in food industry	
4	ISO 22000	
5	GMP	
6	GLP	
7	GDP	
8	Validation	
9	Physical hazards in foods	
10	Chemical hazards in foods	
11	Microbiological hazards in foods	
12	Risk analysis	
13	Traceability	
14	Students assignment presentation	
22	Textbooks, References and/or Other Materials:	<p>Kantarıcı, H. 1999. Toplam Kalite Yönetimi ve Toplum Kalitesi. Marmara Üniv. Müh. Fak. Yayınları. İstanbul,75 p.</p> <p>Topal, Ş. 2000. Kalite Yönetimi ve Güvence Sistemleri. Yıldız Teknik Üniv. Vakfı Yayın No: YTÜVAK.KM.DK.2000.001, İstanbul, 206 p.</p> <p>Smith, D.,Politowski, R., Palmer C., 2007. Managing food safety the 22000 way. London: BSI, 223 p.</p> <p>Mahmutoğlu T. 2010. Gıda Endüstrisinde Güvenli Gıda Üretmek. ODTÜ Geliştirme Vakfı Yayıncılık / Yayınevi Genel Dizisi. Ankara. 395 p.</p>
23	Assesment	
TERM LEARNING ACTIVITIES		NUMBER
		WEIGHT
Midterm Exam		0
Quiz		0
Home work-project		1
Final Exam		1
Total		2
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		
24	ECTS / WORK LOAD TABLE	

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	1	30.00	30.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	0	0.00	0.00
Others	1	40.00	40.00
Final Exams	1	40.00	40.00
Total Work Load			180.00
Total work load/ 30 hr			6.00
ECTS Credit of the Course			6.00

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	5	4	5	4	4	3	5	5	4	5	0	0	0	0	0	0
ÖK2	4	4	4	4	3	3	4	5	4	5	0	0	0	0	0	0
ÖK3	5	4	5	4	5	4	5	5	4	5	0	0	0	0	0	0
ÖK4	5	4	5	4	5	4	5	5	4	5	0	0	0	0	0	0
ÖK5	5	4	5	4	4	3	5	5	4	5	0	0	0	0	0	0
ÖK6	5	4	5	4	5	4	5	5	4	5	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							