FOOD MICROBIOLOGY										
1	Course Title:	FOOD M	IICROBIOLOGY							
2	Course Code:	GIDZ104	ł							
3	Type of Course:	Compuls	ory							
4	Level of Course:	Short Cy	cle							
5	Year of Study:	1								
6	Semester:	2								
7	ECTS Credits Allocated:	5.00								
8	Theoretical (hour/week):	2.00								
9	Practice (hour/week):	2.00								
10	Laboratory (hour/week):	0								
11	Prerequisites:	-								
12	Language:	Turkish								
13	Mode of Delivery:	Face to f	ace							
14	Course Coordinator:	Dr. Ögr.	Üyesi ASUMAN KARAKAŞ ŞEN							
15	Course Lecturers:	Yard.Doç.Dr. Asuman KARAKAŞ ŞEN								
16	Contact information of the Course Coordinator:	Yard.Doç.Dr. Asuman KARAKAŞ ŞEN U.Ü. Yenişehir İ.O.M.Y.O. akarakas@uludag.edu.tr 773 60 42								
17	Website:									
18	Objective of the Course:	To teach The History of Food Microbiology, Important Microorganisms in Foods, Microbial Contamination Sources, Factors Influencing Microbial Growth in Foods, Indicator Microorganisms in Foods, Microbial Food Poisoning, Principles of Food Preservation and Microbial Spoilage of Foods.								
19	Contribution of the Course to Professional Development:									
20	Learning Outcomes:									
		1	The student learns The History of Food Microbiology.							
		2	The student learns Factors Influencing Microbial Growth in Foods.							
		3	The student learns Important Microorganisms in Foods.							
		4	The student learns Microbial Contamination Sources.							
		5	The student learns Control of Microbial Growth in Foods.							
		6	The student learns Microbial Spoilage of Foods.							
		7	The student learns Microbial Food Poisoning.							
		8	The student learns The Techniques for The Microbiological Examination of Foods.							
		9	The student learns the Method of Gram Staining.							
		10	The student can use the light microscope.							
21	Course Content:									
		Co	ourse Content:							
Week	Theoretical		Practice							
1	Relationship Between Microorganisr Foods	ns and	Text Books							
2	Important Microorganisms in Foods	(Bacteria)	Text Books							

3	Important Microorganisms in Foods and Molds)	(Yeasts	Те	Text Books							
4	Microbial Contamination Sources		Те	Text Books							
5	Factors Influencing Microbial Growth	in Foods	Те	Text Books							
6	Indicator Microorganisms in Foods		Те	Text Books							
7	Repeating courses and midterm exa	m									
8	Microbial Food Poisoning		Те	Text Books							
9	Prevention of Microbial Contamination Removal of Microorganisms, The co Microbial Growth	on and ntrol of	Те	Text Books							
10	Spoilage of Meat and Meat Products	;	Те	Text Books							
11	Spoilage of Milk and Milk Products		Те	Text Books							
12	Spoilage of Egg and Egg products Spoilage of Vegetables and Fruits		Те	Text Books							
13	Spoilage of Canned Foods		Те	ext Books							
14	Spoilage of Cereals and Cereal base products Spoilage of Fermented Alcoholic Bev	ed verages	Text Books								
22 Activit	Textbooks, References and/or Other Materials: es	-	1-(Ün Ya 2-(1-Gıda Mikrobiyolojisi 3. Baskı. Editörler Prof. Dr. Adnan Ünlütürk ve Prof. Dr. Fulya Turantaş (2003) META Yayınevi 2-Gıda Mikrobiyolojisi, Gıda Endüstrisi için Temel Esaslar <u>ve Uvculamaları Klauş Pichharidt (Ed. Yılmaz Sekin</u> Number Duration (hour) Total Work Load (hour)							
Theore	tical		Mi	thael P. Doyle, Larry	R. Beuchat, Thoma	ક્રે9ે:90ontville					
Practica	als/Labs		ŕ	14	2.00	28.00					
Self stu	dy and preperation		SJ3Forsythe and P.R. 142005 (1998) Aspen52000 ication.								
Homew	vorks		(0	0.00	0.00					
Project	S		Ri	ô hard M. Losick (1999	0A060M Press	0.00					
Field S	tudies		(0	0.00	0.00					
			1		20.00	20.00					
Others			(0	0.00	0.00					
MindaleEn	nating m	1	40	100	22.00	22.00					
Total W	/ork Load					150.00					
Hotalev	www.kki.quardije300 hr	0	0.0	00		5.00					
ECTS (Credit of the Course	-				5.00					
Total		2	100.00								
Contribution of Term (Year) Learning Activities to Success Grade				40.00							
Contrib	ution of Final Exam to Success Grad	e	60	60.00							
Total			10	100.00							
Measur Course	rement and Evaluation Techniques U	sed in the									
24	ECTS / WORK LOAD TABLE										

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
ÖK1	3	3	5	0	1	1	0	3	2	0	2	2	0	0	0	0
ÖK2	2	5	5	3	1	1	0	3	2	0	2	2	0	0	0	0
ÖK3	3	5	5	3	1	1	0	3	2	0	2	2	0	0	0	0
ÖK4	3	5	5	3	1	1	0	3	2	0	2	2	0	0	0	0
ÖK5	3	5	5	3	1	1	0	3	2	0	2	2	0	0	0	0
ÖK6	0	5	5	3	1	1	0	3	2	0	2	2	0	0	0	0
ÖK7	0	5	5	3	1	1	0	3	2	0	2	2	0	0	0	0
ÖK8	3	5	5	3	1	1	0	3	2	0	2	2	0	0	0	0
ÖK9	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	Contrib 1 very low ution Level:		2 low			3 Medium			4 High			5 Very High				