

## FOOD CODEX

1	Course Title:	FOOD CODEX	
2	Course Code:	GTP220	
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):	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:	Nalan Çırak	
16	Contact information of the Course Coordinator:	nfiliz@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	To inform the students about fundamental principles of food legislation, consumer rights, codex alimentarius commission, food legislation and control in Turkey, Turkish Standards Institution, national and international standards.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	To comprehend accreditation issues of both the world and Turkey.
		2	To comprehend of the definition and importance of legislation, law, legislative decree, by- law, definition of regulation and notification, and fundamentals regarding to preparation of law drafts.
		3	To comprehend the works of codex alimentarius commission.
		4	To comprehend Turkish Food Codex Regulations and Notifications, and Turkish Standards Institution.
		5	To have sufficient knowledge of current food laws and regulations.
		6	To learn how to reach certain knowledge about laws of food, and the substance and materials contacting food
		7	To be able to apply the legal procedure regarding to establishment of a food facility.
		8	To comprehend consumer rights.
		9	
		10	
21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	Course Introduction and Information of Exam		

2	An introduction to legislation			
3	International standards (EN, ISO, Codex Alimentarius)			
4	Standards for food products and processes, the Turkish Standards Institution (TSE)			
5	Food legislation and preparation justifications			
6	Basic principles of food legislation			
7	Turkish Food Act			
8	MIDTERM EXAM			
9	Turkish Food Codex Regulations			
10	Food legislation (food hygiene, particular hygiene for animal food, registration/confirmation and legal control regulations)			
11	Food legislation (food hygiene, particular hygiene for animal food, registration/confirmation and legal control regulations)			
12	Food legislation (food hygiene, particular hygiene for animal food, registration/confirmation and legal control regulations)			
13	Food legislation (Regulation of microbiological criteria)			
14	Food legislation (Regulation of label)			
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical		2	14.00	28.00
Practicals/Labs		0	0.00	0.00
TERM LEARNING ACTIVITIES		NUMBER	WEIGHT	
Homeworks		2	12.00	24.00
Midterm Exam		1	10.00	10.00
Projects		2	10.00	20.00
Quiz		0	0.00	0.00
Field Studies		1	10.00	10.00
Home work project		0	0.00	0.00
Midterm exams		1	8.00	8.00
Final Exam		1	60.00	60.00
Others		0	0.00	0.00
Total		12	100.00	100.00
Final Exams		1	10.00	10.00
Contribution of Term (Year) Learning Activities to			40.00	
Total Work Load				120.00
Total work load/ 30 hr				4.00
Contribution of Final Exam to Success Grade		60.00		
ECTS Credit of the Course				3.00
Total			100.00	
Measurement and Evaluation Techniques Used in the Course				
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	0	0	2	0	0	0	0	1	1	1	0	0	0	0
ÖK2	2	2	2	0	0	0	0	0	0	0	1	1	0	0	0	0

ÖK3	3	3	0	0	3	0	0	0	0	1	1	1	0	0	0	0
ÖK4	2	5	0	0	4	2	0	0	0	1	3	1	0	0	0	0
ÖK5	4	5	0	0	4	2	0	0	0	1	0	1	0	0	0	0
ÖK6	4	2	0	0	2	0	0	0	2	1	0	1	0	0	0	0
ÖK7	3	3	0	2	2	0	0	0	2	0	0	1	0	0	0	0
ÖK8	3	4	0	0	5	0	0	0	0	0	0	1	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							