

# HYGIENE AND SANITATION

1	Course Title:	HYGIENE AND SANITATION	
2	Course Code:	GESZ105	
3	Type of Course:	Compulsory	
4	Level of Course:	Short Cycle	
5	Year of Study:	1	
6	Semester:	2	
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. M.ERTAN GÜNEŞ	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	Adres: UÜ. Harmancık Meslek Yüksekokulu Tel: 0 (224) 294 26 92 (Dahili: 63103) Fax: 0 224 881 32 18 e-mail: paydin@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	Acquire the competencies of ensure personal hygiene and hygiene in accordance with the rules of legislation, application the rules of cleaning and disinfection	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Can explain definition of hygiene, sanitation and cleaning
		2	Can explain the factors that cause pollution and corrupt food safety food
		3	Can explain the importance of food safety for human health
		4	Can ability to perform hygiene rules before coming to the kitchen and the production stage of nutrients
		5	Can prevent the cross-contamination and Development of harmful micro-organisms
		6	Comply with the rules of personal hygiene and can provide personnel hygiene
		7	Can provide Kitchen and equipment hygiene
		8	Knowing the types of pollution appropriate detergents, can ability to make cleaning and disinfection procedures in place to make the production
		9	Can explain the importance of food safety management systems
		10	Can create and implement the HACCP plan in catering establishments
21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	

1	Importance of Nutrition, Nutrition Science, Nutrition and Food Hygiene	
2	Definition of hygiene, sanitation and cleaning	
3	Factors that are likely to cause food	
4	Microorganisms and contamination	
5	Food Hygiene in Food Service Organisations	
6	Hygiene rules to be complied with when buying and storing foods	
7	Hygiene rules to be complied with when food preparation, cooking and service	
8	Repeating courses and Midterm exam	
9	Personnel Hygiene	
10	Kitchen and equipment hygiene	
11	Food-borne diseases and hygiene rules must be followed to avoid	
12	Cleaning supplies, cleaning and disinfection of food companies	
13	Food safety management systems	
14	Within the HACCP system to determine the potential risks and preventive actions	
22	Textbooks, References and/or Other Materials:	
23	Assesment	
TERM LEARNING ACTIVITIES		NUMBER
		WEIGHT
Midterm Exam		1
		40.00
Quiz		0
		0.00
Home work-project		0
		0.00
Final Exam		1
		60.00
Total		2
		100.00
Contribution of Term (Year) Learning Activities to Success Grade		40.00
Contribution of Final Exam to Success Grade		60.00
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	2.00	28.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	3.00	42.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	8.00	8.00
Others	0	0.00	0.00
Final Exams	1	12.00	12.00
Total Work Load			90.00
Total work load/ 30 hr			3.00
ECTS Credit of the Course			3.00

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	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	0	0	0	4	0	0	0	0	0	0	0	0	0	0	0	0
ÖK3	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	0	0	3	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK5	0	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	0	0	4	0	0	0	0	0	0	4	0	0	0	0	0	0
ÖK7	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK8	0	3	0	0	0	0	0	0	0	0	0	4	0	0	0	0
ÖK9	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK10	0	3	0	0	0	0	0	0	0	0	0	4	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			