HYGIENE AND SANITATION										
1	Course Title:	HYGIEN	HYGIENE AND SANITATION							
2	Course Code:	GESZ10	05							
3	Type of Course:	Compuls	sory							
4	Level of Course:	Short Cy	/cle							
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:									
		Co	ourse Content:							
Week	Theoretical		Practice							

1	Importance of Nutrition, Nutrition Science, Nutrition and Food Hygiene																	
2	Definition of hygiene, sanitation and cleaning																	
3	Fact	Factors that are likely to cause food																
4	Microorganisms and contamination																	
5	Food Hygiene in Food Service Organisations																	
6				to be o		ied with	h whe	n										
7						ied with service	h whe	n food	t									
8	Rep	eatin	g cou	rces a	nd Mi	dterm	exam											
9	Pers	sonne	el Hyg	iene														
10	Kitch	hen a	and eq	uipme	ent hy	giene												
11			ne dis		and	hygien	e rule	s mus	it									
12			suppl ompar		eanin	g and o	disinfe	ection										
13	-				ment	system	าร											
14	Food safety management systems Within the HACCP system to determine the potential risks and preventive actions																	
22	Mate	erials	:	ferenc	es an	d/or O	ther											
	Activites								Numb	er		Duration (hour)			Total Work Load (hour)			
Theore Quiz	tical						0			0.00						28.00		
Practic		abs								0			0.00			0.00		
Self stu	udv.a	nd pr	epera	ition			1			60.00					42.00			
Home			•							0			0.00			0.00		
			()	(\)		: A		4-		40.00					0.00			
Field S	Cissibution of Term (Year) Learning Activities to Studies									0			0.00			0.00		
Midtens	MAPAG	illige F	inal E	xam to	Suc	cess G	rade		60	60100						8.00		
Others										0					(0.00		
Final E										1					12.00			
Total V	Exams surement and Evaluation Techniques Used in the I Work Load														9	90.00		
T 24 w	ŒO	T& //:	3W101	RK L	OAD	TAB	LE								:	3.00		
ECTS (S Credit of the Course														;	3.00		
25	25 CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS																	
		PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1	PQ11	PQ12	PQ1	PQ14	PQ15	PQ16	
				·							0			3				
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

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																	
Contrib ution Level:	tion			2 low			3 Medium			4 High				5 Very High			