

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

FOOD SAFETY AND HYGIENE					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ 125	Fall	2	2	3	

Prerequisites and co-requisites	
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Lect. Basak ONCEL
Mode of Delivery	Face to Face
Suggested Subject	
Professional practise (internship)	None
Objectives of the Course	The aim of this course, to raise awareness of students by providing basic information about safe food production and hygiene applications and to be sensitive about food safety and to provide this sensitivity in the kitchen
Contents of the Course	Food safety and basic concepts, importance of food safety, threats affecting food safety, foodborne illnesses, food poisoning and the factors that cause them, necessary prevention techniques in order to prevent such situations, rules of acceptance in purchasing and operating, preparation, storage and service rules , Food preservation methods, hygiene in the kitchen area, personal hygiene, hygiene in food flow process, cleaning and disinfection methods in food enterprises, introduction of sanitation rules and equipments, food safety management systems (HACCP, ISO 22000

Learning Outcomes of Course

#	Learning Outcomes
1	Defines the Importance of Safe Food Production.
2	Recognizes the importance of staff, environment and equipment hygiene in safe food production
3	Identifies potential risks in food production and conduct risk analysis.
4	Describes the factors that disturb food safety
5	Describes the physical, chemical and microbiological factors that cause food spoilage.
6	Defines the hygiene and sanitation rules in the kitchen.

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	The Importance of Food Safety and Basic Concepts	Lecture, discussion, presentation
2	Hygiene and Sanitation	Lecture, discussion, presentation
3	Disinfection and Disinfectants	Lecture, discussion, presentation
4	Pasteurization and Sterilization Methods	Lecture, discussion, presentation
5	Personal Hygiene	Lecture, discussion, presentation
6	Working Environment Hygiene	Lecture, discussion, presentation
7	Equipment Hygiene	Lecture, discussion, presentation

8	Mid-term Exam	Written Examination
9	Considerations in Food Purchasing and Food Storage Systems (Dry Storage, Cold Storage)	Lecture, discussion, presentation
10	Considerations in Food Preparation	Lecture, discussion, presentation
11	Considerations in Presentation and Service	Lecture, discussion, presentation
12	Physical, Chemical and Microbiological Factors Causing Food Spoilage	Lecture, discussion, presentation
13	Foodborne Illness and Food Poisoning	Lecture, discussion, presentation
14	Food Preservation Methods	Lecture, discussion, presentation
15	Food Safety Legislation and Quality Assurance Systems (Food Codex, HACCP, ISO 22000)	Lecture, discussion, presentation
16	Final Exam	Written Examination

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Prof. Dr. Sıdıka BULDUK, Gıda ve Personel Hijyeni, Detay Yayıncılık, 2013		
2	Prof.Dr. Sıdıka BULDUK,Beslenme İlkeleri ve Mönü Planlama,Delta Yayıncılık,2013		

Method of Assessment

#	Weight	Work Type	Work Title
1	40%	Mid-Term Exam	Mid-Term Exam
2	60%	Final Exam	Final Exam

Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1	Defines the Importance of Safe Food Production.	4,5,6,7,8	1,2
2	Recognizes the importance of staff, environment and equipment hygiene in safe food production	4,5,6,7,8	1,2
3	Identifies potential risks in food production and conduct risk analysis.	4,5,6,7,8	1,2
4	Describes the factors that disturb food safety	4,5,6,7,8	1,2
5	Describes the physical, chemical and microbiological factors that cause food spoilage.	4,5,6,7,8	1,2
6	Defines the hygiene and sanitation rules in the kitchen.	4,5,6,7,8	1,2

PS. The numbers, which are shown in the column Method of Assessment, presents the methods shown in the previous table, titled as Method of Assessment.

Work Load Details

#	Type of Work	Quantity	Time (Hour)	Work Load
1	Course Duration	14	4	56
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	2	28
3	Presentation and Seminar Preparation	0	0	0
4	Web Research, Library and Archival Work	0	0	0
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Preparation for Midterm Exam	1	1	1
8	Midterm Exam	1	1	1

9	Quiz	0	0	0
10	Homework	0	0	0
11	Midterm Project	0	0	0
12	Midterm Exercise	0	0	0
13	Final Project	1	1	1
14	Final Exercise	0	0	0
15	Preparation for Final Exam	1	1	1
16	Final Exam	1	1	1
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