

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

FOOD LEGISLATION AND QUALITY MANAGEMENT					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ 126	Spring	2	0	2	

Prerequisites and co-requisites	
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Lect. Betül Yapıcı Nane
Mode of Delivery	Face to Face
Suggested Subject	
Professional practise (internship)	None
Objectives of the Course	Aims to learn necessary information about food legistion and quality management.
Contents of the Course	Learn about Food Safety Concept, Turkish Food Legislation and Inspection, Food Quality Concept, National and International Food Standards and Control Criteria, Foodborne Diseases and Risks in Food Safety, Food Safety Management Systems.

Learning Outcomes of Course

#	Learning Outcomes
1	Learn the methods of food safety.
2	Acquire factors that disturb food safety.
3	Learn the legal regulations and practices about foods.
4	Acquire importance of food control and its legislation.
5	Learn the definition and properties of food control and legislation.

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Introduction to Food Legislation and Quality Management	Lecture, discussion, presentation
2	Codex Alimentarius, Food Security in the World, in Turkey and in EU Countries	Lecture, discussion, presentation
3	Codex Alimentarius in Turkey and Food Control	Lecture, discussion, presentation
4	National and International Food Standards and Control Criteria	Lecture, discussion, presentation
5	Quality Concept and Quality Elements of Foods	Lecture, discussion, presentation
6	Quality Concept and Quality Elements of Foods	Lecture, discussion, presentation
7	Relationship between Foodstuffs and Microorganisms	Lecture, discussion, presentation
8	Mid-term Exam	Written examination
9	Food Safety Management Systems (ISO Quality Management System Standards)	Lecture, discussion, presentation
10	Food Safety Management Systems (HACCP System)	Lecture, discussion, presentation
11	HACCP Applications in the Production of Some Foods	Lecture, discussion, presentation

12	Foodborne Diseases and Risks in Food Safety	Lecture, discussion, presentation
13	Foodborne Diseases and Risks in Food Safety	Lecture, discussion, presentation
14	Food Control Organizations and Their Role in Food Safety	Lecture, discussion, presentation
15	An overview	Lecture, discussion, presentation
16	Final Exam	Written examination

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Gıda Güvenliği ve Gıda mevzuatı, Prof. Dr. Nevzat Artık, Prof. Dr. Nevin Şanlier, Yrd. Doç. Dr. Aybuke Ceyhun Sezgin		
2	Gıda İşletmelerinde HACCP Uygulamaları ve Denetimi, Prof. Dr. Artemis Karaali		

Method of Assessment

#	Weight	Work Type	Work Title
1	40%	Mid-Term Exam	Mid-Term Exam
2	36%	Final Exam	Final Exam
3	24%	Final Project	Final Project

Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1	Learn the methods of food safety.	1,2	1,2
2	Acquire factors that disturb food safety.	1,2	1,2
3	Learn the legal regulations and practices about foods.	1,2	1,2
4	Acquire importance of food control and its legislation.	1,2	1,2
5	Learn the definition and properties of food control and legislation.	1,2	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	2	28
2	Course Duration Except Class (Preliminary Study, Enhancement)	0	0	0
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	4	4
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	0	0	0
14	Final Exercise	0	0	0

15	Preparation for Final Exam	1	4	4
16	Final Exam	1	1	1
				38