Course Syllabus

Code - Course Title	**BİY242 - Food Microbiology**
Course Type	IV. SEMESTER
Laboratory + Practice	2+2
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	PROF. DR. YAĞMUR TUNALI

Mode of Delivery	This course will only face-to-face training.
Recommended Resources	Food Mıcrobıology, Mıchael P Doyle And Lary R Beuchat 2007.,Ünlütürk, A., Turantaş, F. Gıda Mikrobiyolojisi. Mengi Tan Basımevi, İzmir, 1999.,Uğur,M, Nazlı,B., Bostan,K. Gıda Hijyeni. Teknik yayınları, 2001,Erol,İ. Gıda Hijyeni ve Mikrobiyolojisi. Pozitif Matbaacılık, 2007,Pichhardt,K. Gıda Mikrobiyolojisi. Literatür Yayıncılık, 2007 (Çeviri),Adams,M.R., Moss,M.O. Food Microbiology. RSC, 2005

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Growth, survival and death of microorganisms in food	
Week - 2		Spoilage in meat, poultry and seafood	
Week - 3		Deterioration in milk and dairy products	
Week - 4		Toxigenic Aspergillus spp., Toxigenic Penicillium spp., Fusaria and other toxigenic molds.	
Week - 5		Deterioration of vegetables and fruits, spoilage of nuts and grains, foodborne pathogenic bacteria 1	
Week - 6		Foodborne pathogenic bacteria 2 and 3.	
Week - 7		Epidemiology of foodborne diseases	
Week - 8		Foodborne viral pathogens and prions	
Week - 9		Preservatives and preservation methods, fermentation.	
Week - 10		Foodborne pathogenic bacteria 4	
Week - 11		Food and waterborne parasites	
Week - 12		Advanced techniques in food microbiology	
Week - 13		Food safety systems	
Week - 14		Hygiene	

Learning Outcomes

#	Learning Outcome
1	To learn the survival and death processes of microorganisms, to define the relevant environmental factors.
2	Understanding the degradation processes of foods.
3	Recognition of foodborne diseases.
4	To be able to explain the basic diagnostic methods in foodborne infections.
5	To know the beneficial aspects of the relationship between microorganisms and nutrients: to define the concepts of fermentation, probiotic and prebiotic.

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	0	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0	0	0
Ödevler	0	0	0
Proje - Rapor - Sunum Hazırlama	0	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	0	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0	0	0
Staj Uygulaması	0	0	0
		Calculated ECTS	**0**

Assessment Method and Passing Requirements

No content has been provided.

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	40
Final Exam	1	60
	Sum (%)	**100**