Course Syllabus

Code - Course Title	**AŞÇ126 - Hygiene and Quality in the Kitchen**
Course Type	II. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	DOÇ. DR. DÖNÜŞ ÇİÇEK

Mode of Delivery	Face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	-
Recommended Resources	Tayar, M. ve Alyurt, Ö. (2023). Ağırlama Sektöründe Gıda Hijyeni. Pegem Akademi Yayıncılık; Bilici, S., Uyar, F., Beyhan, S. ve Sağlam, F. (2008). Besin Güvenliği. Ankara: T.C. Sağlık Bakanlığı Temel Sağlık Hizmetleri Genel Müdürlüğü Beslenme ve Fiziksel Aktiviteler Daire Başkanlığı.
Work Placement	Not Applicable
Aims of the Course	The aim of this course is to ensure that students comprehend the fundamental principles of hygiene, sanitation, food safety, and quality management in kitchens, and to provide them with the knowledge and skills to apply these principles throughout the processes of food preparation, cooking, storage, and presentation. Within the scope of the course, it is intended to develop awareness and professional responsibility toward sustainable kitchen practices through the prevention of food waste, the efficient use of water and energy, and the proper management of waste, in addition to the production of safe and high-quality food.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1**	The concept of Hygiene and Sanitation	Lecture, Question & Answer, Case Study
Week - 2	**LO-1**	Sanitation in Food Producing Establishments	Lecture, Question & Answer, Case Study
Week - 3	**LO-3**	Food Hygiene	Lecture, Question & Answer, Case Study
Week - 4	**LO-2**	Personal Hygiene	Lecture, Case Study
Week - 5	**LO-1** **LO-3**	Cleaning of Dishes in Terms of Food Hygiene and Safety	Lecture, Question & Answer, Case Study
Week - 6	**LO-1** **LO-3**	Water hygiene	Lecture, Question & Answer, Case Study

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 7	LO-4	Quality and the importance of quality for food businesses	Lecture, Case Study
Week - 8	LO-4	Systems Used in Food Sanitation	Lecture, Question & Answer, Case Study
Week - 9	LO-4	Food Safety System (HACCP)	Lecture, Question & Answer, Case Study, Research and Inquiry
Week - 10	LO-4	ISO 22000 Food Safety Management System	Lecture, Question & Answer, Case Study
Week - 11	LO-4	TS EN ISO 14001 Standard	Lecture, Question & Answer, Case Study
Week - 12	LO-5	Work accidents and precautions in the kitchen	Lecture, Question & Answer, Research and Inquiry
Week - 13	LO-1	Case Studies	Lecture, Question & Answer, Discussion, Case Study, Research and Inquiry
Week - 14	LO-4	Case Studies	Lecture, Question & Answer, Discussion, Case Study, Research and Inquiry

Learning Outcomes

#	Learning Outcome
1	Explain the importance of hygiene and sanitation in food businesses
2	Explain the importance of personal hygiene in food production and the rules to be followed.
3	Can explain the importance of food and water hygiene
4	Explain the importance of quality concept and food standards for food businesses.
5	Explain how precautions can be taken against work accidents.

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	2.00	14	28
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	2.00	10	20
Ödevler	4.00	2	8
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	5.00	1	5
Final Sınavı Hazırlığı (sınav süresi dahil)	8.00	1	8
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**3.0**

Assessment Method and Passing Requirements

✓ Open-Ended Test ✓ Multiple Choice Test ✓ Short-Answer Test ✓ True-False Test ✓ Fill-in-the-Blank Test ✓ Homework

Community Service Activity

This course does not include any Community Service activities.