Course Syllabus

Code - Course Title	**TRZ147 - Hygiene and Sanitation in Hotel Industry**
Course Type	I. SEMESTER
Laboratory + Practice	2+0
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	DOÇ. DR. DÖNÜŞ ÇİÇEK

Mode of Delivery	Face to face.
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	Hotel Management
Recommended Resources	• D. Çiçek, Hijyen ve Sanitasyon, (Editör: M. Akoğlan Kozak) Anadolu Üniversitesi Yayınları, Yayın No: 1888, AÖF Yayın No: 993, Eskişehir, 15.02.2009. • D. Çiçek, Otel İşletmelerinde Kritik Hijyen Alanları, Prof.Dr. Fermani Maviş Anı Kitabı, (Editör: Nazmi Kozak), Anadolu Üniversitesi Yayınları: No.1885, Turizm ve Otel İşletmeciliği Yüksekokulu Yayınları: No.13. s.403-419, Eskişehir, 05/02/2009
Work Placement	None

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1**	Basic concepts	Lecture, Question & Answer, Discussion, Case Study, Research and Inquiry
Week - 2	**LO-4**	Building Hygiene	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Research and Inquiry
Week - 3	**LO-4**	The Importance of Hygiene in Hospitality Businesses	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Research and Inquiry
Week - 4	**LO-6**	Areas requiring hygiene in accommodation establishments	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Research and Inquiry
Week - 5	**LO-3**	Personnel Hygiene	Lecture, Question & Answer, Discussion, Case Study, Research and Inquiry

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 6	**LO-5**	Water hygiene	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Research and Inquiry
Week - 7	**LO-6**	Laundry Hygiene	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Research and Inquiry
Week - 8	**LO-2**	Kitchen Hygiene	Lecture, Question & Answer, Discussion, Team/Group Work, Case Study, Problem Solving, Research and Inquiry
Week - 9	**LO-6**	Hygiene Spa and Hamam	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Research and Inquiry
Week - 10	**LO-6**	Swimming Pool Hygiene	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Research and Inquiry
Week - 11	**LO-6**	Pest Control	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Research and Inquiry
Week - 12	**LO-7**	Quality certificates	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Research and Inquiry
Week - 13	**LO-6**	Post-Pandemic Hygiene Practices	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Research and Inquiry

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 14	LO-1	Case Studies	Lecture, Question & Answer, Discussion, Team/Group Work, Case Study, Problem Solving, Research and Inquiry

Learning Outcomes

#	Learning Outcome
1	Explain hygiene and hygiene-related concepts
2	Can explain food hygiene.
3	Can explain personnel hygiene.
4	Can you explain the importance of building hygiene
5	The student can explain the importance of water hygiene for accommodation establishments.
6	The areas requiring hygiene in accommodation establishments can be listed.
7	Can explain environmentally friendly cleaning practices and quality certifications in accommodation establishments.

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)	4.00	10	40
Ödevler	7.00	2	14
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	6.00	1	6
Final Sınavı Hazırlığı (sınav süresi dahil)	10.00	1	10
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**4.0**

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**