Course Syllabus

Code - Course Title	**BDY308 - Food Control and Legislation**
Course Type	VI. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. DR. EMRAH YILDIZ

Mode of Delivery	This course will only face-to-face training.
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	None.
Courses Recomended	None.
Recommended Resources	Gıda Mevzuatı ve Kalite Yönetimi, Ed: Yard. Doç. Dr. Elif ÖZTETİK, Anadolu Üniversitesi Yayınları, 2009.Türk Gıda Kodeksi- Gıda Tarım ve Hayvancılık BakanlığıAvrupa Birliği Sağlık ve Beslenme Beyanları - https://ec.europa.eu/food/safety/labelling_nutrition/claims_en Avrupa Gıda Güvenliği Otoritesi (EFSA) - http://www.efsa.europa.eu/ Bagchi, Debasis, and Swaroop, Anand. Food Toxicology, CRC Press, 2017. Baughan, Joan Sylvain. Global Legislation for Food Contact Materials. Woodhead Publishing Series in Food Science, Technology and Nutrition: Number 278, 2015. Curtis, Patricia A. Guide to US Food Laws and Regulations. Second Edition,Wiley Blackwell, 2013. Msagati, Titus A.M. Chemistry of Food Additives and Preservatives. Wiley Blackwell, 2013.
Work Placement	Not applicable.
Aims of the Course	To enable students to understand the fundamental concepts of food control and food legislation, the applicable national and international legal regulations, and the principles of food safety and quality control; and to evaluate legislation governing food production, processing, storage, labeling, and consumption, as well as interpret food safety risks within the framework of relevant legal requirements.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-2**	Introduction to Food Control and Legislation	Lecture, Question & Answer, Discussion, Brain Storming
Week - 2	**LO-1** **LO-2** **LO-3**	Basic Concepts of Food Control and Legislation	Lecture, Question & Answer, Discussion, Brain Storming
Week - 3	**LO-1** **LO-2** **LO-3**	Legal Status and Regulations Regarding Food in Our Country	Lecture, Question & Answer, Discussion, Brain Storming

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 4	LO-1 LO-2 LO-3 LO-4	Legal Status and Regulations Regarding Foods in the World	Lecture, Question & Answer, Discussion, Brain Storming
Week - 5	LO-1 LO-2 LO-3	Laws Regarding Food Control (Laws 560-5179-5996)	Lecture, Question & Answer, Discussion, Brain Storming
Week - 6	LO-1 LO-2 LO-3	Regulations on Food Control	Lecture, Question & Answer, Discussion, Brain Storming
Week - 7	LO-1 LO-2 LO-3 LO-4	Food Communiqués	Lecture, Question & Answer, Discussion, Brain Storming
Week - 8	LO-1 LO-2 LO-3 LO-4	Food Communiqués	Lecture, Question & Answer, Discussion, Brain Storming
Week - 9	LO-1 LO-2 LO-3 LO-4	Legal Arrangements in Food Production, Processing and Storage Stages	Lecture, Question & Answer, Discussion, Brain Storming
Week - 10	LO-1 LO-2 LO-3 LO-4	Legal Arrangements in Food Production, Processing and Storage Stages	Lecture, Question & Answer, Discussion, Brain Storming
Week - 11	LO-1 LO-2 LO-3 LO-4	Control Mechanisms of Nutrients by the Ministry	Lecture, Question & Answer, Discussion, Brain Storming
Week - 12	LO-1 LO-2 LO-3 LO-4	Control Mechanisms of Nutrients by the Ministry	Lecture, Question & Answer, Discussion, Brain Storming
Week - 13	LO-1 LO-2 LO-3 LO-4	Properties of Food Additives and Their Use in Foods Legal Regulations on Food Additives	Lecture, Question & Answer, Discussion, Brain Storming
Week - 14	LO-1 LO-2 LO-3 LO-4	Food Pollution and Related Legal Regulations (Metallic Contaminations, Detergents, Plastics, Toxic Items Caused by Cooking)	Lecture, Question & Answer, Discussion, Brain Storming

Learning Outcomes

#	Learning Outcome
1	Knows the importance of quality control and legislation in foods.
2	Explains the organizations and practices responsible for food control in the world and in Turkey.
3	Explains the regulations and food communiqués about food control in our country.

Learning Outcomes

#	Learning Outcome
4	Learns the properties of food additives, their use in foods, chemical pollutants and legal regulations related to them.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Clean Water and Sanitation ✓ Decent Work and Economic Growth ✓ Industry, Innovation and Infrastructure ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption ✓ Climate Action ✓ Peace, Justice and Strong Institutions ✓ Partnerships for Purposes

Course Theme

✓ Economics, Finance and Management ✓ Health Sciences and Medical Technologies ✓ Sustainability and Green Energy ✓ Urban Planning, Transport and Smart Buildings ✓ Agriculture, Food and Livestock

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	2.00	14	28
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	2.00	14	28
Ödevler	1.00	8	8
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	4.00	1	4
Final Sınavı Hazırlığı (sınav süresi dahil)	4.00	1	4
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

✓ Multiple Choice Test ✓ Short-Answer Test ✓ True-False Test