Course Syllabus

Code - Course Title	**BDY332 - Quality Management Systems in Food Service Systems**
Course Type	VI. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	DR. ÖĞR. ÜYESİ SEREN OĞUZ

Mode of Delivery	This course will only face-to-face training.
Recommended Resources	Arıkbay C, Gıda sektöründe Kalite Yönetim sistemleri ve HACCP, Ankara, 2004. Erkmen O (Editör), Gıda Mikrobiyolojisi, Efil yayınevi. TS EN ISO 9001, Kalite yönetim sistemleri - Şartlar, (TSE Standardı) TS 13001, Tehlike analizi ve kritik kontrol noktalarına (haccp) göre gıda güvenliği yönetimi-Gıda üreten kuruluşlar ve tedarikçiler için yönetim sistemine ilişkin kurallar (TSE Standardı) TS EN ISO 22000, Gıda güvenliği yönetim sistemleri
Work Placement	Not applicable.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Definition and importance of quality	
Week - 2		Food safety and consumer expectations	
Week - 3		ISO 9000:2000 Quality Management System	
Week - 4		Definition, Importance and History of the HACCP System	
Week - 5		The Purposes, Benefits and Main Definitions of the HACCP System	
Week - 6		HACCP system Prerequisite Programs	
Week - 7		HACCP System Preparation Steps	
Week - 8		Basic Principles and Application of the HACCP System	
Week - 9		Integrated establishment of ISO 9000:2000 Quality Management System and HACCP system	
Week - 10		HACCP Applications in food service systems	
Week - 11		Other quality systems in Food service systems	
Week - 12		TS EN ISO 22000 Food Safety Management System	
Week - 13		New Approaches in Food Safety	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 14		FSSC 22000 Food Safety System	

Learning Outcomes

#	Learning Outcome
1	Applies food safety management systems in mass nutrition systems.
2	Explains ISO 9000:2000 Quality Management System.
3	Explain the importance of the HACCP system in terms of food safety.

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.