Course Syllabus

Code - Course Title	**BDY319 - Food Hygene and Technology**
Course Type	VII. 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	Principles of Food Sanitation, 4th ed., Norman G. Marriott, 1999.Sanitation in Food Processing, John A. Troller, 1993. Academic Press.Principles of Food Sanitation (Marriott, Norman G., Gravani, Robert B. 2006).Erol İ. Gıda Hijyeni ve Teknolojisi. Birinci Baskı, Ankara, Pozitif Matbaacılık, 2007.
Work Placement	Not applicable.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Importance and definition of hygiene and sanitation, and their relationship with microorganisms	
Week - 2		Food contamination sources and personal hygiene	
Week - 3		Characteristics of soil/residues in food establishments and surface-active mechanisms	
Week - 4		Cleaning agents (I)	
Week - 5		Cleaning agents (II) and introduction to cleaning methods	
Week - 6		Cleaning methods (III) and sanitation programs	
Week - 7		Biofilms	
Week - 8		Disinfectants	
Week - 9		Internal and external factors affecting the growth of microorganisms	
Week - 10		Sterilization methods	
Week - 11		Design and selection of tools and equipment for effective sanitation	
Week - 12		Water and air sanitation	
Week - 13		Pest control	
Week - 14		Wastes and treatment methods + general review	

Learning Outcomes

#	Learning Outcome
1	Knows important microorganisms and their effects in terms of food industry and their development in foods.
2	Gains knowledge about beneficial microorganisms and their uses in terms of food industry.
3	Exemplifies food production technologies.

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	30
Final Exam	1	60
Homework	1	10
	Sum (%)	**100**