Course Syllabus

Code - Course Title	**LBV212U - The Basic Principles of Food Safety**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses

Mode of Delivery	Distance Education
Prerequisites	There is no prerequisite or co-requisite for this course.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Food Safety	
Week - 2		Food Safety	
Week - 3		Factors That Affect Microbial Growth in Foods	
Week - 4		Factors That Affect Microbial Growth in Foods	
Week - 5		Foodborne Pathogenic Bacteria	
Week - 6		Foodborne Pathogenic Bacteria	
Week - 7		Foodborne Viruses	
Week - 8		Foodborne Viruses	
Week - 9		Foodborne Parasites	
Week - 10		Chemical Hazards	
Week - 11		Food Safety and Quality Control Systems	
Week - 12		Food Safety and Quality Control Systems	
Week - 13		Epidemiology of Foodborne Pathogens	
Week - 14		Epidemiology of Foodborne Pathogens	

Learning Outcomes

#	Learning Outcome
1	Basic principles of food safety
2	Microbial ecology of foods

Learning Outcomes

#	Learning Outcome
3	Biological/ microbiological food safety hazards
4	Chemical food safety hazards and their effects on health
5	Food safety systems and Hazard Analysis and Critical Control Points System (HACCP)

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	70
	Sum (%)	**100**