Course Syllabus

Code - Course Title	**GKA105U -**
Course Type	I. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	PROF. DR. NURAN ÖZTÜRK BAŞPINAR

Mode of Delivery	Distance Education
Place of Delivery	Online
Used Educational Platforms	Online
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no course offered.
Recommended Resources	Öztetik, E. (2016). Gıda Mevzuatı ve Kalite Yönetimi. Eskişehir: Anadolu Üniversitesi Yayınları.
Work Placement	There is no work placement or application for this course.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-4**	Cleaning-Disinfection-Hygiene and Sanitation in Terms of Food Safety	Lecture, Question & Answer, Case Study, Problem Solving
Week - 2	**LO-1** **LO-3** **LO-4**	Foodborne Diseases and Food Safety Risks	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 3	**LO-1** **LO-3** **LO-4**	Food Safety and Applications in Food Businesses	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 4	**LO-2** **LO-4**	Quality and Quality Standards in Food Businesses	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 5	**LO-2** **LO-4**	Principles and Application of Food Quality Control	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 6	**LO-2** **LO-4**	Principles and Application of Food Quality Control	Lecture, Question & Answer, Discussion, Case Study, Problem Solving

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 7		Midterm	
Week - 8	LO-1 LO-3 LO-4	Control in Food Enterprises and Turkish Food Legislation	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 9	LO-1 LO-3 LO-4	Control in Food Enterprises and Turkish Food Legislation	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 10	LO-4	Fake Food Production and Consumers Informing	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 11	LO-4	Fake Food Production and Consumers Informing	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 12	LO-1 LO-4	International Food Legislation and Related Organizations	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 13	LO-1 LO-4	International Food Legislation and Related Organizations	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 14		Final exam	

Learning Outcomes

#	Learning Outcome
1	Explain the concept of Food Legislation.
2	Explain the conception of quality and quality elements in foods.
3	Explain Food Codex and Food Control in Türkiye.
4	Explain Food Standards and Control Criteria.

Sustainable Development Goals

✓ No more hunger ✓ Health and Quality of Life ✓ Quality Education ✓ Decent Work and Economic Growth ✓ Responsible Production and Consumption ✓ Peace, Justice and Strong Institutions

Course Theme

✓ Economics, Finance and Management ✓ Law, Ethics and Regulations ✓ Logistics and Supply Chain ✓ Health Sciences and Medical Technologies ✓ 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)	3.00	14	42
Ödevler	2.00	8	16
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	4.00	5	20
Final Sınavı Hazırlığı (sınav süresi dahil)	2.00	8	16
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**5.0**

Assessment Method and Passing Requirements

✓ Multiple Choice Test

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	30
Final Exam	1	70
	Sum (%)	**100**