Course Syllabus

Code - Course Title	**GKA105U -**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective 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		Cleaning-Disinfection-Hygiene and Sanitation in Terms of Food Safety	
Week - 2		Foodborne Diseases and Food Safety Risks	
Week - 3		Food Safety and Applications in Food Businesses	
Week - 4		Quality and Quality Standards in Food Businesses	
Week - 5		Principles and Application of Food Quality Control	
Week - 6		Principles and Application of Food Quality Control	
Week - 7		Midterm	
Week - 8		Control in Food Enterprises and Turkish Food Legislation	
Week - 9		Control in Food Enterprises and Turkish Food Legislation	
Week - 10		Fake Food Production and Consumers Informing	
Week - 11		Fake Food Production and Consumers Informing	
Week - 12		International Food Legislation and Related Organizations	
Week - 13		International Food Legislation and Related Organizations	

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
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 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**