COURSE NAME

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Nutritional Health and Safety	BDB232	4th Semester/Spring Term	2	0	0	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
Learning and Teaching Techniques of The Course	Discussion Expression					
Instructor(s)	Section Staff					
Goal	The definition of food safety, the types of contamination in food, the effects of toxins, infections or contaminants that can occur in unprocessed raw food during and after the processing of foodstuffs, the basic principles of hygiene in public institutions, food poisoning and control, security applications.					
Learning Outcomes	1. To apply the principles of food safety from the beginning of production to the latest phase of consumption, 2. To be able to apply food safety to public institutions, plan hygiene and sanitation practices, 3. To be able to identify potential risks in food production and to be able to perform risk analysis, 4. Understand the general principles of food storage, 5. To be able to implement food safety related practices in Turkey and in the world.					
References	1. Hobbs B. C, Roberts D (1993). Food Poisoning and Food Hygiene. 6th Edition, Edward Arnold, London. 2. Thurnham D. I., Roberts T.A. Health and The Food-Chain. British Medical Bulletin, Volume 56, Number 3. The Royal Society of Medicine Press Ltd, London, 2000. 4. Harrigan W.F. Laboratory Methods in Food Microbiology. Thirth Edition, Academic Press, San Diego, 1998. 5. Ministry of Agriculture and Livestock, Turkish Food Codex http://www.gkgm.gov.tr/mevzuat/kodeks/kodeks_liste.html 6. Tayfur M. Food Hygiene, Foodborne Infections and Poisoning, Ankara, 2009					

Course Outline Weekly:

WEEKS	TOPİCS
1. Week	Definition and importance of food safety
2. Week	Factors affecting microbial synthesis in foods
3. Week	Factors affecting microbial synthesis in foods
4. Week	Factors affecting microbial synthesis in foods
5. Week	Health effects of toxic compounds in foods
6. Week	Health effects of toxic compounds in foods
7. Week	Health effects of toxic compounds in foods

8. Week	**MIDTERM EXAM**
9. Week	Hijyen ve sanitasyon genel tanımı ve personel hijyeni ve sanitasyonu
10. Week	Besin üretim aşamasında sanitasyonu etkileyen etmenler
11. Week	Besin üretim aşamasında sanitasyonu etkileyen etmenler
12. Week	Besin hazırlama, saklama ve servis aşamalarında hijyen
13. Week	Besin hazırlama, saklama ve servis aşamalarında hijyen
14. Week	Besin zehirlenmeleri
15. Week	Besin zehirlenmeleri

Student Work Load Table

Activities	**Number**	**Duration**	**Total Work Load**
Course Duration	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	2	28
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	14	2	28
Seminars	5	2	10
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	2	2	4
Final Exam Preparation Time	1	2	2
Total Work Load (hour) / 25(s)	**100 / 25=4**		
ECTS	**4**		

Evaluation System

Mid-Term Studies	**Number**	**Contribution**
Midterm exams	1	%100
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		

Other evaluation methods		
Total Time To Activities For Midterm		100
Final works		
Final	1	%100
Homework		
Practice		
Laboratory		
Total Time To Activities For Midterm		100
Contribution Of Midterm Studies On Grades		%50
Contribution Of Final Exam On Grades		%50
Total		100

The relationship between learning outcomes and the program qualifications of the courses

Program Qualifications	**Learning outcomes**				
	L.O.1	**L.O. 2**	**L.O.3**	**L.O.4**	**L.O.5**
1. To acquire information in the basic and social sciences as the Dietitian as he profession entails and make use of it for life.					
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.					
3. To improve and develop the food and nutrition plans and policy for the development of individuals with the energy and nutrient element requirements with scientific method detection, health protection					
4. To determine and evaluate individual, the community and the patient's nutritional status by applying up-to-date information gained in the field of nutrition and dietetics. She/he can use the knowledge to raise the level of community health and the quality of life.					
5. Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.					
6. The student can understand the basic values and culture of the society he/she is living in and gain the skill to transform him/herself in a positive way					
7. Dietitian can improve products, make laboratory practice on elements affecting analysis and quality of nutrition, review and					

	evaluate them regarding the legal regulations	4	4	4	4	4
8.	The student embraces the concepts with regard to biological systems that form the basis of human health, Anatomy, Physiology, and the sustainability of them.					
9.	The student can participate in Nutrition and Dietetics practices individually and/or within a team, use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods	4	4	4	4	4
10.	Dietitian has knowledge to develop food and nutrition plans and policies for protection of health, in order to improvement and development by using methods for determining the nutritional status.					

Contribution to the level of proficiency: 1. Lowest, 2. Low / Medium, 3. Average, 4. High, 5. Excellent