BDB232 - Nutrient Health and Safety

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Nutrient Health and Safety	BDB232	4th Semester/Spring	2	0	0	4

Prerequisites	None
Language of Instruction	Turkish
Course Type	Elective
Learning and Teaching Techniques of The Course	Expression Method, Question-Answer Method, Self Study Method
Instructor(s)	
Goal	The definition of food security, infecting species in food, and after the processing stage of food, unhandled of toxins may occur in raw foods, infections or contaminated chemicals health effects and ways of prevention, basic principles of hygiene in catering made institutions, food poisoning and control, Turkey and the food in the world; learning safety practices.
Learning Outcomes	1. Knows food safety principles from the beginning of production to the last stage of consumption, 2. Plans food safety practices, hygiene and sanitation practices, HACCP implementation in institutions where mass nutrition is carried out, 3. Identifies potential risks in food production and learns to make risk analysis, 4. Understands the general principles of food storage.
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. Anon. Ministry of Food and Agriculture and Livestock, Turkish Food Codex http://www.gkgm.gov.tr/mevzuat/kodeks/kodeks_liste.html 6. Tayfur M. Food Hygiene, Foodborne Infections And Poisonings, Ankara, 2009 7. 7. Your Gateway to Federal Food Safety Information, www.foodsafety.gov

Course Outline Weekly:

WEEKS	TOPİCS
1. Week	The definition and importance of food safety
2. Week	Factors affecting microbial reproduction in foods
3. Week	Microbial contamination types, transmission routes and development in foods
4. Week	Ways to prevent microbial contamination 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	**I. MIDTERM EXAM**
9. Week	General definition of hygiene and sanitation and personnel hygiene and sanitation
10. Week	Factors affecting sanitation during food production
11. Week	Factors affecting sanitation during food production
12. Week	Hygiene in food preparation, storage and service stages
13. Week	Hygiene in food preparation, storage and service stages
14. Week	Food poisoning
15. Week	Food poisoning

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	4	56
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)			
Seminars			
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	1	8	8
Final Exam Preparation Time	1	8	8
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		40%
Contribution Of Final Exam On Grades		60%
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**
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	**5**	**5**	**5**	**5**
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	**-**	**5**	**5**	**5**
3. Knows his rights, duties and responsibilities towards the society, colleagues, and other professions, individuals and patients, and learns how to behave in harmony with the professional ethical rules.	-	-	-	-
4. When confronted with problems within any field of Nutrition and Dietetics, has the ability to observe, diagnose, assess, report and come up with solutions thanks to their up-to-date knowledge and skills.	**5**	**5**	**5**	**5**
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in diciplinary and interdisciplinary conditions.	**-**	**4**		**-**
6. Has the ability to make a plan for a research individually or as part of a team, make experiments, collectand analyze the data, interpret and write a report by using theoretical / practical knowledge and skills gained in the field of Nutrition and Dietetics.	**-**	**5**	**-**	**-**
7. Develops suggestions for healty/sick individuals and those at risk considering their lifelong diet.	-	-	-	
8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society.	4	-	-	-
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	5	4	-	-

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