

**BDB309 - Food Control And Legislation**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Food Control And Legislation	BDB309	5th Semester/Autumn	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression, Question-Answer					
Instructor(s)						
Goal	The purpose of the food control in the world and Turkey, the basic concepts involved in food legislation, legal regulations related to food in Europe and Turkey, the factors that cause nutrient pollution and legal arrangements, the description and evaluation.					
Learning Outcomes	1. To understand the importance of quality control and legislation in foods 2. To learn the purpose and importance of food safety 3. Ability to learn and practice organization responsible for the control of food in the world and Turkey 4. To learn the legal regulations and applications about foods					
References	1. Anon. Kodeks Alimentaryus Commission, <a href="http://www.codexalimentarius.net">www.codexalimentarius.net</a> 2. Ministry of Agriculture and Forestry, Legislation Information System, e-legislation, <a href="https://www.mevzuat.gov.tr/Default.aspx">https://www.mevzuat.gov.tr/Default.aspx</a> 3. General Directorate of Food Control - <a href="http://ggbts.tirim.gov.tr/">http://ggbts.tirim.gov.tr/</a> 4. European Union Health and Nutrition Statements - <a href="https://ec.europa.eu/food/safety/labelling_nutrition/claims_en">https://ec.europa.eu/food/safety/labelling_nutrition/claims_en</a> 5. European Food Safety Authority (EFSA) - <a href="http://www.efsa.europa.eu/">http://www.efsa.europa.eu/</a> 6. Bagchi, Debasis, and Swaroop, Anand. Food Toxicology, CRC Press, 2017. 7. Baughan, Joan Sylvain. Global Legislation for Food Contact Materials. Woodhead Publishing Series in Food Science, Technology and Nutrition: Number 278, 2015. 8. Curtis, Patricia A. Guide to US Food Laws and Regulations. Second Edition, Wiley Blackwell, 2013. 9. Msagati, Titus A.M. Chemistry of Food Additives and Preservatives. Wiley Blackwell, 2013.					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	Introduction to Food Control and Legislation
2. Week	Food Control in the World and Turkey (Responsible Institutions and Practices)
3. Week	Food Control Laws (Laws 560-5179-5996)
4. Week	Regulations Regarding Food Control
5. Week	Food Notifications (1)
6. Week	Food Notifications (2)
7. Week	Food Notifications (3)
8. Week	<b>MIDTERM</b>
9. Week	Food Notifications (4)
10. Week	Properties of Food Additives and Their Use in Foods Legal Regulations on Food Additives-I
11. Week	Properties of Food Additives and Their Use in Foods Legal Regulations on Food Additives-II
12. Week	The effects of food additives on health
13. Week	Food Pollution and Related Legal Regulations-I (Pesticides, Plant Growth Regulators, Anabolics)
14. Week	Food Pollution and Related Legal Regulations-II (Metallic Infections, Detergents, Plastics, Toxic Elements with Cooking)
15. Week	Irradiation of Foods

**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	1	14
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	4	4
Seminars			
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	1	2	2
Final Exam Preparation Time	1	2	2
<b>Total Work Load ( hour ) / 25(s)</b>	<b>50/25=2</b>		
<b>ECTS</b>	<b>2</b>		

### Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	50%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar	1	50%
Project		
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		<b>100</b>
<b>Final works</b>		
Final	1	100%
Homework		
Practice		
Laboratory		
<b>Total Time To Activities For Midterm</b>		<b>100</b>
Contribution Of Midterm Studies On Grades		40%
Contribution Of Final Exam On Grades		60%
<b>Total</b>		<b>100</b>

### 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.	3	2		
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.				
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. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.				
6. Has the ability to make a plan for a research individually or as part of a team, make experiments, collect and analyze the data, interpret and write a report by using theoretical / practical knowledge and skills gained in the field of Nutrition and Dietetics.	3			
7. Develops suggestions for healthy/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.	3	3	3	3
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.		3	3	3

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