



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

TERM	Fall
-------------	------

COURSE CODE	271213014	COURSE NAME	Food Hygiene and Safety
--------------------	-----------	--------------------	-------------------------

SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
III	3	0	0	3	4	CORE (X) ELECTIVE ()	Turkish

COURSE CATEGORY

Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills
	X			

ASSESSMENT CRITERIAS

	Activity	Number	Percentage (%)
	DURING TERM	I. Mid-Term	
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM			60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

To teach the factors that threaten food safety and food safety management systems in order to produce safe food; Recognize food hygiene and hygiene maintenance factors

COURSE OBJECTIVES

To teach food, the causes of spoilage, microorganisms that threaten health, to ensure that they learn the concepts of hygiene and sanitation, the factors of ensuring hygiene in mass feeding systems, and HACCP and ISO Food Safety Management Systems.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

COURSE OUTCOMES

Students taking the course know the risk factors for our health in foods, pathogenic bacteria, mold, yeast and parasites in foods, and understand risky food groups and prevention methods. The concepts of hygiene, sanitation and disinfection are learned. Understands the possibilities of providing hygiene. Gains knowledge about Food Safety Management Systems applied in mass food production sites and businesses to ensure food safety and hygiene.

TEXTBOOK(S)

Durlu-Özkaya F., Coşansu S. ve Ayhan K. 2013. Her yönüyle gıda. Sidas Medya Ltd. Şti. Gıda Yönetimi ve Kalite Sistemleri, Prof. Dr. Topal – 1996 Ayhan K. Gıdalarda bulunan mikroorganizmalar: Gıda Mikrobiyolojisi ve Uygulamaları. 2. Baskı. Ankara: Sim Matbaacılık Ltd. Şti., 2000:37-80.

SUPPORTIVE RESOURCES

Gıda ve Personel Hijyeni-Prof. Dr. Sıdıka BULDUK

EQUIPMENTS REQUIRED

COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	What is food?, What are the Food Components*
2	Reasons for Food Spoilage
3	Microorganisms-Bacteria
4	Microorganisms-Mould, Yeast, Parasites, Viruses
5	Preservation Techniques in Foods
6	Hygiene and Sanitation
7	The Importance of Hygiene in Mass Feeding Systems
8	In-Term Evaluation
9	Opportunities to Ensure Food Safety and Hygiene in Food Producing Enterprises
10	Opportunities to Ensure Food Safety and Hygiene in Food Producing Enterprises
11	Food Safety-Quality Concept
12	Food Safety Management Systems-HACCP
13	Food Safety Management Systems-HACCP
14	Food Safety Management Systems-22000:2005

No.	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.			X
2	Have knowledge about nutrition principles and food science.			X
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.			X
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.			X
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.			X
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.			X
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.			X
8	Uses both basic and field-related information and communication technologies and software at an advanced level.			X
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.			X
10	Have knowledge about national and international cuisines and apply them.			X
11	Knows and applies food and beverage cost control, menu planning and pricing.			X
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.			X
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.	X		
14	Knows and applies classical and modern production techniques in the field of food and beverage.			X
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.			X

1:Never. 2:Few. 3:Many.

Instructor Name :