



ESKİŞEHİR OSMANGAZİ UNIVERSITY
Faculty of Tourism
Gastronomy and Culinary Arts Department Course Information Form

SEMESTER | Spring

COURSE CODE	271212015	COURSE NAME	Occupational Health and Safety
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SEMESTER	WEEKLY COURSE PERIOD			COURSE OF			
	Theory	Practice	Laboratory	Credit	ECTS	TYPE	LANGUAGE
II	1	0	0	1	2	CORE (X) ELECTIVE ()	Turkish

COURSE CATALOGY

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

ASSESSMENT CRITERIA

MID-TERM	Evaluation Type	Quantity	%
	Mid-Term		1
Quiz			
Homework			
Project			
Report			
Others (.....)			
FINAL EXAM		1	60

PREREQUIEITE(S)

COURSE DESCRIPTION

Occupational healthy and safety definition, importance, historical development and basic concepts of the subject, Occupational safety culture, OHS legislation, Hazard sources and classification, Occupational accidents, Occupational diseases, Impact on employees of the work environment (physical, chemical, psychosocial, etc. factors), Basic Occupational safety in workplaces, Risk assessment, Personal protective Equipment (PPE), Fire, The relevant legislation

COURSE OBJECTIVES

The main objective of the course is to teach prevention methods of occupational accidents an occupational diseases in the workplace.

ADDITIVE OF COURSE TO APPLY PROFESSIONAL EDUCATION

Knowing the possible precautions against accidents and occupational diseases in the workplace to protect human health and improve the efficiency of labor

COURSE OUTCOMES

1. Ability to interpretation the regulation on Occupational Health and Safety
2. To improve the physical conditions of the workplace, develop alternative solutions and solving.
3. Ability to identify hazards and risks existing in the workplace.
4. Ability to apply the concept of risk assessment

TEXTBOOK

1. Kahya, E., 2022, **İş Güvenliği**, ESOGÜ Yayın No :246, Eskişehir.
2. 6331 Sayılı İş Sağlığı ve Güvenliği Kanunu.

OTHER REFERENCES

1. Yiğit, A., **İş Güvenliği**, 2013, Dora basım-Yayın Dağıtım Ltd. Şti, Bursa.
2. Ayır, M. ve Ergül, M., 2006, **İş Güvenliği ve Risk Değerlendirme Uygulamaları**, Bursa.
3. Dizdar, E.N., 2008, **İş Güvenliği**, 4.Baskı, Murathan Yayınevi, Trabzon.

	4. Esin, A., 2006, Yeni Mevzuatın Işığında İş Sağlığı ve Güvenliği , TMMOB MMO Yayın No:MMO/363/2, Ankara.
TOOLS AND EQUIPMENTS REQUIRED	Computer, projection equipment, personal protective equipment

COURSE SYLLABUS	
WEEK	TOPICS
1	Course scope, execution, evaluation Occupational Safety (defines, importance, etc.)
2	Occupational Safety Culture
3	OHS legislation
4	OHS legislation
5	Occupational accidents (agents, type, statistics) and basic safety precautions
6	Occupational accidents (agents, type, statistics) and basic safety precautions
7	Occupational diseases
8	Mid-Term Examination
9	Basic safety rules in workplaces.
10	Risk Factors
11	Risk Factors
12	Risk Assessment
13	Personal Protective Equipment
14	Fire
15,16	Final Exam

NO	PROGRAM 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.				

Instactor Name: