

Course Title: Genetically Modified Foods				Code : USD2XXXX		Faculty: Faculty of Engineering Faculty: Food Engineering		
Education and Teaching Methods							Credits	
Lecture	Application	Lab.	Project/ Field Study	Homework	Other	Total	Credit T+A+L=Credit	ECTS
28	-	-	-	28	38	94	2+0+0=2	3
Semester			6	Language			Turkish	
Course Type	Basic Scientific ☐		Scientific ☐	Technical Elective ☐			Social Elective ☒	
Course Objectives	To teach the definition of food safety, types of contaminate in foods, the impact on health and ways to protect of toxins, infections and contaminate chemicals that may occur during and after processing and raw food, the basic principles of hygiene in food service, food poisoning and its control, the food safety practices in Turkey and the world.							
Learning Outcomes and Competencies	1) To recognize the importance of food safety 2) Having knowledge about food deterioration factors 3) To know the health risks of food 4) Having knowledge about mushroom poisoning 5) Know the risks of food additives 6) Understand the importance of hygiene and sanitation issues in food safety							
Textbooks and/or References	1. Topal S., Food Safety and Quality Management Systems, 1996, TÜBİTAK. 2. Food Safety, Julie Miller Jones, 2004, CRS Press. 3. Erkmen O., Bozoğlu F., Food Safety, 2008, Ilke Publishing House, Ankara. 4. Gökten D., Tunçel G., Food Safety Practices, 2011, Bornova, Izmir. 5. Başoğlu F., Principles of Food Quality Control and Food Security Management Systems 2011, Dora Publishing House, Bursa.							
ASSESSMENT CRITERIA								
Theoretical Courses				Project Course and Graduation Study				
	If any, mark as (X)	Percent (%)		If any, mark as (X)	Percent (%)			
Midterm Exams	X	%40	Midterm Exams					
Quizzes			Midterm Controls					
Homework			Term Paper					
Term Paper, Project Reports, etc.			Oral Examination					
Laboratory Work			Final Exam					
Final Exam	X	%60	Other					
Other								
Week	Subjects							
1	Definition of food safety, precaution and basic concepts							
2	Food deterioration factors							
3	Food-borne health risks 1 (bacterias and molds)							
4	Food-borne health risks 2 (bacterias and parasites)							
5	Food-related health risks 3 (chemical contaminants)							
6	Food-related health risks 4 (natural food contaminants)							
7	Food additives							
8	Midterm							
9	Mushroom poisoning							
10	Food preservation techniques							
11	Hygiene and sanitation in food safety							
12	Food safety programs							
13	Food safety practices							
14	Food safety practices							
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