

UNDERGRADUATE CURRICULUM DETAILS

Course Title: Foodborne Hazards				Code : USD.....		Name of the Programme: Food Engineering		
Education and Teaching Methods							Credits	
Lecture	Application	Laboratory	Project/ Field Study	Hw.	Other	Total	Credit	ECTS
28	0	0	0	28	38	94	2+0+0=2	3
Semester					Language		Turkish	
Course Type	Basic Scientific ☐		Scientific ☐		Technical Elective ☐		Social Elective ☒	
Course Contents	This course includes the hazards of toxins or microbial infections sourced from processed or fresh foods during food processing, or post processed and prevention methods from these harmful agents.							
Course Objectives	It is aimed to show students sources and prevention ways of food contaminations harmful to human health							
Learning Outcomes and Competences	1. Understand physical and chemical properties of food toxins 2. To understand contamination source and formation reasons of food toxins 3. To be informed about protection methods from food hazards 4. To be aware of hazards in human body resulting from food toxins 5. To be aware of regulation of food toxins 6. To able to predict toxins during food processing							
Textbook and for References	- Arzu Çağrı Mehmetoğlu, Gıda Kaynaklı hastalıklar ve toksikoloji Ders notu - Foodborne Pathogens Hazards, Risk Analysis and Control Clive Blackburn, 2006, CRC press							
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					
Homeworks			Term Paper					
Term Paper (Projects, reports,)			Oral Examination					
Laboratory Work			Final Exam					
Final Exam	X	60	Other					
Other								
Week	Subjects							
1	Toxicology							
2	Mechanisms of organ toxicity							
3	Toxins sourced from food proces							
4	Natural occurred food toxins							
5	Food additives							
6	Food additives							
7	Anti nutrition and toxin agents in processed foods							
8	Parasits, viruses and toxins							
9	Fungal and bacterial toxins							
10	Foodborne infections							
11	Foodborne infections							
12	Toxins and poisons in seafoods							
13	Toxins in mushroom							
14	Toxic metals and food contaminates in food packages							
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