

COURSE / MODULE / BLOCK DETAILS

ACADEMIC YEAR / SEMESTER

Offered by: Tourism Management			
Course Title: FOOD SAFETY AND SANITATION		Course Org. Title: FOOD SAFETY AND SANITATION	
Course Level: Bachelor's Degree		Course Code: TMT 4027	
Language of Instruction: English		Form Submitting/Renewal Date 17/09/2015	
Weekly Course Hours: 3		Course Coordinator: PROF.DR. EBRU GÜNLÜ KÜÇÜKALTAN	
Theory	Application	Laboratory	National Credit: 3
3	0	0	ECTS Credit: 4



DOKUZ EYLUL UNIVERSITY



FACULTY OF BUSINESS ADMINISTRATION OFFICE OF THE DEAN

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Offered to:	Course Status: Compulsory/Elective
Name of the Department:	
Tourism Management	Elective Course

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Instructor/s:

DR. MANOLYA

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Course Objective:

The aim of this course is to provide general information on sanitary practices in food preparation, holding and serving. Causes, investigation, control of food borne illnesses and hazard analysis of critical control points.

Learning Outcomes:

- 1 State the problems caused by foodborne illnesses and discuss how the food establishment can be blamed for the incident
- 2 Examine procedures to prevent cross contamination and discuss the activities that should be done during receiving, storing, issuing, holding and serving.
- 3 Recognize the usefulness of HACCP system, list and assess hazard factors in order of severity, identify points in the flow of food to be monitored
- 4 Identify data required to provide documentation for review and problem solving.

Learning and Teaching Strategies:

1. Lecture: There will be three lecture sessions every week.
2. Guest Speakers: According to the availability, Food engineers will be invited as guest speakers to share their experiences with students.

Assessment Methods:

Name	Code	Calculation formula
MIDTERM EXAM	MTE	
PROJECT	PRJ	
ASSIGNMENT	ASG	
FINAL EXAM	FIN	
FINAL COURSE GRADE	FCG	$MTE*030+PRJ*030+ASG*010+FIN*030$
RESIT	RST	
FINAL COURSE GRADE (RESIT)	FCGR	$MTE*030+PRJ*030+ASG*010+RST*030$

Further Notes about Assessment Methods:

1. Midterm and final exams will cover the questions from the topics in the outline.
2. At the beginning of the term students will form groups and work together for term project. Term project should be typed in Times New Roman, 12 point font, double-spaced and APA format. The presentation should be no longer than 15 minutes. Grading of term project will be based on content, style and presentation.



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3. A written assignment will be given.

Assessment Criteria:

1. The students will be able to list steps in HACCP process.
2. The students will be able to list hazardous foods, identify how contamination occurs and how to prevent food contamination.
3. The students will be able to state the problems caused by foodborne illness both for the customers and the food establishment itself.

Textbook(s)/References/Materials:

1. Swane, D., Rue, N. and Linton, R. (2003). Essentials of Food Safety & Sanitation. New Jersey: Prentice Hall.
2. Shaw, I. (2012). Food Safety: The Science of Keeping Food Safe. Oxford: Wiley-Blackwell.

Course Policies and Rules:

1. Attending at least 70 percent of lectures is mandatory.
2. Plagiarism of any type will result in disciplinary action.
3. Students are advised that faculty use turnitin to prevent any kind of cheating.
4. Tardiness and early departure from lecture will be referred as absenteeism.
5. Using cell-phone for messages or any electronic devices during the course are strictly prohibited.

Contact Details for the Instructor:

E-mail: manolya.aksatan@deu.edu.tr

Room: 215



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Office Hours:

Course Outline:

Week	Topics:	Notes:
1	Food Safety and Sanitation Management	
2	Hazards to Food Safety	
3	Factors that affect FoodBorne Illness	
4	Following the Food Product Flow	
5	HACCP System	
6	Facilities, Equipment and Utensils	
7	Cleaning and Sanitizing Operations	
8	Environmental Sanitation and Maintenance	
9	Accident Prevention and Crisis Management	
10	Pest Control and Food Waste Management	
11	Food Safety Legislation Presentations	
12	Presentations	



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ECTS Table

Course Activities	Number	Duration (hour)	Total Work Load (hour)
In Class Activities			
Lectures	12	3	36

Exams

Midterm	1	1	1
Final	1	1	1

Out of Class activities

Project Preparation	1	6	6
Preparation for midterm exam	1	9	9
Preparation for final exam	1	9	9
Preparing presentations	1	3	3
Preparing assignments	1	4	4
Preparations before/after weekly lectures	12	3	36
Total Work Load (hour)			105
ECTS Credits of the Course= Total Work Load (hour) / 25			4