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| **ABU_KKK_01-15.jpg** | **ECTS Course Description Form** |
| **PART I ( Senate Approval)** |
| **Offering School**  | *Tourism Faculty* |
| **Offering Department** | *Tourism and Hotel Management* |
| **Program(s) Offered to** | *Tourism and Hotel Management* | *Must* |
|  |  |
|  |  |
| **Course Code**  | *TRM 108* |
| **Course Name** | *Sanitation, Hygiene and Occupational Safety*  |
| **Language of Instruction** | *English* |
| **Type of Course** | *Lecture* |
| **Level of Course** | *Undergraduate* |
| **Hours per Week** | **Lecture: 3** | **Laboratory:** | **Recitation:**  | **Practical: 2** | **Studio:** | **Other:** |
| **ECTS Credit** | *4* |
| **Grading Mode** | *Letter Grade* |
| **Pre-requisites** | *na* |
| **Co-requisites** | *na* |
| **Registration Restriction** | *na* |
| **Educational Objective** | *The aim is to enable students to anticipate potential hazards and to implement correct procedures, using the knowledge provided on food safety, sanitation and hygiene for a commercial food establishment in the hospitality industry* |
| **Course Description** | *This course introduces students to sanitation and hygiene for food service in the hospitality industry and it lets students explore food safety and hygiene practices. Students are taught a variety of topics from the basics of handwashing, to more complex issues such as foodborne illnesses, food microbiology, contamination, food safety management systems (HACCP), cleaning and maintaining food production and service equipment and facilities as well as personal hygiene. With the help of case studies, potential risks that can arise during the flow of food i.e. in purchasing, preparation, handling, cooking, holding, storage and service are discussed in detail along with the preventive and control measures for these. Additionally, specific hazards that may pose a risk to employees (such as cuts, burns, slips and falls, electric shock, etc.) are also addressed.*  |
| **Learning Outcomes**  | **LO1** | *Recognise the importance of food safety* |
| **LO2** | *Identify and predict the risk factors and hazards for foodborne illnesses associated with food service, hotel, and tourism operations. (cross contamination, time temperature abuse, poor personal hygiene, purchasing from unapproved sources, poor cleaning and sanitation).* |
| **LO3** | *Develop a basic understanding of food safety management systems such as hazard analysis and critical control points (HACCP) and their application.* |
| **LO4** | *Evaluate research and news articles on food safety.* |
| **LO5** | *Prepare a term paper/projects and deliver a presentation on one of the weekly topics* |
| **LO6** | *Discuss brief case studies about sanitation and hygiene as well as food safety issues in teams and/or individually.* |
| **PART II ( Faculty Board Approval)** |
| **Basic Outcomes (University-wide)** | **No.** | **Program Outcomes** | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** | **LO6** |
| **PO1** | **Ability** to communicate effectively and write and present a report in Turkish and English.  |  |  |  |  | **X** | **X** |
| **PO2** | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. |  |  |  |  |  | **X** |
| **PO3** | **Recognition** of the need for life-long learning and **ability** to access information , follow developments in science and technology, and continually reinvent oneself. | **X** |  |  | **X** |  |  |
| **PO4** | **Knowledge** of project management, risk management, innovation and change management, entrepreneurship, and sustainable development. |  |  | **X** |  |  |  |
| **PO5** | **Awareness** of sectors and **ability** to prepare a business plan. |  |  |  | **X** |  |  |
| **PO6** | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. |  | **X** |  |  |  |  |
| **Faculty Specific Outcomes** | **PO7** |  |  |  |  |  |  |  |
| **PO8** |  |  |  |  |  |  |  |
| **PO9** |  |  |  |  |  |  |  |
| **PO10** |  |  |  |  |  |  |  |
| **PO11** |  |  |  |  |  |  |  |
| **PO12** |  |  |  |  |  |  |  |
| **Discipline Specific Outcomes (program)** | **PO13** |  |  |  |  |  |  |  |
| **PO14** |  |  |  |  |  |  |  |
| **PO15** |  |  |  |  |  |  |  |
| **PO16** |  |  |  |  |  |  |  |
| **PO17** |  |  |  |  |  |  |  |
| **PO18** |  |  |  |  |  |  |  |
| **Specialization Specific Outcomes** | **PO N….** |  |  |  |  |  |  |  |
| **PART III ( Department Board Approval)** |
| **Course Subjects, Contribution of Course Subjects to Learning Outcomes, and Methods for Assessing Learning of Course Subjects** | **Subjects** | **Week** |  | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** | **LO6** |
| **S1** | 1 | *Introduction and Orientation: Discuss the Syllabus.**Providing Safe Food, Food Borne Illnesses.* | A1,A2 | A1,A2 |  | A1,A2 |  |  |
| **S2** | 2 | *Forms of Contamination (Biological, Chemical, Physical Contaminants, Food Microbiology).**Related Video Session and Discussions**Deliberate Contamination of Food and Food Allergens* | A1, A2 | A1, A2 |  |  |  |  |
| **S3** | 3 | *The Safe Food Handler* *Related Video Session and Discussions* *Food Spoilage* | A1,A2 | A1,A2 |  | A1,A2 |  |  |
| **S4** | 4 | *Quiz* *Answers**Food Preservation Techniques* | A1,A2 |  |  |  |  |  |
| **S5** | 5 | *Food Safety Management Systems, HACCP**Understanding HACCP System and its Seven Principles and a short video session**The Flow of Food: An Introduction (Hazards in the Flow of Food)* | A1,A2 | A1,A2 | A1, A2 |  |  |  |
| **S6** | 6 | *The Flow of Food: Purchasing, Receiving, and Storage**Related Video Session and Discussions**Review* | A1, A2 | A1, A2 |  |  |  |  |
| **S7** | 7 | *MIDTERM EXAM**The Flow of Food: Preparation/Cooking**Midterm answers* | A1,A2 | A1,A2 |  |  |  |  |
| **S8** | 8 | *The Flow of Food: Cooling/Reheating**Related Video Session and Discussions**The flow of Food: Service* | A1,A2 | A1,A2 |  |  |  |  |
| **S9** | 9 | *Safe facilities and pest management**Related Video Session and Discussions**Cleaning* | A1,A2 | A1,A2 |  |  |  |  |
| **S10** | 10 | *Sanitizing**Related Video Session and Discussions**Case studies and discussions* | A1,A2 | A1,A2 |  |  |  |  |
| **S11** | 11 | *Case studies and discussions* *Review* |  |  |  |  |  |  |
| **S12** | 12 | *Quiz**Case studies and discussions* |  |  |  |  |  |  |
| **S13** | 13 | *Presentation of term papers* |  |  |  | A5,A6 | A5,A6 | A5,A6 |
| **S14** | 14 | *Presentation of term papers* |  |  |  | A5, A6 | A5,A6 | A5,A6 |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules**  | **No.** | **Type** | **Weight** | **Implementation Rule** | **Make-Up Rule** |
| **A1** | **Exam** | *30%**40%* | *Midterm**Final* | - |
| **A2** | **Quiz** | *5%**5%* | *Quiz 1**Quiz 2* | - |
| **A3** | **Homework** | -*10%* | - | - |
| **A4** | **Project** | - | - | - |
| **A5** | **Report** | - | - | - |
| **A6** | **Presentation** | *10%* | - | - |
| **A7** | **Attendance/ Interaction** | - | - | - |
| **A8** | **Class/Lab./****Field Work** | - | - | - |
| **A9** | **Other** | - | - | - |
| **TOTAL** | **100%** |
| **Evidence of Achievement of Learning Outcomes** | Via discussions throughout the lectures (students’ ability to develop an argument and use evidence to support it), exams, student presentations, student term paper |
| **Method for Determining Letter Grade** |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Total Points | 100 | 100-90 | 89-87 | 86.-84 | 83-80 | 79-77 | 76-74 | 73-70 | 69.-67 | 66.-64 | 63-60 | 59-0 |
| Letter Grade | A+ | A | A- | B+ | B | B- | C+ | C | C- | D+ | D | F |
| Value | 4.00 | 4.00 | 3.70 | 3.30 | 3.00 | 2.70 | 2.30 | 2.00 | 1.70 | 1.30 | 1.00 | 0.00 |

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| **Teaching Methods, Student Work Load** | **No** | **Method** | **Explanation** | **Hours** |
| ***Time applied by instructor*** |
| **1** | **Lecture** | Preparation for the lecture notes, slides etc | 12x4=48 |
| **2** | **Interactive Lecture** | Delivering presentations for the lectures | 12x3=36 |
| **3** | **Recitation** | - | - |
| **4** | **Laboratory** | - | - |
| **5** | **Practical** | - | - |
| **6** | **Field Work** |  |  |
| ***Time expected to be allocated by student*** |
| **7** | **Project** | - | - |
| **8** | **Homework** | Writing a term paper and preparing a presentation | 1x6=6 |
| **9** | **Pre-class Learning of Course Material**  | - | 12x1=12 |
| **10** | **Review of Course Material** | - | 12x1=12 |
| **11** | **Studio** | - |  |
| **12** | **Office Hour** | - | 2x1=2 |
| **TOTAL** | 116 |
| **IV. PART** |
| **Instructor** | **Name** | Assistant Professor Çağla McKenzie |
| **E-mail** | cagla.mckenzie@antalya.edu.tr |
| **Phone Number** |  |
| **Office Number** |  |
| **Office Hours** |  |
| **Course Materials** | **Mandatory** | ServSafe Coursebook, 5th EditionFoodservice Equipment Operation, Sanitation and Maintenance |
| **Recommended** |  |
| **Other** | **Scholastic Honesty** | Any form of academic dishonesty, cheating, copying or plagiarizing, is prohibited. |
| **Students with Disabilities** |  |
| **Safety Issues**  |  |
| **Flexibility** |  |