**Ankara Üniversitesi  
Kütüphane ve Dokümantasyon Daire Başkanlığı**

**Açık Ders Malzemeleri**

Ders izlence Formu / Syllabus

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| Dersin Kodu ve İsmi  Course Title and Code | FDE418 Food Quality Control |
| Dersin Sorumlusu  Course Coordinator | Prof. Dr. Kezban CANDOĞAN |
| Dersin Düzeyi  Course Level | Undergraduate |
| Dersin Kredisi  Course Credits | 3 |
| Dersin Türü  Course Type | Mandatory |
| Dersin İçeriği  Course Content | Quality concept and quality criteria in foods, basic concepts of quality assurance and related definitions (ISO, GMP, HACCP, GAP), quality assurance organization and its function, quality control cards and their interpretation, color, textural and rheological properties of foods, sensorial properties of foods and evaluation techniques, national and international standards and legislation concerning food quality, quality changes in foods, defect types and their determination in foods |
| Dersin Amacı  Course Goals | TO PROVIDE;   * An ability to understand food quality components, measurement methods and food quality control systems * An ability to understand the role of a quality assurance process * An ability to evolve appropriate quality assurance plan * An ability to understand the principles of quality assurance as a function of total quality management and the methodology necessary to establish and implement a quality assurance program for a food manufacturing plant |
| Dersin Süresi  Office Day-Hours | 1 semester |
| Eğitim Dili  Language of Instruction | English |
| Ön Koşul (Prerequisites) | None |
| Önerilen Kaynaklar Recommended Sources | Early, R. 1995. Guide to Quality Management Systems for the Food Industry. 308p. Springer.  Topal, Ş. 1996. Gıda Güvenliği ve Kalite Yönetim Sistemleri. TÜBİTAK-MAM Matbaası. Gebze/Kocaeli 225s.  Vasconcellos, J. A. 2003. Quality Assurance for the Food Industry: A Practical Approach. 448p. CRC Press.  Goetsch, D.L., Davis, S. 2003. Quality Management: Introduction to Total Quality Management for production, Processing and Services. 858 p. Prentice Hall.  Clute, M. 2008. Food Industry Quality Control Systems. 536 p. CRC Press. |
| Dersin Kredisi (AKTS)  ECTS | 3 |
| Laboratuvar (Laboratory) |  |
| Diğer-1 (Others) |  |