**Ankara Üniversitesi  
Kütüphane ve Dokümantasyon Daire Başkanlığı**

**Açık Ders Malzemeleri**

Ders izlence Formu

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| Dersin Kodu ve İsmi | FDE 106 Occupational Health and Safety II |
| Dersin Sorumlusu | Dr. Öğr. Üyesi Şeref TAĞI |
| Dersin Düzeyi | Lisans |
| Dersin Kredisi | 1 |
| Dersin Türü | Compulsory |
| Dersin İçeriği | Focus on the major concepts and issues in occupational health and safety, hazard and risk concepts, work related hazard especially chemical, biological and physical; observational visit to deparment facilities (the chemical storage rooms, various laboratories and department cafeteria kitchen) by student participation, Risk analysis techniques and their comparisions, risk analysis applications |
| Dersin Amacı | Students from the field of food engineering will be given basic knowledge of occupational health and safety in their work and living environment. Student will learn hazard identification, how to make risk assesment and how to eliminate the hazard. Risk analysis techniques and their comparisions will be given. |
| Dersin Süresi | 1 hour |
| Eğitim Dili | English |
| Ön Koşul | - |
| Önerilen Kaynakl | - Occupational Health And Safety in the Laboratory, David Barker (edt), Harcourt Brace & Company (2003)  - Occupational health and safety management systems — Guidelines for the implementation of OHSAS 18001:2007(Occupational Health And Safety Assessment Series )(2nd ed.), OHSAS Project Group (2008) |
| Dersin Kredisi (AKTS) | National credits 1, ECTS 1 |
| Laboratuvar | - |
| Diğer-1 |  |