



GAZIANTEP UNIVERSITY

New Course Proposal Form

This form should be used when a new Compulsory or Elective or course is proposed for an Undergraduate or Graduate program.

Please fill in the form completely, and submit the Printed Copy, which has the approval of the Department Chair, to the Dean's/Director's Office. Incomplete forms will be returned to the Department by the Dean/Director, without being processed.

Part I. Course Information

FACULTY/INSTITUTE/SCHOOL	FACULTY OF ENGINEERING		
Department Name <i>Use capital letters only</i>	DEPARTMENT OF FOOD ENGINEERING	Department's Numeric Code	<input type="text"/>

Course Code	Dept. Code + Course No					Number of Lecture Hours per Week	3	Number of Lab./Tutorial Hours per Week	2	Number of Credit Hours	4	ECTS	6
	F	E	3	0	5								

Year		Semester	Fall	Language of Instruction	ENGLISH
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Course Name
<i>This information will appear in the printed catalogs and on the web online catalog.</i>
English Name <i>maximum 80 characters</i>
<input type="text" value="Food Microbiology"/>
Abbreviated English Name <i>maximum 20 characters</i>
<input type="text" value="Food Microbiol"/>
Turkish Name <i>maximum 80 characters</i>
<input type="text" value="Gıda Mikrobiyolojisi"/>
Abbreviated Turkish Name <i>maximum 20 characters</i>
<input type="text" value="Gıda Mikrobiyol"/>

Prerequisites (if any) <i>Give course codes and check all that are applicable.</i>	1st	2nd	3rd	4th
	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
	<input type="checkbox"/> Consent of the Instructor	<input type="checkbox"/> Others, if any:	<input type="text"/>	

	<input type="checkbox"/> Senior Year Standing																
Co-requisites (if any)	1st	2nd	3rd	4th													
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Course Type			
<i>Check all that are applicable</i>			
<input checked="" type="checkbox"/> Must course for Dept.	<input type="checkbox"/> Must course for other Dept(s)	<input type="checkbox"/> Elective course for Dept.	<input type="checkbox"/> Elective course for other Dept(s)

Is the new course replacing an old course in the curriculum? (tick one)		Yes	No X				
Old Course Code	Dept. Code + Course No	Old Course Name					
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

First Offering					
Academic Year	20	<input type="checkbox"/> 17	/	20	<input type="checkbox"/> 18
Semester	<input checked="" type="checkbox"/> Fall	<input type="checkbox"/> Spring			
Maximum Class Size Proposed	<input type="checkbox"/>	Student Quota for Other Departments	<input type="checkbox"/>	Number of Students Expected to Take the Course	<input type="checkbox"/>

Frequency	<input checked="" type="checkbox"/> Fall	<input type="checkbox"/> Spring	<input checked="" type="checkbox"/> Summer
<i>Indicate in the boxes which semester(s) the course will be offered in.</i>			

Part II. Course Details

Justification for the Proposal
<p>This course makes students learn how to foods and peoples effected by microorganisms on the bases of microbial characteristics. Also, students gain ability to gain information about type of microorganisms commonly associating with foods. It may be useful for undergraduate the students who will learn isolation and enumeration methods for microorganisms from foods.</p>

Course Description
<p><i>Provide a brief overview of what is covered during the semester. This information will appear in the printed catalogs and on the web online catalog.</i></p> <p><i>Maximum 60 words.</i></p>

Introduction to food microbiology; Factors effecting microbial growth in foods; Source of microorganisms contaminating with foods; Groups of microorganisms important in food microbiology; Indicator microorganisms; Food spoilage; Food preservation; New food preservation methods; Conventional and new microbial counting methods; Food poisonings; Microorganisms used in food fermentation and their beneficial uses; Microbial enzymes and their uses in food industry; Food safety.

Course Objectives

Explain the aims of the course.

Maximum 60 words.

The objective of the course is to give a basic knowledge in food microbiology, particularly in food spoilage, food borne illness, microbiological quality and safety in foods, preventing microbial food poisoning by controlling undesirable microbial growth, and including techniques and procedures on microbiological examination of foods.

Course Outline

List the topics covered within each week (excluding midterm and final exam weeks).

Week	Topic(s)
1	Introduction to food microbiology
2	Factors effecting microbial growth in foods
3	Source of microorganisms contaminating with foods, Groups of microorganisms important in food microbiology
4	Groups of microorganisms important in food microbiology
5	Indicator microorganism
6	Food spoilage
7	Food preservation
8	Food preservation
9	New food preservation methods
10	Conventional and new microbial counting methods
11	Food poisonings: Staphylococcal, botulism, <i>Bacillus</i>
12	Food poisonings: <i>Salmonella</i> , <i>E. coli</i> , <i>Vibrio</i> ,
13	Food poisonings: <i>Listeria</i> , <i>Yersinia</i> , Nonbacterial and the others
14	Microorganisms used in food fermentation and beneficial uses of microorganisms for health
15	Microbial enzymes and their uses in food industry, and food safety.

Textbook(s)*List the textbook(s), if any, and other related course documents to be used as the main course material.*

Author(s)	Title	Publisher-Edition	Publication Year	ISBN
Erkmen, O. and Bozoglu, T.F.	Food Microbiology Principles into Practice. Volume 1: Microorganisms Related to Foods, Foodborne Diseases and Food Spoilage	John Wiley and Sons, Ltd.	2016	978-1-119-23776-1.
Erkmen, O. and Bozoglu, T.F.	Food Microbiology Principles into Practice. Volume 2: Microorganisms in Food Preservation and Processing.	John Wiley and Sons, Ltd.	2016	978-1-119-23776-1.
Erkmen, O.	Basic Methods for the Microbiological Analysis of Foods	University of Gaziantep	2000	975-7375-26-8

Reference Books*List the reference books, if any, which might be recommended as supplementary material.*

Author(s)	Title	Publisher-Edition	Publication Year	ISBN
Frazier, W.C., Weshoff, D.C.	Food Microbiology	McGraw Hill Press	1988	0-07-100436-X
M.P. Doyle, L.R.Beuchat and T.J. Montville	Food Microbiology: Fundamentals and Fronteries	ASM Press	2001	1-5581-208-2
Ray, Bibek	Fundamental Food Microbiology	CRC Press	1996	0-8493-9442-2

Teaching Policy*Explain how you will organize the course (lectures, laboratories, tutorials, studio work, seminars, etc.)*

A course syllabus is prepared and followed throughout the semester. A textbook and ane reference books are assigned to the students at the beginning of the semester. Microbial behaviour and problems in foods, methods used in food preservation and foodpoisonings are discussed in lecture hours, Individual performance is evaluated by written examinations.

Laboratory/Studio Work/Tutorials*Give the number of supervised laboratory/studio hours required every week, if any, and list the names of the laboratories/studios in which these sessions will be conducted.*

UV light lethal effect, Microbiological analyses of water, Microbiological analyses of milk, Carbohydrate fermentation, Nitrate metabolism, IMViC tests, Microbiological analyses of bottled soft drinks, Microbiological analyses of fermented foods, Microbiological analyses fruit beverages and concentrates, Microbiological analyses of sea foods. cultural characteristics

Computer Usage

Briefly describe the computer usage, if any, and the hardware/software requirements for the course.

Power point.

Grading Policy

List the assessment tools and their percentages that may give an idea about their relative importance to the end-of-semester grade.

Assessment Tool	Quantity	Percentage	Assessment Tool	Quantity	Percentage	Assessment Tool	Quantity	Percentage
Midterm Exam	2	40	Lab reports	6	40 of 20			
Final	1	40	Lab Quizes	5	30 of 20			
			Lab Final	1	30 of 20			

Give the names of other institutions that offer an identical or a similar course in their curriculum

University	Name of the Course	Which Semester?	Is it offered as a Compulsory Course?	Is it offered as an Elective Course?
ITU	Food Microbiology	Fall	<input type="checkbox"/>	<input type="checkbox"/>
METU	Food Microbiology	Fall	<input type="checkbox"/>	<input type="checkbox"/>

Is there any similar course, in the Department or other Departments, that has a content overlap?

Yes No

If "Yes", what is the overlap percentage?

List all the weeks where there is a content overlap
(Separate weeks by commas)

Most Similar Course

Dept. Code + Course No

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Course Name

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Other Relevant Information

Proposed Course falls into which of the following categories? (Only for courses offered by/to the Departments of Engineering Faculty)					
Engineering Science	X	Engineering Design			
Mathematics and Basic Sciences		Humanity and Social Sciences		Other	

Other Faculty Members Who may be Interested in Teaching This Course	Faculty Member proposing the course		Signature
Title and Name	Title and Name		
		Prof. Dr. Hüseyin BOZKURT	
Assoc. Prof. Dr. Emine Alben ERÇELEBİ			
		Date	

Part III. Departmental Board Decision and Approval of the Department Chair

Board Meeting Date		Meeting Number		Decision Number	
Number of Staff who	Recommend <input style="width: 40px;" type="text"/>	Reject <input style="width: 40px;" type="text"/>	Abstain <input style="width: 40px;" type="text"/>		
Department Chair		Signature		Date	
Title and Name					

Please submit the Printed Copy of this form to the Dean's/Director's Office.

Part IV. Faculty Board Decision and Approval of the Dean/Director

Board Meeting Date		Meeting Number		Decision Number	
Number of Members who	Recommend <input style="width: 40px;" type="text"/>	Reject <input style="width: 40px;" type="text"/>	Abstain <input style="width: 40px;" type="text"/>		
Dean/Director		Signature		Date	
Title and Name					

Part V. Evaluation of the University Undergraduate/Graduate Program Committee

			<input type="checkbox"/> RECOMMENDED	<input type="checkbox"/> NOT RECOMMENDED
Summary of the Committee Report, if any				

Part VI. University Senate Decision and Approval of the Vice Rector for Academic Affairs

(Required for curriculum changes only)

Senate Meeting Date		Meeting Number		Decision Number	
Vice Rector Title and Name		Signature		Date	

A2. Ders notları ve sunular

PowerPoint ders notları verilmiştir.

Dersin kaynak kitapları önerilmiştir.