

Course Code:	NDT308
Course Name:	FOOD CONTROL AND REGULATIONS
Credit / ECTS:	3 Credit/ 6 ECTS
Catalogue Description:	This coursecourse explores the interactions between organisms and their environment, emphasizing the balance of ecosystems, biodiversity, and the impact of human activity on natural habitats. Topics include ecological principles, energy flow, nutrient cycling, species interactions, population dynamics, community structure, and conservation biology. The course also examines current environmental challenges, such as climate change, habitat loss, and the importance of maintaining ecosystem services. Through lectures, field studies, and case analysis, students will gain a deeper understanding of how ecological processes sustain life on Earth and the importance of preserving these processes for future generations.
Course Objectives:	This course is designed to explain the basic concepts of food control and legislation. It covers legal regulations and practices regarding food, factors that impair food safety and their effects on health.
Learning Outcome (s):	<ol style="list-style-type: none"> 1- Explain the importance of quality control and legislation in foods 2- Get to know the different organizations and practices responsible for food control 3- European Union will recognize food safety management systems 4- Examine legal regulations and practices regarding food 5- Will examine food additives and legal regulations 6- Recognize the factors affecting food safety and quality
Weekly Topics	<ol style="list-style-type: none"> 1- Food Legislation Definitions and the Concept of Quality 2- Introduction to Food Control and Food Legislation 3- EU Food Legislation and Practices 4- Food Safety Management Systems 5- What are the things to Consider to Ensure Food Safety? 6- Food Fraud 7- Factors Affecting Food Deterioration and Food Preservation Methods 8- Information about the presentation homework-Food Codex 9- Food Additives and Food packaging and labeling 10- Food Communiques discussion (Red meat, Egg) 11- Food Communiques discussion (Salt, Sugar, Bread) 12- Food Communiques discussion (Babies/Infants Food regulation, Milk, Honey)