



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Additives							
Course Code		ST316		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	3	Workload	80 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of the course is to provide information on the basic acknowledge and conceptions for food additives, the use of additives in dairy technology, legal status and regulatory issues on the utilization of additives in foods.							
Course Content		Description and classification of food additives Legal arrangements on food additives he kinds, functions and amounts of food additives in dairy technology							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	1. Altuğ, T. (2009). Gıda Katkı Maddeleri, Sidas Medya LTD. Çankaya, İzmir.
2	2. Branen, A. L. (2002). Food Additives, Marcel and Decker, USA.

Week	Weekly Detailed Course Contents	
1	Theoretical	Description and classification of food additives
2	Theoretical	Legal arrangements and key points for the use of food additives
3	Theoretical	The knowledge on the Turkish Food Codex- Food Additives Guide
4	Theoretical	The use of coagulating enzyme in dairy technology
5	Theoretical	The importance of lactic acid bacteria in dairy technology
6	Theoretical	The use of salt (NaCl) in dairy technology
7	Theoretical	The packaging materials in dairy technology
8	Intermediate Exam	Mid-term Exam
9	Theoretical	The use of CaCl ₂ and NaNO ₃ in dairy technology
10	Theoretical	The coloring materials in dairy technology
11	Theoretical	The sweetenings in dairy technology
12	Theoretical	The preservatives in dairy technology
13	Theoretical	The stabilizers and emulsifiers in dairy technology
14	Theoretical	The flavorings in dairy technology
15	Theoretical	Other substances in dairy technology
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Assignment	2	3	1	8
Term Project	1	6	0	6
Quiz	2	0	1	2
Midterm Examination	1	3	1	4



Final Examination	1	3	1	4
Total Workload (Hours)				80
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	1. The awareness for food additives
2	2. The knowledge on the basic definition and conceptions about food additives
3	3. The understanding the importance of food additives in our life
4	4. The knowledge on the use of food additives in dairy technology
5	The knowledge of toxicologic information of food additives.

Programme Outcomes (Dairy Technology)

1	Having sufficient infrastructure in basic sciences and engineering subjects and ability to use the theoretical and applied info instantly in this field.
2	Determining the modern techniques, tools and information technologies required for applications related with his field and ability to use them efficiently
3	Ability for planning, projecting, and designing, following up, analyzing and finding target-driven solutions related with his field
4	Ability to have professional ethic and awareness.
5	Ability to work, decide, express opinions orally and in written individually
6	Ability to participate team studies, taking responsibility, making leadership.
7	Ability to conceive Atatürk's principles and reforms, to communicate in Turkish and foreign language.
8	Ability to comprehend the necessity to learn for a life time, to monitor developments in science and technology and continuously renew himself.
9	Having sufficient level of information about production and quality control of milk and dairy products and also product development, increasing product quality and food security fields.
10	Ability to detect, define, solve problems related with his field and to select and apply suitable methods and modeling techniques for this purpose.
11	To be conscious about workplace applications, worker health, work security and environment subjects, to have knowledge about legal results of the engineering applications related with his subject.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P1	4	4	4	4	4
P2	4	4	4	4	4
P3	4	4	4	4	4
P5	4	4	4	4	4
P6	4	4	4	4	4
P7	4	4	4	4	4
P8	4	4	4	4	4

