# AYDIN ADNAN MENDERES UNIVERSITY
# COURSE INFORMATION FORM

| Course Title | Food Science and Technology | | | | | | |
|---|---|---|---|---|---|---|---|
| Course Code | ST203 | | Couse Level | | First Cycle (Bachelor's Degree) | | |
| ECTS Credit | 4 | Workload | 102 *(Hours)* | Theory | 2 | Practice | 2 | Laboratory | 0 |
| Objectives of the Course | Composition of food, Learning to food preservation techniques, To learn of food production technology and food additives and food safety | | | | | | |
| Course Content | The importance of dairy products in the diet, The nutrient and calorie content of dairy products , The beneficial effect of dairy products on health ,The importance of dairy products on nutrition and health throughout the life cycle from infancy to old age | | | | | | |
| Work Placement | N/A | | | | | | |
| Planned Learning Activities and Teaching Methods | | | Explanation (Presentation), Discussion, Individual Study | | | | |
| Name of Lecturer(s) | Assoc. Prof. Ecem AKAN | | | | | | |

## Assessment Methods and Criteria

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

## Recommended or Required Reading

| 1 | 1. Akbulut, N., Karagözlü, C. 2012. Gıda Bilimi ve Teknolojisi. Sidas Medya Ltd. Şti. ISBN : 978-605-5267-01-8 Gülermat Matbaacılık. 283+X sf. İzmir. |
|---|---|
| 2 | 2. Candaş, A., 1990, Gıda Bilimi ve Teknolojisi, Çukurova Üni. Zir. Fak. Ders Kitabı Yay. No: 78, Adana |

| Week | Weekly Detailed Course Contents | |
|---|---|---|
| 1 | Theoretical | Food Industry. |
| 2 | Theoretical | Composition of foods |
| 3 | Theoretical | Heating and Storage Techniques |
| 4 | Theoretical | Canned food Technology |
| 5 | Theoretical | Milk and milk products technology |
| 6 | Theoretical | Sugar Technology |
| 7 | Theoretical | Cereal Technology |
| 8 | Intermediate Exam | Midterm exam |
| 9 | Theoretical | Meat and meat products processing technology |
| 10 | Theoretical | Alcohol drinking technology |
| 11 | Theoretical | Wine and vinegar technology |
| 12 | Theoretical | Beer technology |
| 13 | Theoretical | Olive technology |
| 14 | Theoretical | Oil technology |
| 15 | Theoretical | Food safety and food additives |
| 16 | Final Exam | Final exam |

## Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|---|---|---|---|---|
| Lecture - Theory | 14 | 2 | 2 | 56 |
| Lecture - Practice | 14 | 0 | 2 | 28 |
| Individual Work | 14 | 0 | 1 | 14 |
| Midterm Examination | 1 | 0 | 2 | 2 |
| Final Examination | 1 | 0 | 2 | 2 |
| | | | Total Workload (Hours) | 102 |
| | | | [Total Workload (Hours) / 25*] = **ECTS** | 4 |

*25 hour workload is accepted as 1 ECTS*

**Learning Outcomes**

| | |
|---|---|
| 1 | 1. Knowing the properties and composition of foods |
| 2 | 2. Knowing food protection methods |
| 3 | 3. Having information about various food production methods |
| 4 | 4. Having information about food additives and food safety |
| 5 | 5. Having information about food industry. |
| 6 | 6. Having information about food engineering |

**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 Ataturk'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 | L6 |
|---|---|---|---|---|---|---|
| P1 | 4 | 4 | 4 | 4 | 4 | 4 |
| P9 | 5 | 5 | 5 | 5 | 5 | 5 |