AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Fisheries Products								
Course Code	TRİ121		Couse Level	Short Cycle (Associate's Degree)					
ECTS Credit	2	Workload	56 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	With this course students; It is aimed to cultivate the animals raised in the water and to gain the technological processing ability of the obtained products								
Course Content	Aquatic products grown in water. Composition and properties of fish products. The methods of preserving the products obtained by the processing technology of fishery products will be processed.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation)								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	Instructor's lecture notes

Week	Weekly Detailed Course Contents	
1	Theoretical	Aquaculture Cage fishing and hunting
2	Theoretical	Cleaning and disinfection
3	Theoretical	Cleaning and disinfectant substances
4	Theoretical	The importance of the processing of aquatic products
5	Theoretical	Short and long preservation of aquaculture
6	Theoretical	Aquaculture technology
7	Theoretical	Preprocessing technology
8	Intermediate Exam	Midterm
9	Theoretical	Protection methods
10	Theoretical	Cold and freeze protection
11	Theoretical	Protection by drying
12	Theoretical	Protection by salting
13	Theoretical	Smoke protection
14	Theoretical	Marination technique
15	Theoretical	Canned food
16	Theoretical	Final exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
			Total Workload (Hours)	56
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	Aquaculture Cage fishing and huntin
2	Composition and properties of fish products
3	Aquaculture processing technology
4	Aquaculture conservation methods
5	Prevention of hygiene and sanitation

Programme Outcomes *(Organic Agriculture)*	
1	To have university life, to use computer technology and to have skills for raising of scientific data
2	To produce according to organic agriculture rules
3	To know and apply starter to organic agriculture,and to get product certification
4	To know genetic for organic vegetable and animal species
5	To know and apply organic production principle and regulations and protection of environment
6	Understand and apply production techniques for organic vegetable and animal
7	To understand control methods for diseases and pests in organic agriculture
8	Having knowledge of quality control, preserving and marketing of organic products
9	To having knowledge equipments and methods for new agricultural technologies
10	To have knowledge of proffessional ethics and responsibility
11	Ability to work in team and individual
12	To communicate orally and in writing
13	To have adopt life-long learning importance and to have follow professional developments

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

	L1	L2	L3	L4	L5
P5	4	4	4	4	4
P6	5	5	5	5	5
P8	4	4	4	4	4
P9	3	4	4	4	4