



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Fisheries Processing Technology							
Course Code		EU257		Course 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)		Assoc. Prof. Vadullah EREN							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Lecturer Notes
---	----------------

Week	Weekly Detailed Course Contents	
1	Theoretical	Kafes balıkçılığı ve avlanma
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	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	28	0	2	56
Total Workload (Hours)				56
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Prevention of hygiene and sanitation
2	Composition and properties of fish products
3	Aquaculture processing technology
4	Aquaculture conservation methods



5	Know pre-processing techniques
---	--------------------------------

Programme Outcomes (Agricultural Management)

1	To be able to comprehend the basic management, economy and agricultural management
2	To be able to acquire basic information in excessive, profitable and quality production of vegetable and animal products
3	To be able to manage production in factory, to prepare project and to keep business records
4	To be able to develop solutions in agricultural management
5	To be able to comprehend optimally preparation and marketing in agricultural foods process
6	To be able to follow professional developments and to acquire knowledge to use technological resources
7	To be able to reach the scientific data using computer and the internet
8	To be able to determine the problem about agricultural management, to analyze, to develop solutions and suggestions
9	To be able to comprehend Atatürk Principle and Revolution
10	To be able to take precautions about the problems related to first aid and occupational safety in the enterprise, to solve the problems
11	To be able to use Turkish well, to communicate orally and in writing, to have knowledge of professional ethics and responsibility

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

	L1	L2	L3	L4
P1	2	2	4	5
P2	2	3	4	2
P3	2	3	4	2
P4	2	3	4	3
P5	2	3	4	2

