AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Storage of Agricultural Products					
Course Code		TRİ225		Couse Level	Short Cycle (Associate's Degree)		
ECTS Credit	3	Workload	75 *(Hours)*	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		To teach to increase the storage period by minimizing the quality losses of agricultural products.					
Course Content		Producing to milk, butter, ice-cream, yoghurt, and cheese. Slaughter methods, grades and cut up. Fresh meat and products produce. Traditional meat products techniquies. Emulsified type meat products procesing. Poultry meat and processing. Egg and egg processing technology.					
Work Placement		N/A					
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Demonstration, Discussion, Individual Study				
Name of Lecturer(s)							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Et Bilimi ve Teknolojisi – Prof .Dr. Aydın Öztan
2	Süt Teknolojisi - Prof.Dr.Mustafa Metin
3	Poultry Meat Processing - E.R. Sams
4	Optimum Egg Quality - Jeffrey A. Coutts, Graham C. Wilson

Week	Weekly Detailed Course Contents	
1	Theoretical	Giving information about the course
	Practice	Giving information about the course
2	Theoretical	Introduction of agricultural products
	Practice	Introduction of agricultural products
3	Theoretical	Introduction of preservation methods
	Practice	Introduction of preservation methods
4	Theoretical	Storage methods with inovation
	Practice	Storage methods with inovation
5	Theoretical	Chemical Storage
	Practice	Chemical Storage
6	Theoretical	Chemical Storage
	Practice	Chemical Storage
7	Theoretical	Spraying systems
	Practice	Spraying systems
8	Intermediate Exam	Midterm
9	Theoretical	Drying
	Practice	Drying
10	Theoretical	Freezing
	Practice	Freezing
11	Theoretical	Pastorization and sterilization
	Practice	patorizisation and sterilization
12	Theoretical	packaging
	Practice	Packaging
13	Theoretical	storage
	Practice	Storage
14	Theoretical	New Developments in Storage
	Practice	New Developments in Storage

15	Theoretical	Comments and suggestions
	Practice	Comments and suggestions

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	15	2	2	60
Midterm Examination	1	7	1	8
Final Examination	1	6	1	7
			Total Workload (Hours)	75
			[Total Workload (Hours) / 25*] = **ECTS**	3

25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	
2	
3	
4	
5	

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 proffessional 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	L5
P1	1	1	1	1	1
P2	4	3	2	4	3
P3	1	1	1	1	1
P4	3	3	2	3	3
P5	1	1	1	1	1
P6	2	2	2	2	2
P7	2	3	3	2	2
P8	3	3	3	2	2