



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Standardization, Conservation and Packaging							
Course Code		TAB202		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 ( <i>Hours</i> )	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		After the harvesting of medicinal and aromatic plants, processing, conservation of these products, Standardization of medicinal and aromatic plants, preservation, packaging and packing material forms. Factors that affect quality.							
Course Content		General introduction to standardization, conservation and packaging. Harvest of medicinal and aromatic plants. Conservation methods of medicinal and aromatic plants, packaging, factors affecting quality							
Work Placement		Students do their compulsory internship in the 2nd and 4th semester for 30 days							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)		Ins. Şebnem Hazal GÜLŞEN							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Üçüncü, M. 2000. Packaging of Food.
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Week	Weekly Detailed Course Contents	
1	Theoretical	Standardization, preservation and packaging, general introduction
	Preparation Work	Textbook (1-8 p)
2	Theoretical	Standardization, preservation and packaging, general introduction
	Preparation Work	Textbook (1-8 p)
3	Theoretical	Harvest of Medicinal and Aromatic plants
	Preparation Work	Textbook (9-15 p)
4	Theoretical	Harvest of Medicinal and Aromatic plants
	Preparation Work	Textbook (9-15 p)
5	Theoretical	Preservation methods of Medicinal and aromatic plants
	Preparation Work	Textbook (16-25 p)
6	Theoretical	Preservation methods of Medicinal and aromatic plants
	Preparation Work	Textbook (16-25 p)
7	Theoretical	Preservation methods of Medicinal and aromatic plants
	Preparation Work	Textbook (16-25 p)
8	Theoretical & Practice	An overview
9	Theoretical	Preservation methods of Medicinal and aromatic plants
	Preparation Work	Textbook (16-25 p)
10	Theoretical	Packaging
	Preparation Work	Textbook (26-33 p)
11	Theoretical	Packaging
	Preparation Work	Textbook
12	Theoretical	Packaging
	Preparation Work	Textbook (26-33 p)
13	Theoretical	Factors that affect quality
	Preparation Work	Textbook (34-40 p)
14	Theoretical	Factors that affect quality
	Preparation Work	Textbook (34-40 p)
15	Theoretical	General Assessment



16	Final Exam	Final Exam
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**Workload Calculation**

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

\*25 hour workload is accepted as 1 ECTS

**Learning Outcomes**

1	To be able to use appropriate keeping, storage and conditioning techniques for Post-harvest products to be kept intact for long-term
2	To be able to provide minimized post-harvest losses and to introduce products to the market under the best conditions
3	To be able to contend with pests and diseases in the stores and packs by diagnosing them
4	To be able to apply the appropriate packing and packaging techniques in the marketing of herbal products marketed in the store
5	To be able to execute post-harvest standardization, transportation and marketing operations

**Programme Outcomes (Organic Agriculture)**

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

	L1	L2	L3	L4	L5
P6	5	5	5	5	5
P8	2	2	2	2	2
P10	3	3	3	3	3

