



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Quality in Fermented Foods							
Course Code		KGK266		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To teach the fermentation and fermentation processes.							
Course Content		Introduction to Fermentation, types of fermentation, fermentation methods and fermentation processes							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Case Study, Individual Study, Problem Solving					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Süt ve Mamülleri Teknolojisi Prof.Dr. Mustafa Üçüncü Ege üniversitesi Mühendislik Fakültesi Yayınları
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction To Fermentation, Types Of Fermentation, Fermentation Methods
2	Theoretical	Production Of Pickles
3	Theoretical	Vinegar Production
4	Theoretical	Fermentation of Table Olive
5	Theoretical	Fermentation of Table Olive
6	Theoretical	Baker's Yeast Fermentation
7	Theoretical	Boza Fermentation, Turnip Juice Fermentation
8	Theoretical	Midterm
9	Theoretical	Tea and coffee
10	Theoretical	Fermented Milk Products
11	Theoretical	Fermented Milk Products
12	Theoretical	Fermented Meat Products
13	Theoretical	Fermented Meat Products
14	Theoretical	Fermented Alcoholic Beverages
15	Theoretical	General repetition
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				78
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Learn about fermentation and the types of fermentation
2	Learn fermentation method
3	Learn the fermentation process



4	Learn about lactic acid
5	Learn about ethyl alcohol fermentation process

Programme Outcomes (Food Technology)

1	To be able to remember technologies used in food sector
2	to be able to recognise food production condition and provide to food safety
3	to be able to comprehend basic processes in food production
4	to be able to apply hygien and sanitation rules in food facilities
5	to be able to remember basic chemistry, food chemistry and microbiology
6	to be able to write physical, chemical and nutritional properties of foods and to comment their effect on human health
7	to be able to memorise food quality control technics and to evaluate result of control according to food legislation
8	to be able to have knowledge of professional ethics and responsibility
9	to be able to work in team and individual
10	to be able to communicate orally and proficiency in writing
11	to be able to follow professional development that adopt of life-long learning
12	to be able to be a person who wanted for sector

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

	L1	L2	L3	L4	L5
P3	5	4	5	5	5
P4	4	5	4	5	4
P5	5	5	5	4	4
P6	5	5	4	4	5
P7	5	5	5	5	5
P8	4	4	5	5	4
P9	5	5	4	4	5
P10	4	5	5	5	4
P11	4	4	4	5	5
P12	5	5	5	5	5

