AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Physical and Chemical Food Control						
Course Code	KGK267		Couse Level	Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	70 *(Hours)*	Theory	1	Practice	1	Laboratory	0
Objectives of the Course	To learn Physical and Chemical Food Control						
Course Content	The analysis in Physical and Chemical Food Control						
Work Placement	N/A						
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment, Demonstration, 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	TSE standards

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to the type of Physical analysis in food, Qualitative analysis
2	Theoretical	Organoleptic analysis (color, smell, taste, appearance)
3	Practice	Searching for foreign substances
4	Practice	Class features (category determination etc.). pH, Brix, soluble solids, total solids, etc.
5	Theoretical	Introduction to types of chemical analysis in food, Nutrients
6	Practice	Nutrients
7	Practice	Minerals
8	Intermediate Exam	Midterm
9	Theoretical	Toxins
10	Theoretical	Dyes
11	Theoretical	Heavy metals
12	Theoretical	Food additives
13	Theoretical	pesticides
14	Theoretical	Food Packaging Analysis
15	Theoretical	General repetition
16	Theoretical	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Midterm Examination	1	13	1	14
Final Examination	1	13	1	14
			Total Workload (Hours)	70
			[Total Workload (Hours) / 25*] = **ECTS**	3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Learn the physical food analysis
2	Learn the chemical food analysis

3	Learn the physical process in foods
4	Learn the chemical process in food
5	To learn report

Programme Outcomes *(Food Technology)*

1	To be able to remember technolgies 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 physicial, 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 proffesional ethics and responsibility
9	to be able to work in team and individual
10	to be able to communicate orally and profiency 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
P6	5	5	5	5	5
P7	4	4	4	5	4
P8	4	5	5	5	5
P9	5	4	5	5	5
P10	5	5	4	4	5
P11	4	4	5	4	4
P12	5	4	5	5	4