



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Preservation							
Course Code		KGK112		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of this course is to gain information about possible food deteriorations and causes, food preservation methods and basic principles.							
Course Content		Thermal processes, freezing, cooling, irradiation, chemical savers, salted, sugar addition, acid addition, drying, fumigation, packaging, alcohol addition, fermentation, High Pressure Applications, osmosis and ultra filtration, modern methods in food storage							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)		Ins. Nurhan GÜNAY							

Prerequisites & Co-requisites

Equivalent Course	VET156
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Assessment Methods and Criteria

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

Recommended or Required Reading

1	1. TC. ANADOLU ÜNİVERSİTESİ YAYINI NO: 1948, Gıda Muhafaza
2	2. Bulduk, S. 2005. Gıda Teknolojisi. Detay Yayıncılık, Ankara.
3	3. Http://www.gidabilimi.com/

Week	Weekly Detailed Course Contents	
1	Theoretical	Composition and general properties of foods
2	Theoretical	Food spoilage
3	Theoretical	Determination of preservation methods
4	Theoretical	Low temperature applications and the protection
5	Theoretical	High temperature applications and the protection
6	Theoretical	Fermentation applications and the protection
7	Theoretical	Preservatives and maintain applications , Fumigant applications and the protection
8	Theoretical	Of radiation protection with
9	Intermediate Exam	Mid-term exams
10	Theoretical	Drying and protection applications
11	Theoretical	Packaging applications and the protection
12	Theoretical	Salt additional applications and the preservation
13	Theoretical	Combined with the preservation methods
14	Theoretical	Storage and shelf-life relationship between
15	Theoretical	General repetition
16	Final Exam	Final exams

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	Know the deteriorations in foods .
2	2 To be able to define a preservation method to prevent food spoilage
3	3 Apply the preservation method
4	4 Understand the principles of preservation methods and have information about the use combined
5	Know causes of these deteriorations in foods

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
P1	5	5	5	5	5
P2	4	5	5	4	5
P3	4	5	4	4	5
P4	5	5	5	5	5
P5	5	4	4	5	5
P6	5	4	5	4	5
P7	5	5	5	4	5
P8	5	5	5	4	4
P9	5	5	4	5	4
P10	5	5	4	5	5
P11	5	4	5	5	5
P12	5	5	5	5	5

