



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Packaging							
Course Code		KGK110		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The purpose of this course; provide information on basic concepts of packaging materials and to teach the importance of packaging technology in food industry .							
Course Content		Expectations of package, relationship between food spoilage and protective functions of packaging. Glass, paper, wood, metal, plastic-based packaging. Aseptic packaging, modified atmosphere packaging, migration, and active and smart packaging.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, 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	Gültekin ERDAL, Etkili Ambalajlama Teknikleri, Dora Yayıncılık
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Week	Weekly Detailed Course Contents	
1	Theoretical	Package, Packaging and Expectations from package, food spoilage.
2	Theoretical	Packaging, relationship between food spoilage and protection functions of packaging materials.
3	Theoretical	Glass Packaging.
4	Theoretical	Wood packaging, aluminum foil packaging.
5	Theoretical	Paper, cardboard and corrugated board packaging.
6	Theoretical	Tin Packaging.
7	Theoretical	Plastics and plastic based packaging materials.
8	Theoretical	Multilayer Packaging Materials, Printing Techniques at Printed Materials Production .
9	Intermediate Exam	Mid-term exam
10	Theoretical	Migration, Edible packages.
11	Theoretical	Modified Atmosphere Packaging.
12	Theoretical	Aseptic Packaging in Food Industry.
13	Theoretical	Active and Smart Packaging Systems.
14	Theoretical	Active and Smart Packaging Systems.
15	Theoretical	Package, Packaging and Expectations from package, food spoilage.
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	To say the names of packaging materials and classify.
2	Outline characteristics, advantages and disadvantages of packaging materials.



3	Count the expected qualities of a package.
4	4) Explain the relationship between food spoilage and protection functions of packaging materials
5	To describe the technique of aseptic packaging.
6	To describe the technique of modified atmosphere packaging.
7	Explain the active and smart packaging systems.

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

