



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Unit Operations In Food Processing II							
Course Code		KGT110		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of the course is, to give the students basic information about food processing , to introduce the students with evaporation and dehydration, to provide the basic knowledge about pasteurization and sterilization , to give students basic information about storage							
Course Content		Evaporation and Dehydration, Freezing and Cooling , Pasteurization and Sterilization, Alcohol Fermentation, Storage							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Gıda Mühendisliğinde Temel İşlemler, Prof. Dr.Bekir Cemeroğlu, 2005, Gıda teknolojisi Deneği Yayınları.
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction Evaporation and Dehydration
2	Theoretical	Evaporation and Dehydration
3	Theoretical	Freezing
4	Theoretical	Cooling, Crystallization
5	Theoretical	Extrusion
6	Theoretical	Pasteurization, termisition process
7	Theoretical	Pasteurization process
8	Intermediate Exam	Midterm exam
9	Theoretical	Sterilization
10	Theoretical	Applying of Acid, Alcohol fermentation
11	Theoretical	Applying of Acid, Alcohol fermentation
12	Theoretical	Introduction to Storage
13	Theoretical	Cold storage
14	Theoretical	Freezing storage
15	Theoretical	Storage
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Reading	7	0	1	7
Individual Work	14	1	0	14
Midterm Examination	1	4	0	4



Final Examination	1	8	0	8
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To have fundamental knowledge about food processing
2	To compare pasteurization and sterilization
3	To have knowledge about alcohol fermentation
4	To gain awareness of the importance of food storage
5	To gain awareness of the methods of food storage

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

