AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Cold Storage								
Course Code	KGT243		Couse Level	Short Cycle (Associate's Degree)					
ECTS Credit	2	Workload	51 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	The aim of the course is • to teach cold storage • to equip students with the knowledge and skills of shelf-life extension • to develop the ability of the students to implementation of actions • to give students the opportunity to cooling systems • to enable students develop Freezing of foods • to allow students become proficient in frozen storage • to give the students basic information about cold techniq • to provide the basic knowledge about cold storage								
Course Content	• Cold storage • Frozen storage • freezing techniques • frozen foodstorage and dissolution								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Case Study, 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	Özkol, N. (1999) Uygulamalı Soğutma Tekniği, Makine Mühendisleri Odası Yayın No: 115, Ankara
2	Bilişli, A. (1998) Gıdaların Dondurularak Muhafazası, TAV Yayınları No: 39, Yalova.

Week	Weekly Detailed Course Contents	
1	Theoretical	Input and the food industry, cold application technique of the cold.
2	Theoretical	Cooling systems, cooling decives and equipment. Cooling methods.
3	Theoretical	Freezing of foods, freezing
4	Theoretical	Methods of ice cream, frozen food storage and dissolution.
5	Theoretical	Factors affecting storage
6	Theoretical	Warehouse and storage mthods
7	Theoretical	Warehouse and storage mthods
8	Intermediate Exam	Midterm Exam
9	Theoretical	Determination of shelf-life
10	Theoretical	Storage accounts
11	Theoretical	Factors affecting food preservation
12	Theoretical	Factors affecting food preservation
13	Theoretical	Fruit and vegetables in the cold and frozen storage
14	Theoretical	Meat, fish and products in the cold and frozen storage
15	Theoretical	Cold storage of dairy products, other foods in the cold and freze storage
16	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Midterm Examination	1	3	1	4

Final Examination	1	4	1	5
			Total Workload (Hours)	51
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	Effectively be able to understand cooling decives
2	Able to explain food preservation
3	Demonstrate the ability to knows for warehouse and storage
4	Able to learn food preservation methods
5	Effectively be able to understand drying systems and decives

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