AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Alcholıc And Soft Drınk Technology								
Course Code	KGT244		Couse 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 teach drink technology • to equip students with the knowledge and skills of fermentation technology • to develop the ability of the students to microorganism in drink • to give the students basic information about quality of products • to provide the basic knowledge about drinkink raw materials								
Course Content	• raw materials used • fermentation technology • knowledge some analysis • quality of drinking products								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), 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	Ribéreau-Gayon, P., Dubourdieu, D., Donéche, B., Lonvaud, A., 2000, Handbook of Enology- The Microbiology of Wine and Vinification, Vol.1, John Wiley& Sons, Chichester, England.

Week	Weekly Detailed Course Contents	
1	Theoretical	Must Synthesis
2	Theoretical	Must Synthesis
3	Theoretical	Decoction
4	Theoretical	Cooling and Filling
5	Theoretical	Cooling and Filling
6	Theoretical	Pretreatments
7	Theoretical	Pressing
8	Intermediate Exam	Midterm Exam
9	Theoretical	Fermentation
10	Theoretical	Fermentation
11	Theoretical	Resting and Filling
12	Theoretical	Resting and Filling
13	Theoretical	Confection
14	Theoretical	Confection
15	Theoretical	Addition of CO2
16	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Individual Work	9	0	1	9
Midterm Examination	1	3	1	4

Final Examination	1	6	0	6
			Total Workload (Hours)	75
			[Total Workload (Hours) / 25*] = **ECTS**	3
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	To have the knowledge and skills of fermentation technology
2	Able to explain beer production
3	To have knowledge about and awareness of higer alcohols
4	To have knowledge about and awareness of various alcohols
5	To have the knowledge and skills of various fermentation technology

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*

	L2	L3
P1	5	5
P2	5	5
P3	5	4
P4	4	4
P5	4	5
P6	4	5
P7	5	5
P8	4	4
P9	5	4
P10	5	4
P11	4	5
P12	5	5