



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Cereal Technology I							
Course Code		KGT201		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		<p>The aim of the course is</p> <ul style="list-style-type: none">• to introduce students with the cereals and importance of cereal technology• to give basic knowledge about the structure of cereal grains and their storage conditions• to enable students to gain qualification about controlling the production of wheat flour, semolina and bulgur in accordance with the Turkish Food Codex and legislation.							
Course Content		<ul style="list-style-type: none">• importance of cereal technology• structure of cereal grains• storage of cereals• wheat quality and standardization• wheat cleaning and conditioning• flour milling• semolina and bulgur processing technology• bread making technology							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration					
Name of Lecturer(s)		Lec. Hüseyin Nail AKGÜL							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Elgün, A., Ertugay, Z. (2002) Tahıl İşleme Teknolojisi. Atatürk Üniversitesi Ziraat Fakültesi Ofset Tesisi, Erzurum.
2	Özkaya, H., Özkaya, B. 2005. Öğütme Teknolojisi, Gıda Teknolojisi Yayınları No:30, Sim Matbaacılık Ltd. Şti., Ankara.

Week	Weekly Detailed Course Contents	
1	Theoretical	The importance of cereal grains
2	Laboratory	Physical and chemical structure of cereal grain
3	Practice	Storage of cereals
4	Theoretical	Storage of cereals
5	Theoretical	Wheat quality and standardization
6	Practice	Wheat cleaning
7	Theoretical	Wheat conditioning
8	Intermediate Exam	Mid-term exam
9	Theoretical	Flour milling
10	Theoretical	Semolina technology
11	Theoretical	Bulgur processing technology
12	Theoretical	Basic and minor ingredients in making bread
13	Practice	Bread making process: Mixing, fermentation, make-up, final proof, baking process
14	Practice	Bread making process: Mixing, fermentation, make-up, final proof, baking process
15	Theoretical	Methods of bread making, bread spoilage
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	1	14
Assignment	10	0	1	10



Reading	16	0	1	16
Individual Work	14	0	1	14
Midterm Examination	1	8	1	9
Final Examination	1	8	1	9
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To learn the structure of cereal grain
2	Effectively be able to determine the quality standards of cereals
3	To have knowledge about and storage conditions of cereals
4	Be able to control production of flour, semolina, bulgur and bread
5	To have learn about and storage conditions of cereals

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	5	5
P2	5	5	5	5
P3	5	5	5	5
P4	4	5	5	4
P5	4	4	4	4
P6	4	3	4	4
P7	5	4	4	4
P8	5	4	4	4
P9	5	4	4	4
P10	5	5	5	5
P11	5	5	5	5
P12	5	5	5	5

