



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Cereal Technology II							
Course Code		KGT202		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		To enable students to gain qualification about controlling the production of pasta, biscuit, cracker, wafer, cake, breakfast cereals and tarhana in accordance with the Turkish Food Codex and legislation.							
Course Content		<ul style="list-style-type: none"><li>• Pasta technology</li><li>• Biscuit and cracker technology</li><li>• Cake technology</li><li>• Breakfast cereals technology</li><li>• Tarhana production</li></ul>							
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	Definition and types of pasta. Product standards. Pasta production and consumption in Turkey and in the world.
2	Theoretical	Durum wheat and semolina quality
3	Practice	Pasta processing steps
4	Theoretical	Pasta processing steps
5	Theoretical	Methods of production
6	Theoretical	Basic ingredients for biscuit production and their roles
7	Theoretical	Manufacturing processes
8	Intermediate Exam	Mid-term exam
9	Theoretical	Cracker and wafer production
10	Theoretical	Quality of wafer and cracker
11	Theoretical	Basic cake ingredients and their roles
12	Practice	Cake processing steps
13	Theoretical	Breakfast cereals technology
14	Theoretical	Breakfast cereals technology
15	Practice	Tarhana production
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	2	20
Reading	6	1	0	6
Individual Work	14	0	1	14
Midterm Examination	1	0	8	8



Final Examination	1	0	10	10
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = <b>ECTS</b>				4
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	Understand the technological importance of grain specially wheat
2	Be able to control production of pasta, biscuit, cracker, cake, breakfast cereals and tarhana
3	Be able to control production of biscuit, cracker.
4	
5	Be able to control production of tarhana

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

