



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Meat And Meat Products Technology I								
Course Code	KGT205			Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course	The aim of the course is <ul style="list-style-type: none">• to teach meat products• to equip students with the knowledge and skills of fresh meat products• to develop the ability of the students to sea food products• to give students the opportunity to Turkish food codex from meat• to enable students develop meat animals								
Course Content	<ul style="list-style-type: none">• fresh meat product• frozen meat product• all meat proses• determination of meat composition								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment, Demonstration, Individual Study								
Name of Lecturer(s)	Lec. Kübra GENÇDAĞ ŞENSOY								

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Öztaş, A. 2003, Et Bilimi ve Teknolojisi, Gıda Mühendisleri Odası, ANKARA.
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Week	Weekly Detailed Course Contents	
1	Theoretical	Production of fresh meat products
2	Theoretical	Production of fresh meat products
3	Practice	Production of fresh meat products
4	Practice	Production of fresh meat products
5	Theoretical	Production of frozen meat products
6	Theoretical	Production of frozen meat products
7	Practice	Production of frozen meat products
8	Intermediate Exam	Midterm Exam
9	Theoretical	Dondurulmuş et ürünleri üretimi
10	Theoretical	Production of slaughterhouse by-products
11	Practice	Production of slaughterhouse by-products
12	Practice	Production of poultry meat products
14	Theoretical	Production of seafood products
15	Theoretical	Production of seafood products
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Lecture - Practice	14	1	1	28
Assignment	10	1	1	20
Midterm Examination	1	4	1	5



Final Examination	1	4	1	5
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Effectively be able to learn fresh and frozen meat
2	To have the knowledge and skills of all meat products
3	Demonstrate the ability to produce poultry meat
4	Able to explain seafood products
5	Effectively be able to learn frozen meat methods

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	L4
P1	5	5	5
P2	5	5	5
P3	5	5	5
P4	4	4	4
P5	4	4	4
P6	3	4	4
P7	4	4	4
P8	4	5	5
P9	5	5	5
P10	5	5	5
P11	5	5	5
P12	5	5	5

