



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Technology of Nuts							
Course Code		KGT253		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		to teach the criteria of quality, preservation, processing, food codex and standarts of nuts							
Course Content		Description of nut and their physical and chemical structure. Processing Technologies and process flow chart of almond, nut, chestnut, walnut and pistachio. Deterioration of these products , how to determine them and uses of them. Product Technologies of the products driven from these nuts. Hygene and sanitation of the plants of almond, nut, chestnut, walnut and pistachio. Quality control methods. Evaluation of the analysis and the results							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Individual Study					
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	Meyve ve Sebze Teknolojisi, Cemeroğlu,B.,Yeşil Altın: Antep Fıstığı, Tokuşoğlu, Ö., Slide Presentations
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Week	Weekly Detailed Course Contents	
1	Theoretical	Overview of the nuts their products
2	Theoretical	Almond and its standards, Production of almond both in Turkey and in the world
3	Theoretical	Chemical composition and quality analysis of almond, Preservation and processing of almond.
4	Theoretical	Chestnut and its standards, Production of Chestnut both in Turkey and in the world
5	Theoretical	Chemical composition and quality analysis of chestnut,
6	Theoretical	Preservation and processing of chestnut
7	Practice	Production of chestnut candy
8	Intermediate Exam	Mid term exam
9	Theoretical	Walnut and its standards, Production of walnut both in Turkey and in the world
10	Theoretical	Chemical composition and quality analysis of walnut, Preservation and processing of walnut.
11	Theoretical	Nut and its standards, Production of nut both in Turkey and in the world
12	Theoretical	Chemical composition and quality analysis of nut,
13	Theoretical	Preservation and processing of nut.
14	Theoretical	Pistachio and its standards, Production of Pistachio both in Turkey and in the world
15	Theoretical	Chemical composition and quality analysis of Pistachio, Preservation and processing of Pistachio
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Reading	1	0	3	3
Individual Work	14	0	2	28
Midterm Examination	1	4	4	8



Final Examination	1	4	4	8
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Able to apply preprocessing of nuts
2	Able to stock and transport nuts
3	Able to identify processing technologies of nuts
4	Able to stock nuts
5	Able to learn processing technologies of nuts

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

