AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Fruıt And Vegetables Technology I								
Course Code	KGT203		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit	4	Workload	100 *(Hours)*	Theory	2	Practice	1	Laboratory	0
Objectives of the Course	The aim of the course is • to give the students basic information about fruit and vegetable content and structure • to provide the basic knowledge about fruit and vegetable processing technology • to develop the research ability of students								
Course Content	• Introduction to fruit and vegetable content and structure • Drying Technology • Cold Storage and Freezing Technology • Thermal process equipments • Jam and Marmalade Production Technology • Tomato products and tomato paste production technology • Fruit juice production								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment, Demonstration								
Name of Lecturer(s)	Ins. İsmail BÖLÜK								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	Cemeroğlu, B., 2004. Meyve ve Sebze İşleme Teknolojisi I-II. Ankara Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü. Gıda Teknolojisi Derneği Yayınları No:28 Ankara

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to fruit and vegetable content and structure
2	Theoretical	Drying Technology
3	Practice	Drying Technology
4	Theoretical	Cold storage technology
5	Theoretical	Freezing technology
6	Theoretical	Konserve Üretim teknolojisi
7	Theoretical	Importance of thermal process and the equipments used for thermal treatments
8	Intermediate Exam	Mid-term exam
9	Practice	Jam and Marmalade Production Technology
10	Practice	Formulation of Jams
11	Theoretical	Tomato products and tomato paste production technology
12	Theoretical	Equipments in tomato paste production
13	Theoretical	Fruit juice production (Clear)
14	Theoretical	Fruit juice production (Pulp)
15	Theoretical	Fruit juice production (Citrus)
16	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Lecture - Practice	14	1	2	42
Assignment	4	1	0	4
Midterm Examination	1	4	1	5

Final Examination	1	6	1	7
			Total Workload (Hours)	100
			[Total Workload (Hours) / 25*] = **ECTS**	4
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	To gain knowledge on contemporary issues related with the fruit and vegetable technology and the possible future developments
2	To gain practice on learning both individually and in teams and an awareness that learning is a life-long process
3	To gain knowledge on the content and structure of fruits and vegetables and their processing technologies
4	Meyve ve sebzelerin bileşimi hakkında bilgi sahibi olur. To gain knowledge on the content and structure of fruits and vegetables and their processing technologies
5	To gain knowledge on the content and structure of fruits and vegetables and their processing technologies

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*

	L1	L2	L3
P1	5	5	5
P2	5	5	5
P3	5	5	5
P4	5	5	4
P5	4	4	4
P6	4	4	4
P7	4	4	4
P8	4	4	5
P9	5	4	5
P10	5	4	5
P11	5	5	5
P12	5	5	5