



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Fruit And Vegetables Technology II							
Course Code		KGT204		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		<div>The aim of the course is</div> <ul style="list-style-type: none"><li>• to give the students basic information about fruit juice and nectar production</li><li>• to provide the basic knowledge about fruit and vegetable processing technology</li><li>• to develop the research ability of students</li></ul>							
Course Content		<ul style="list-style-type: none"><li>• Fruit Juice Processing</li><li>• Fruit Nectar Processing</li><li>• Pickling Technology</li><li>• Vinegar Technology</li></ul>							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, Individual Study					
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
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to the fruit juice production process
2	Theoretical	Preparation of fruit mash, Pressing and Clarification
3	Theoretical	Filtration, Concentration, Reconstitution of concentrated juice
4	Theoretical	Bottling and Pasteurization
5	Practice	Process of fruit nectar production
6	Practice	Process of fruit nectar production
7	Theoretical	Process of fruit nectar production
8	Intermediate Exam	Mid-term exam
9	Theoretical	Preliminary studies for pickling technology
10	Practice	Pickling Technology
11	Practice	Pickle fermentation
12	Practice	preliminary studies for vinegar technology
13	Practice	Vinegar fermentation technology
14	Practice	Vinegar Technology
15	Theoretical	Settling / clarification and pasteurization
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	To gain knowledge about fruit juice production
2	To gain knowledge about pickling
3	To gain knowledge about vinegar production.
4	To gain knowledge about fruit free water production
5	To gain knowledge about jam

### 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	4	4	4
P5	4	4	4
P6	4	4	4
P7	4	4	4
P8	4	4	4
P9	5	5	5
P10	5	5	5
P11	5	5	5
P12	5	5	5

