AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Fısh Processıng Technologıes						
Course Code	KGT213		Couse Level	Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 *(Hours)*	Theory	2	Practice	0	Laboratory	0

Objectives of the Course	The aim of the course is • to teach Codex standards for food products • to provide the basic knowledge about water application methods
Course Content	• Various water treatmenttechnologies • products and process flow diagrams • Degradation products in water, determination and the reasons • Fisheries by product technologies • Hygiene and sanitation in the fisheries • Evaluating the results ofthe analysis of quality control methods • codex standards for foodproducts and methods of water application
Work Placement	N/A
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration
Name of Lecturer(s)	Prof. Dilek KESKİN

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Su Ürünleri İşleme Teknolojisi, Gökoğlu, N.

Week	Weekly Detailed Course Contents	
1	Theoretical	Transportation of fish to plant and market
2	Theoretical	Determination of changes in the quality and freshness in seafood
3	Theoretical	Pre-treatments applied to fishery products
4	Theoretical	Storage of fishery products
5	Practice	Fishery products transporters
6	Practice	Tuzlama
7	Practice	Salting
8	Intermediate Exam	Midterm Exam
9	Theoretical	Drying
10	Practice	Drying
11	Practice	Smoking process
12	Practice	Smoking process
13	Practice	Canning
14	Practice	Marinating process
15	Practice	Freezing
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	10	0	1	10
Assignment	10	1	0	10
Midterm Examination	1	0	1	1

Final Examination	1	0	1	1
			Total Workload (Hours)	50
			[Total Workload (Hours) / 25*] = **ECTS**	2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Able to explain apply pre-treatments of fishery products
2	Demonstrate the ability to store and carry fishery products
3	To have the knowledge and skills of differentiate fish processing technologies
4	Demonstrate the ability to store fishery products
5	Demonstrate the ability to carry fishery products

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 proffesional 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	4	4	5
P10	4	5	5
P11	5	5	5
P12	5	5	5