



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Meat And Meat Products Technology II							
Course Code		KGT206		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">• to teach meat products• to equip students with the knowledge and skills of emulsion type• to enable students develop sucuk production• to give the students basic information about bacon production• to provide the basic knowledge about sausages and salami production• to introduce the students with jelly tripe production							
Course Content		<ul style="list-style-type: none">• Type emulsiyon meat products• Further processed meat products• Meat products in Turkish food codex• Next generation treated meat products							
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	Emulsion-type meat products: Sausages and salami production
2	Theoretical	Emulsion-type meat products: Sausages and salami production
3	Practice	Emulsion-type meat products: Sausages and salami production
4	Theoretical	Further processed meat products-I: Sucuk production
5	Practice	Further processed meat products-I: Sucuk production
6	Theoretical	Further processed meat products-I: Sucuk like-products production
7	Practice	Further processed meat products-I: Sucuk like-products production
8	Intermediate Exam	Midterm Exam
9	Theoretical	Further processed meat products-I: Bacon production
10	Theoretical	Further processed meat products-II: Canned meat production
11	Practice	Further processed meat products-II: Roasted meat production
12	Theoretical	Further processed meat products-II: Ham production
13	Theoretical	Further processed meat products-II: Smoked tongue production
14	Theoretical	Further processed meat products-II: Jelly tripe production
15	Practice	Further processed meat products-II: Jelly tripe production
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 have the knowledge and skills of ability to produce emulsion type meat products
2	Effectively be able to processed meat products
3	To have knowledge about and awareness of jelly technology
4	To learn able to processed meat products
5	To have learn about jelly technology

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

