



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Unit Operations In Food Processing I							
Course Code		KGT109		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	54 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To introduce the students with engineering units , to give the students basic information about food processing , to provide the basic knowledge about food properties, to give students basic information about food spoilage and preservation							
Course Content		Units and dimensions, Properties of raw food materials, Storage and transportation of raw materials, Cleaning of raw material, Sorting and Grading, Classifications of food spoilage, Food preservation methods							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), 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	YAĞCIOĞLU A.,1996. Ürün İşleme Tekniği. Ziraat Fak. Ofset Atölyesi, İzmir
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
2	Theoretical	Units and dimensions
3	Theoretical	Categorization of raw material, contamination sources and importance of wet cleaning.
4	Theoretical	Expurgating, separation, peeling of raw material and machines that are used in these operations.
5	Theoretical	Introduction to food combination.
6	Theoretical	Water and its importance in food and water activity concept.
7	Theoretical	General survey of protein, vitamin, carbohydrate, fat, mineral elements, color elements and enzyme in food
8	Intermediate Exam	Mid-term exam
9	Theoretical	Categorization of food spoilage, enzymatic spoilage
10	Theoretical	Analysis of non-enzymatic spoilage.
11	Theoretical	The principles of food conservation techniques.
12	Theoretical	Conservation of food by heat treatment and dehydration.
13	Theoretical	Food conservation with chemicals, conservation of food by freezing and applying rays.
14	Theoretical	Food conservation with acid and conservative materials.
15	Theoretical	Summarizing of latest information about food and food processing technologies.
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Individual Work	14	0	1	14
Midterm Examination	2	0	2	4
Final Examination	4	0	2	8
Total Workload (Hours)				54
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	To have fundamental knowledge about food processing
2	To compare cleaning and peeling systems
3	To gain awareness of the importance of food preservation for food processing
4	To have fundamental knowledge about physical food processing
5	To learn cleaning and peeling systems

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	3	5	5
P3	5	5	5
P4	3	4	4
P5	3	3	3
P6	3	4	4
P7	5	5	5
P8	4	4	4
P9	5	5	5
P10	5	5	5
P11	5	5	5
P12	4	4	4

