



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Processing of Organic Food							
Course Code		KGT171		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	74 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of the course is giving information about principles and processes of organic agriculture; processing, packaging, certification and legislation of organic foods							
Course Content		The students will be able to learn principles, aims, processes, certification and legal regulations of organic agriculture and also safety of organic foods The students will be able to have knowledge about processing of organic foods (plant and animal origins). The students will be able to learn hygienic practices and use of permitted additives. The students will be able to have knowledge about marketing of organic foods							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Roberts. J.L 2012. Organic Agriculture: Protecting Our Food Supply or Chasing Imaginary Risks? Lerner Publishing Group, 128 p. -
2	Halberg, N., Knudsen, M.T., Alrøe, H.F. and Kristensen, E.S., eds. 2006. Global Development of Organic Agriculture: Challenges and --Prospects. Wallingford, UK: CABI Publishing, 296 p. -
3	Givens, I., Baxter, S., Minihane A. M. and E. Shaweds. eds. 2008. -Health Benefits of Organic Food: Effects of the Environment. Wallingford, UK: CABI Publishing, 320 p. -
4	Blair, R. 2012. Organic Production and Food Quality: A Down to Earth Analysis. Wiley-Blackwell, USA & UK. Published. 296 p.

Week	Weekly Detailed Course Contents	
1	Theoretical	The principles, aims and rules of organic agriculture Processes in organic farming, control, certification and legal regulations
2	Theoretical	Organic food and food safety Importance of organic foods in nutrition
3	Theoretical	Organic food and food safety Importance of organic foods in nutrition
4	Theoretical	Organic food and food safety Importance of organic foods in nutrition
5	Theoretical	Processing of organic foods and permitted additives
6	Theoretical	Hygiene in organic food processing
7	Theoretical	Production and processing of organic fruits and vegetables Production and processing of organic cereals products
8	Intermediate Exam	Mid term Exam
9	Theoretical	Production and processing of organic cereals products
10	Theoretical	Production and processing of organic dairy products
11	Theoretical	Production and processing of meat products
12	Theoretical	Production and processing of marine products
13	Theoretical	Production and processing of bee products
14	Theoretical	Packaging, labeling, storage and marketing of organic foods
15	Theoretical	Repetition
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Assignment	1	10	0	10



Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				74
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	The students will be able to learn principles, aims, processes, certification and legal regulations of organic agriculture and also safety of organic foods
2	The students will be able to have knowledge about processing of organic foods (plant and animal origins)
3	The students will be able to learn hygienic practices and use of permitted additives
4	The students will be able to have knowledge about marketing of organic foods
5	The students will be able to have knowledge about marketing of organic foods

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	L4	L5
P1	4	4	4	4	4
P2	4	4	4	4	4
P3	4	4	4	4	4
P4	4	4	4	4	4
P5	4	4	4	4	4
P6	4	4	4	4	4
P7	4	4	4	4	4
P8	4	4	4	4	4
P9	3	3	3	3	3
P10	3	3	3	3	3
P11	3	3	3	3	3
P12	4	4	4	4	4

