

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Applied Food Analyses								
Course Code		KGK272		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit 3		Workload	78 (Hours)	Theory	/	1	Practice 1		Laboratory	0
Objectives of the Course		To provide stu	To provide students with the ability to learn and analyze food by practicing food analysis.							
Course Content		Sampling, sample preparation, principles and application of fundamental food analysis and evaluation of analytical data. The student will prepare an analysis report for each analysis.								
Work Placement		N/A								
Planned Learning Activities		and Teaching	Methods	Explan Proble	ation m So	(Presentat Iving	tion), Experim	ent, Demon	stration, 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 Food Analyses Bekir S. Cemeroğlu
- 2 Food Analyses Canan Hecer Dokuzlu

Week	Weekly Detailed Cours	eekly Detailed Course Contents						
1	Theoretical & Practice	Sampling, storing and preparation for analysis						
2	Theoretical & Practice	oH and conductivity analyses						
3	Theoretical & Practice	Determination of humidity and dry-material in foods						
4	Theoretical & Practice	etermination of acid in foods. Expression and determination of fat determination with stylet in bods.						
5	Theoretical & Practice	Determination of salt in foods. Expression of protein determination in foods and demonstration of its stages						
6	Theoretical & Practice	Determination of ascorbic acid in foods						
7	Theoretical & Practice	Determination of specific gravity of foods with pycnometer						
8	Intermediate Exam	<i>A</i> idterm						
9	Theoretical & Practice	Determination of hardness and / or calcium in waters						
10	Theoretical & Practice	Aaking analysis in spectrophotometer (having one of phosphorus / aluminum / iron / specific absorbance / total phenol etc. analysis)						
11	Theoretical & Practice	Determination of sugar in foods(invert sugar and/or total sugar)						
12	Theoretical & Practice	Determination of CO2 in foods						
13	Theoretical & Practice	Compensation experiments and explaining the ash determination in foods and showing the stages						
14	Theoretical & Practice	Compensation experiments and explaining of raw cellulose in foods						
15	Theoretical & Practice	General repetation						
16	Final Exam	Final exam						

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	1	28
Lecture - Practice	14	1	1	28
Midterm Examination	1	10	1	11



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		Form

Final Examination	1		10	1	11	
Total Workload (Hours)					78	
[Total Workload (Hours) / 25*] = ECTS			3			
*25 hour workload is accepted as 1 ECTS						

Learning Outcomes

1	Routine and specific analyzes applied to foods are learned.	
2	The discipline of working in the laboratory is acquired.	
3	The interpretation of the analysis results is learned.	
4	Significant improvement in hand skills is also provided, as each student is given the opportunity to perform the analysis in person.	
5	Sampling from food is learned.	

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	L4	L5
P1	3	3	3	3	3
P2	4	4	4	4	4
P3	4	4	4	4	4
P4	3	3	3	3	3
P5	3	3	3	3	3
P6	4	4	4	4	4
P7	4	4	4	4	4
P8	3	3	3	3	3
P9	4	4	4	4	4
P10	3	3	3	3	3
P11	2	2	2	2	2
P12	4	4	4	4	4