AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Food Additives								
Course Code	KGK213		Couse Level	Short Cycle (Associate's Degree)					
ECTS Credit	2	Workload	50 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Learning the properties of food additives and issues to be considered during the use of food additives.								
Course Content	Definition of food additives,their intended use,classification and the basic principles in the use of food additives, regulatory and toxicological evaluations.Antioxidants.Acidity regulators.Emulsifiers.Gums.Preservatives.Flavors and flavor enhancers.Flavors and flavor enhancers.Chelating agents.Sweeteners.Anti-caking agents.Flour treatment agents.Others (volume enhancers, propellants, baking agents, foaming agents, anti foaming agents, humidity transmitters, polishing agents, firming agents, and stabilizers).								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study, Problem Solving								
Name of Lecturer(s)	Ins. İsmail BÖLÜK								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	1.Altuğ, T. Gıda Katkı Maddeleri, 2006, SİDAS MEDYA LTD ŞTİ, İZMİR ISBN:9759740826
2	2.Çakmakçı, S.; Çelik, İ. 2000, Gıda Katkı Maddeleri. Atatürk Üniversitesi Ziraat Fakültesi Ofset Tesisi, Erzurum

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition of food additives,their intended use,classification and the basic principles in the use of food additives, regulatory and toxicological evaluations.
2	Theoretical	Antioxidants.
3	Theoretical	Acidity regulators.
4	Theoretical	Emulsifiers.
5	Theoretical	Gums.
6	Theoretical	Preservatives.
7	Theoretical	Flavors and flavor enhancers.
8	Theoretical	Flavors and flavor enhancers.
9	Intermediate Exam	Mid-term exam
10	Theoretical	Chelating agents.
11	Theoretical	Sweeteners.
12	Theoretical	Anti-caking agents.
13	Theoretical	Flour treatment agents.
14	Theoretical	Others (volume enhancers, propellants, baking agents, foaming agents, anti foaming agents, humidity transmitters, polishing agents, firming agents, and stabilizers).
15	Theoretical	General Repetition
16	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	10	1	11

Final Examination	1	10	1	11
			Total Workload (Hours)	50
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	Identify food additives and sort intended use of them.
2	Count the properties of food additives
3	Sort of points during the use of food additives.
4	Classify food additives.
5	Outline properties of food additives, mechanisms of action and their usage

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