AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Specific Foods								
Course Code	KGK263		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit	3	Workload	78 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Giving basic information about the production technologies of the food such as sugar, cacao, chocolate, confectionery and coffee and setting up the necessary substructure in order to settle the problems to be faced in future regarding this issue								
Course Content	Development of sugar industry in Turkey; sugar beet, sugar can and sugar production; cacao and chocolate technology; cacao, cacao powder and cacao fat, chocolate, chocolate varieties and production; confectionery technology; candy varieties and properties (marshmallow, nougat, starch and pectin jellies, hard candy, fudge, caramel, cream, coated candies); tea technology (black tea and instant tea); coffee technology (coffee bean and instant coffee)								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration, Discussion, Case Study, Individual Study, Problem Solving								
Name of Lecturer(s)									

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

Recommended or Required Reading	
1	ALTAN, A., Özel Gıdalar Teknolojisi Kitabı. Çukurova Üniv. Ziraat Fak. Ofseti. Adana, 2008

Week	Weekly Detailed Course Contents	
1	Theoretical	Sugar technology; structure and chemical constituents of sugar beet
2	Theoretical	Sugar technology; pretreatments and preparation of sugar beet for sugar production, raw sherbet production from sugar beet, raw sherbet (syrup) cleaning, concentration, crystallization, raw sugar production and refining; sugar can and sugar production
3	Theoretical	Cacao and chocolate technology; cacao bean, cacao powder and cacao fat production; chocolate, the varieties and constituents of chocolate, chocolate production, chocolate properties, chocolate coating and coating technique
4	Theoretical	Confectionery technology; candy varieties, crystal habits, confectionery constituents, natural sweeteners, artificial sweeteners, other components
5	Theoretical	Cooking and packaging of confectioneries; general rules in candy cooking, cooking methods and systems, aerated and whipped confectioneries, foam formation, stabilization of foams, aerated candies
6	Theoretical	Some confectionery varieties and their properties; main components and production methods of marshmallow, nougat, starch and pectin jellies; confectionery formulas; gel formation, starch and pectin jellies, lokum (Turkish delight)- cezeriye production
7	Theoretical	Some confectionery varieties and their properties; constituents and properties of hard candy (akide candy), hard candy production and forming, main rules in hard candy production, hard candy formulas, fudge, caramel, cream and coated candies
8	Theoretical	Some confectionary varieties and their properties; main constituents and production methods of fudge, caramel, cream and coated sugars
9	Intermediate Exam	Midterm
10	Theoretical	Tea technology; chemical constituents of tea; black tea production; classification and production of tea; black tea varieties, biochemical changes which occur during tea processing
11	Theoretical	Tea technology; quality characteristics of black tea and well-steeped control, instant tea, extraction, aroma recovery, cream precipitation, filtration and concentration, drying, agglomeration, aromatize
12	Theoretical	Coffee technology; coffee bean production and processing, roasting and milling, coffee making, instant coffee production, extraction, dehydration, aromatize
13	Theoretical	Coffee technology; coffee bean production and processing, roasting and milling, coffee making, instant coffee production, extraction, dehydration, aromatize
14	Theoretical	Coffee technology; coffee bean production and processing, roasting and milling, coffee making, instant coffee production, extraction, dehydration, aromatize

15	Theoretical	General repetition
16	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Midterm Examination	1	10	1	11
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	Understanding the product lines and processing techniques which fall outside the main branches of food technology
2	Gaining information and experiences about confectioneries and understanding
3	Understanding and applicating confectionery types and production steps, designing similar processes
4	Understanding cacao seed production, cacao powder and cacao oil production steps
5	Understanding production process of chocolate and chocolate types
6	Understanding coffee production and dry coffee seed gaining process
7	Understanding tea and tea products process

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
P8	5	5	5	4	5
P9	5	5	5	5	5
P10	5	5	5	5	4
P11	5	5	5	5	5
P12	5	5	5	4	4