



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Regional Functional Foods							
Course Code		KGK268		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	54 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Ensure that students learn about the some traditional food products and gain the ability to produce some of them in the factory.Provide inform to students about the functional products and produce and control these products.Some local products are functionally produce.							
Course Content		Traditional and functional properties of food products and production methods.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study					
Name of Lecturer(s)		Lec. Kübra GENÇDAĞ ŞENSOY							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Çetinkaya, 2005, "Local cheeses"
2	Karakaya, 2006, "Fonksiyonel Gıdalar ve Destekler", İzmir
3	Özçelik, 2006, "Fonksiyonel gıdalar ve sağlık: Yeni ürün tasarımları"

Week	Weekly Detailed Course Contents	
1	Theoretical	Information about traditional products.
2	Theoretical	Explain the functional foods and their importance.
3	Theoretical	Traditional cereal products.
4	Theoretical	Traditional meat and meat products.
5	Theoretical	Traditional fruit and vegetable products.
6	Theoretical	Traditional other products.
7	Theoretical	Production of some traditional products.
8	Theoretical	Developing the traditional products
9	Intermediate Exam	Midterm Exam
10	Theoretical	The importance of functional foods.
11	Theoretical	Herbal products with functional properties
12	Theoretical	Animal products with functional properties
13	Theoretical	Production of some traditional products.
14	Theoretical	Production of functional product.
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	12	1	13
Final Examination	1	12	1	13
Total Workload (Hours)				54
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Count the traditional products.
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2	Explain the functional foods and their importance.
3	Explain the functional foods and their properties.
4	Explain the production techniques of traditional products.
5	Explain the production techniques of functional products.

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

