



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Experimental Food Preparation Techniques							
Course Code		AŞL014		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	123 (<i>Hours</i>)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		The aim of this course is to teach the effects of pH, water and heat, the systems which are naturally found in the structure of foods and are very common in the preparation of foods, the tests related to the sensory (organoleptic) evaluation of the products obtained by the preparation of foods and the properties of various food groups and the factors affecting them.							
Course Content		The aim of the course, content, working method, general information and approaches; Basic terms Sensory evaluation Physical properties of foods; changes in food preparation Food additives Food colorants, flavorings, flavorings Food Labeling Special dietetic foods							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Ders kitabı, yardımcı kitap ve süreli yayınlar
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Week	Weekly Detailed Course Contents	
1	Theoretical	The aim of the course, content, working method
2	Theoretical	General information and approaches; Basic terms
3	Theoretical	Sensory evaluation
4	Theoretical	Physical properties of foods; changes in food preparation
5	Theoretical	Effects of pH, water and heat
6	Theoretical	Sensory (organoleptic) evaluation of products obtained from food preparation
7	Theoretical	Tests and characteristics of various food groups
8	Intermediate Exam	Mid-term
9	Theoretical	Food additives
10	Theoretical	Food colorants, flavorings
11	Practice	Product application phase by students
12	Practice	Product application phase by students
13	Practice	Product application phase by students
14	Practice	Product application phase by students
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	3	42
Lecture - Practice	14	0	1	14
Project	1	22	3	25
Midterm Examination	1	20	1	21



Final Examination	1	20	1	21
Total Workload (Hours)				123
[Total Workload (Hours) / 25*] = ECTS				5
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Performs synthesis and analysis of the information obtained, comments, reports and develops solutions
2	Conducts scientific researches by using the technological equipment required to create new information with the knowledge acquired in the field of expertise.
3	Have knowledge about sensory evaluation
4	Physical properties of foods; have knowledge about changes in food preparation
5	Have knowledge about special foods.

Programme Outcomes (Cookery)

1	...
2	...
3	...
4	...
5	...

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	5	5	5	5	5
P2	5	5	5	5	5
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	5	5	5	5	5

