



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Analysis							
Course Code		LBT204		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	1	Practice	1	Laboratory	0
Objectives of the Course		Basic information about general analysis applied to food; To create the necessary infrastructure to solve the problems that may be encountered by making applications in this respect.							
Course Content		Quality criteria and properties in pots. Points to take into consideration when sampling, storing and preparing samples from foodstuffs. Physical, chemical, biochemical and microbiological analyzes carried out in quality control with quality control.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, 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	Gıda Analizleri ve Kalite Kontrol I - Laboratuvar Ders Notları, Yrd. Doç. Dr. Deniz KOÇAN
2	Enstrümental Gıda Analizleri, Yrd. Doç. Dr. Cemalettin Baltacı, Doç. Dr. Ali Gündoğdu Gümüşhane Üniversitesi, 2012
3	Besin Analizleri, Prof. Dr. Şükran Geçgil, Marmara Üniversitesi 442. Yayın, Eczacılık Fakültesi Yayın No:1
4	Besin Analizleri Prof. Dr. Nevin Vural, Ankara Üniversitesi, Eczacılık Fakültesi, Yayın No: 69 1992
5	Gıda Analizleri, Çiğdem AYDIN, Fırat ÖZEL, Pars Eğitim, Danışmanlık ve Mühendislik Hizmetleri
6	Gıdalarda Duyusal Analizler Ders Notları ADU Çine Meslek Yüksek Okulu Öğr. Gör. Dr. Engin Yaralı
7	Prof. Dr. Kadir Halkman Ders Notları Ankara Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü, Ankara
8	Türk Gıda Kodeksi 29 Aralık 2011 Tarih ve 28157 sayılı Mikrobiyolojik Kriterler Yönetmeliği
9	Millî Eğitim Bakanlığı, Gıda Teknolojisi, Genel Mikrobiyoloji, Ankara, 2011
10	Et ve Et Ürünlerinde Mikrobiyolojik Bozulmalar Öğr. Gör. Oya Irmak Şahin Cebeci
11	Süt ve Süt Ürünlerinde Mikrobiyolojik Bozulmalar Öğr. Gör. Oya Irmak Şahin Cebeci
12	Gıda Zincirindeki Genetiği Değiştirilmiş Organizmaların (GDO) Analizi, Hamide Şenyuva - John Gilbert, FoodLife International, Edip Sincer

Week	Weekly Detailed Course Contents	
1	Theoretical	Quality criteria and properties in pots
	Practice	Determination and examination of important quality criteria according to legal regulations
	Preparation Work	Supply of visual materials
2	Theoretical	Points to note when taking samples, storing and preparing analytes from foodstuffs
	Practice	Identification of sampling methods according to analysis to be made in foodstuffs and examination of legal legislation
	Preparation Work	Supply of visual materials
3	Theoretical	Introduction to Food Analysis
	Practice	Analysis of Analysis and Analysis Methods
	Preparation Work	Supply of visual materials
4	Theoretical	Physical analyzes performed with the aim of quality control in food: Moisture Analysis
	Practice	Examination of Moisture Analysis with experimental examples
	Preparation Work	Supply of visual materials
5	Theoretical	Ashes in Gıdalard, pH Estimation, Black Stain Estimation, Sand Estimation Analysis
	Practice	Examination of Ash, Ash, pH, Black Stain, Sand Estimation Analyzes with Experimental Examples
	Preparation Work	Supply of visual materials
6	Theoretical	Some Physical Analysis in Food (Sensory Analysis)
	Practice	Examination of physical analysis with experimental examples



6	Preparation Work	Supply of visual materials
7	Theoretical	Physical analyzes performed with quality control purposes in Gidalard: Acidity Analyzes
	Practice	Examination of some acidity analyzes with experimental examples
	Preparation Work	Supply of visual materials
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Basic Food Analysis (Protein, Fat, Carbohydrate) in Foods, Food Additive Analysis
	Practice	Examination of the analyzes with experimental examples
	Preparation Work	Supply of visual materials
10	Theoretical	Edible Vegetable Oils Quality Control Analysis
	Practice	Examination of simple experimental analysis samples such as Peroxide, Analysis of Chromatograms of analyzes such as Fatty Acids Composition, Sterol Composition
	Preparation Work	Supply of visual materials
11	Theoretical	Milk and Milk Products Quality Control Analysis
	Practice	Examination of some simple analyzes with experimental examples
	Preparation Work	Supply of visual materials
12	Theoretical	Meat and Meat Products Quality Control Analysis
	Practice	Examination of some simple analyzes with experimental examples
	Preparation Work	Supply of visual materials
13	Theoretical	Grain and Flour Products Quality Control Analysis
	Practice	Examination of some simple analyzes with experimental examples
	Preparation Work	Supply of visual materials
14	Theoretical	Microbiological Analyzes in Foods
	Practice	Examination of Microbiological Analyzes
	Preparation Work	Supply of visual materials
15	Theoretical	Biochemical Analysis in Foods
	Practice	Examination of Biochemical Analyzes in Foods
	Preparation Work	Supply of visual materials
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Lecture - Practice	14	0	1	14
Midterm Examination	1	5	1	6
Final Examination	1	15	1	16
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To be able to explain quality criteria and properties in foods
2	To be able to take samples for food analysis
3	To be able to explain physical, chemical and microbiological analyzes for quality control purposes
4	To have knowledge of legal regulations related to quality criteria in food
5	The reasons for the deterioration of the food are to have knowledge if preservation and packaging methods are mentioned

Programme Outcomes (Laboratory Technology)

1	To be able to comprehend social, cultural and social responsibilities, to be able to follow national and international contemporary problems and developments
2	Atatürk is bound to Atatürk nationalism in the direction of principles and reforms; Adopting the national, moral, spiritual and cultural values of the Turkish people, open to universal and contemporary developments, the Turkish language is a rich, rooted and productive language; Have a love of language and a consciousness; To have the ability to use as much of a foreign language as he would need to read, taste and habit and professionally.
3	To be able to recognize the basic hardware units and operating systems of a computer, having information about internet usage and preparing documents, spreadsheets and presentations on computer by using office programs.
4	Acquires theoretical and practical knowledge at the basic level in mathematics, science and vocational field.



5	With the knowledge of laboratory technology in the field, he knows and analyzes problems, brings interpretation of data and suggests solutions.
6	In laboratories, according to the prepared business plan and program, necessary work can be done to obtain the desired quality products.
7	To have professional and ethical responsibility in business life.
8	Development and change are open, follow scientific social and cultural innovations, and develop themselves constantly.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P5	5	5	5	5	5
P6	5	5	5	5	5
P7	4	4	4	4	4
P8	4	4	4	4	4

