



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Agricultural Product Expertise							
Course Code		LBT219		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of this course is to inform students about the food quality control procedures and regulations related to food quality standards and to inform students about the legal regulations and to make comments.							
Course Content		Agricultural products, quality, quality management, quality costs, quality control, quality control objectives and benefits of the development process of standardization. Definition of standardization, subject, objectives and principles, agricultural products, standardization, standardization producer, consumer and economic benefits of the national and international standards. Valuation criteria.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study, 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	Öğretim Elemanı Ders Notları
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Week	Weekly Detailed Course Contents	
1	Theoretical	Agricultural products, quality, quality management, quality costs
2	Theoretical	Products, quality, quality management, quality costs
3	Theoretical	Quality control, quality control objectives and benefits
4	Theoretical	Quality control, quality control objectives and benefits
5	Theoretical	Standardization development process. Definition of standardization, subject, objectives and principles
6	Theoretical	Standardization development process. Definition of standardization, subject, objectives and principles
7	Theoretical	Standardization of agricultural products
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Standardization of agricultural products
10	Theoretical	Standardization of agricultural products
11	Theoretical	Standardization producer, consumer and economic benefits
12	Theoretical	National and international standards
13	Theoretical	Value determined criteria
14	Theoretical	Value determined criteria
15	Theoretical	Value determined criteria
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	Quality assurance systems are understood.
2	to learn the legislation about food production and sales locations
3	Turkish Food Codex is understood
4	Food processing, transportation and storage regulations are reviewed on
5	About food standards are given information
6	Learn about the regulations and communiques.
7	terms of professional ethics conscious

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

	L4	L5	L6	L7
P1			5	5
P2	4	5		
P3	4	5	5	
P4	5	5	5	
P5	5	5	5	
P6	5	5		
P7				5

