AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Processing of Agricultural Products					
Course Code		LBT220		Couse Level	Short Cycle (Associate's Degree)		
ECTS Credit	2	Workload	50 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To give information about the basic composition of food and food technology applications and also to inform the students about the processing and evaluation of agricultural products					
Course Content		Having knowledge about the processing of agricultural products					
Work Placement		N/A					
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Discussion				
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

Week	Weekly Detailed Course Contents	
1	Theoretical	To give general information about agricultural products and their contents
2	Theoretical	To give general information about carbohydrates
3	Theoretical	To give general information about proteins
4	Theoretical	To give general information about oils
5	Theoretical	To give general information about vitamins
6	Theoretical	To give general information about minerals and enzymes
7	Theoretical	Advantages of additives and their use in food technology and product processing
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Methods of processing according to agricultural product
10	Theoretical	Methods of processing according to agricultural product
11	Theoretical	To give general information about color materials
12	Theoretical	To give general information about fruit, vegetable processing and evaluation technology
13	Theoretical	To give basic information about tea and sugar processing technologies
14	Theoretical	To give information about fig, olive and grape processing technologies
15	Theoretical	To give information about fig, olive and grape processing technologies
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	Learn general information about agricultural products and their contents
2	Learn the processing steps of agricultural products
3	Learn about food technology applications
4	Learns the processing methods according to the type of agricultural products

5	Learn general information about fruit and vegetable processing and evaluation technology

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
P4	5	5	5
P5	4	4	4
P7	3	3	3
P8	3	3	3