



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Ready-Made Food Technology							
Course Code		LBT205		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of this course is to understand the production techniques of foods that are ready for consumption and do not require any processing of the consumer except heating.							
Course Content		In this course, the properties of raw materials and fillers used in ready meals, examination of varieties and production techniques of many canned foods are included.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)		Ins. Hilal DEMİRPEŇE							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Bekir Cemeroğlu, 2009. Fruit and Vegetable Processing Technology, Volume 1 and Volume 2.
2	Food Technology Association Publications, No: 38 Ankara Book: Yurdagel, Ü., Yaman, Ü. and Baysal T., 1996.
3	Cooking, Meat and Fish Canning Technology. Supplementary Textbook, Ege Vocational School Publication No: 21 Bornova-İzmir

Week	Weekly Detailed Course Contents	
1	Theoretical	Food industry
2	Theoretical	Principles of nutrition
3	Theoretical	Principles of nutrition
4	Theoretical	Menu-kitchen planning
5	Theoretical	Menu-kitchen planning
6	Theoretical	Storage in prepared food systems
7	Theoretical	Storage in prepared food systems
8	Theoretical	Storage in prepared food systems
9	Theoretical	Hygiene and sanitation in prepared food systems
10	Theoretical	Food safety
11	Theoretical	Food preparation methods
12	Theoretical	Food preparation methods
13	Theoretical	Cleaning and disinfection
14	Theoretical	Packaging methods in prepared foods
15	Theoretical	Packaging methods in prepared foods
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	14	1	1	28
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				78
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	Raw materials and fillers
2	Prepared food production methods
3	Cleaning and disinfection in enterprises
4	Hygiene and sanitation concepts
5	Packing methods

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
P1	2	2	2	2	2
P2	1	1	1	1	1
P3	1	1	1	1	1
P4	2	2	2	2	2
P5	4	4	4	4	4
P6	4	4	4	4	4
P7	3	3	3	3	3
P8	3	3	3	3	3

