



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Technology							
Course Code		LBT114		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	47 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		It is aimed to learn the chemical and physical properties of foodstuffs, the purposes and tasks of foodstuff technology, the technologies applied in industry.							
Course Content		Explanation of basic terms such as food, nutrient etc., The aims and tasks of food technology, Physical properties of food, Chemical content of foods, The importance of water and water in food, Carbohydrates and their importance, Proteins and their importance, Enzymes and their importance, Vitamins and minerals, Color, taste and odor substances, Degradation of food, Food industry and its importance, Preservation methods of food, Packing of food, Canned fruit juice production technology. Cereals, vegetable oil, tea, sugar, meat and products, Fermentation technology.							
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	Gıda Bilimi ve Teknolojisi, Ders notları, Prof.Dr. Adem ELGÜN, 2005.
2	Gıdalarda Temel İşlemler ADU Çine MYO Yrd. Doc. Dr. Engin Yaralı
3	GDM315, Gıdaların Fiziksel Özellikleri, Ayla Soyer
4	Besin Kimyası, Doç.Dr. Levent ÇAVAŞ, Dokuz Eylül Üniversitesi, Fen Fakültesi, Kimya Bölümü, Biyokimya Anabilim Dalı 2011-2012 ders notları
5	Celal Bayar Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Gıda Kimyası-I, Proteinler, Doç. Dr. Neriman Bağdatlıoğlu Ders Notu
6	Gıdalarda Muhafaza Yöntemleri, Prof. Dr. Ali AYDIN
7	GM 450, Gıda Muhafaza Yöntemleri ve Ambalajlama, Yrd. Doç.Dr. Safa KARAMAN, Erciyes Üniversitesi Gıda Mühendisliği Bölümü
8	Gıdaların Raf Ömrünü Belirleyen Faktörler ve Raf Ömrünün Belirlenmesi, Vural Gökmen, Aydın Öztan Gıda Hacettepe Üniversitesi Gıda Mühendisliği Bölümü, Ankara (1995) 20 (5) 265-271
9	Millî Eğitim Bakanlığı, Gıda Teknolojisi, Vitaminler Ve Mineraller, Ankara, 2015
10	Millî Eğitim Bakanlığı, Gıda Teknolojisi, Gıdadaki Suyun Özellikleri, Ankara, 2010
11	Millî Eğitim Bakanlığı, Gıda Teknolojisi, Enzimlerin Özellikleri, 541GI0010, Ankara
12	Meyve ve Sebze Teknolojisi Bekir Cemeroğlu 2011

Week	Weekly Detailed Course Contents	
1	Theoretical	Explanation of basic terms such as food, nutrient etc
2	Theoretical	The aims and tasks of food technology
3	Theoretical	Physical and chemical properties of foods
4	Theoretical	Animal products technology
5	Theoretical	Animal products technology
6	Theoretical	Jam and marmalade production technology
7	Theoretical	Tomato paste production technology
8	Theoretical	Tomato paste production technology
9	Theoretical	Enzymes, Vitamins and minerals, Color, taste and odor substances
10	Theoretical	Degradation of food, food industry and importance
11	Theoretical	Food corruption, Food industry and its importance
12	Theoretical	Methods of preserving food, Packing of food
13	Theoretical	Canned fruit juice production technology.



14	Theoretical	Cereals, vegetable oil, tea, sugar, meat and products
15	Theoretical	Fermentation technology.
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	5	2	7
Final Examination	1	10	2	12
Total Workload (Hours)				47
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Examination and identification of foodstuffs obtained by fermentation
2	Being knowledgeable about cereal, vegetable oil, milk and products, fruit-vegetable, meat and meat products and fermentation technologies
3	To learn important enzymes in terms of food industry
4	Being knowledgeable about basic components of 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	3	3	3	3	3

