



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Science and Technology							
Course Code		ST203		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	102 ( <i>Hours</i> )	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		Composition of food, Learning to food preservation techniques, To learn of food production technology and food additives and food safety							
Course Content		The importance of dairy products in the diet, The nutrient and calorie content of dairy products , The beneficial effect of dairy products on health ,The importance of dairy products on nutrition and health throughout the life cycle from infancy to old age							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)		Assoc. Prof. Ecem AKAN							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	1. Akbulut, N., Karagözlü, C. 2012. Gıda Bilimi ve Teknolojisi. Sidas Medya Ltd. Şti. ISBN : 978-605-5267-01-8 Gülermat Matbaacılık. 283+X sf. İzmir.
2	2. Candaş, A., 1990, Gıda Bilimi ve Teknolojisi, Çukurova Üni. Zir. Fak. Ders Kitabı Yay. No: 78, Adana

Week	Weekly Detailed Course Contents	
1	Theoretical	Food Industry.
2	Theoretical	Composition of foods
3	Theoretical	Heating and Storage Techniques
4	Theoretical	Canned food Technology
5	Theoretical	Milk and milk products technology
6	Theoretical	Sugar Technology
7	Theoretical	Cereal Technology
8	Intermediate Exam	Midterm exam
9	Theoretical	Meat and meat products processing technology
10	Theoretical	Alcohol drinking technology
11	Theoretical	Wine and vinegar technology
12	Theoretical	Beer technology
13	Theoretical	Olive technology
14	Theoretical	Oil technology
15	Theoretical	Food safety and food additives
16	Final Exam	Final exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Lecture - Practice	14	0	2	28
Individual Work	14	0	1	14
Midterm Examination	1	0	2	2
Final Examination	1	0	2	2
Total Workload (Hours)				102
[Total Workload (Hours) / 25*] = ECTS				4

\*25 hour workload is accepted as 1 ECTS



**Learning Outcomes**

1	1. Knowing the properties and composition of foods
2	2. Knowing food protection methods
3	3. Having information about various food production methods
4	4. Having information about food additives and food safety
5	5. Having information about food industry.
6	6. Having information about food engineering

