



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Production Techniques I							
Course Code		GKA201		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		Some of the food production methods to learn.							
Course Content		Fruit and vegetable products, meat products and grain products to provide information about the production.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)		Lec. Ali GÖNCÜ							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Meyve ve Sebze İşleme Teknolojisi, Bekir Cemeroğlu. Nobel Yayınları
2	Et ve Ürünleri Teknolojisi, Şahsene Anar. Dora Yayıncılık.
3	Tahıl İşleme Teknolojisi, Zeki Ertugay, Adem Elgün. Atatürk Üni. Yayınları.

Week	Weekly Detailed Course Contents	
1	Theoretical	provide information about the course and meet
2	Theoretical	Paste Production Technology
3	Theoretical	Canned Manufacturing Technology
4	Theoretical	Jam - Marmalade Production Technology
5	Theoretical	Turkish Sausage Manufacturing Technology
6	Theoretical	Bacon Technology
7	Theoretical	Sausage Manufacturing Technology
8	Intermediate Exam	Midterm Exam
9	Theoretical	Salami - Ham Manufacturing Technology
10	Theoretical	Roasting Technology
11	Theoretical	Bread Production Technology
12	Theoretical	Biscuit Production Technology
13	Theoretical	Pasta Production Technology
14	Theoretical	Snack Food Production Technology
15	Theoretical	Bakery Products Manufacturing Technology
16	Final Exam	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Midterm Examination	1	2	1	3
Final Examination	1	15	1	16
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

1	
2	



3	
4	
5	

**Programme Outcomes** (*Food Quality Control and Analysis*)

1	Having basic knowledge about food products
2	Having knowledge for Production and hygiene in food products, preservation, microbiology, quality control and analysis
3	Having skills and discipline for working in the laboratory and using laboratory materials,
4	Developing positive attitudes about learning and knowledge and lifelong learning in the field.
5	Using the information and communication technologies at the level required by the work areas
6	Act in accordance with scientific, cultural and ethical values
7	Having sufficient consciousness about environmental protection, occupational health and safety issues.

**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	5	5	5	4	4
P2	5	5	5	4	4
P3	4	4	4	3	3
P4	4	4	4	3	3
P5	4	4	4	4	4
P6	4	4	4	1	1
P7	4	4	4	1	1

