



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Fruit and Vegetable Analysis							
Course Code		GKA203		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	102 (<i>Hours</i>)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		principles and practices of analysis applied in the field of fruit and vegetables ; Performing this analysis application in various foods							
Course Content		Sampling, preparation of samples for analysis , the overall analysis methods used in the fruit and vegetable business ; moisture (water) and determination of total solids, soluble and determining the insoluble solids , ash determination , determination of pH and titratable acidity, carbohydrates (sugar analysis) , fat , protein, and transferring the principles of some analysis in areas such as the determination of ascorbic acid and their applications							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, Individual Study					
Name of Lecturer(s)		Lec. Hafize Ayla SARI							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Cemeroğlu B. 2004. Meyve ve Sebze İşleme Teknolojisi (I. Cilt). Ankara Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü, Ankara
2	Cemeroğlu B. 2004. Meyve ve Sebze İşleme Teknolojisi (II. Cilt). Ankara Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü, Ankara

Week	Weekly Detailed Course Contents	
1	Theoretical	functions of control and food control laboratories
	Practice	functions of control and food control laboratories
2	Theoretical	Some basic chemical analysis made ??for foodstuffs (Dry matter determination , determination of moisture , ash content , fat determination)
	Practice	Some basic chemical analysis made ??for foodstuffs (Dry matter determination , determination of moisture , ash content , fat determination)
3	Theoretical	Canned Analysis (sampling , packaging, sensory , physical analysis)
	Practice	Canned Analysis (sampling , packaging, sensory , physical analysis)
4	Theoretical	Pickles analysis
	Practice	Pickles analysis
5	Theoretical	Jams and marmalades analysis
	Practice	Jams and marmalades analysis
6	Theoretical	Vinegar Analysis
	Practice	Vinegar Analysis
7	Theoretical	Juice Analysis (Chemical analysis)
	Practice	Juice Analysis (Chemical analysis)
8	Intermediate Exam	Midterm Exam
9	Theoretical	tasting analysis
	Practice	tasting analysis



10	Theoretical	Juice Analysis (Chemical analysis)
	Practice	Juice Analysis (Chemical analysis)
11	Theoretical	Ketchup and olive paste analysis
	Practice	Ketchup and olive paste analysis
12	Theoretical	Ketçap ve zeytin ezmesi analizleri
	Practice	Ketchup and olive paste analysis
13	Theoretical	Canned Analysis (sampling , packaging, sensory , physical analysis)
	Practice	Canned Analysis (sampling , packaging, sensory , physical analysis)
14	Theoretical	Some basic chemical analysis made ??for foodstuffs (Protein Detection , Salt determination of acidity)
	Practice	Some basic chemical analysis made ??for foodstuffs (Protein Detection , Salt determination of acidity)
15	Theoretical	Some basic chemical analysis made ?for foodstuffs (Protein Detection , Salt determination of acidity)
	Practice	Some basic chemical analysis made ?for foodstuffs (Protein Detection , Salt determination of acidity)
16	Final Exam	final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	5	0	7	35
Laboratory	14	0	1	14
Reading	5	0	5	25
Total Workload (Hours)				102
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	according to TSE , know the rules of sampling.
2	Knows the principles of general analysis methods applied in the field of fruit and vegetables and interprets the results
3	Makes sensory analysis of fresh fruits and vegetables.
4	Estimate the quality defects of fruit and vegetables and their products and explain the relationship between them
5	Develops solutions based on available data for the elimination of problems in fruit and vegetables and their products

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			3	3	2
P2	3	2			2
P3	3	5	4	4	3

