



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Honey and Candy Products Analysis							
Course Code		GKA209		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	80 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		This course aims to teach how to do the analysis of honey and sugar products							
Course Content		Determinations of conductivity, color, moisture, Total Acidity, Ash, diastase, Hydroxymethyl furfural (HMF), invert sugar, Sucrose, Physical Analysis, Sensory Analysis and Chemical Analysis in Honey							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Project Based Study					
Name of Lecturer(s)		Ins. Ali Kemali ÖZÜĞÜR							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Doğaroğlu, M.,(2008); modern arıcılık, ISBN:975-942-10-0-3
2	Gıda analizleri

Week	Weekly Detailed Course Contents	
1	Theoretical	Beekeeping activities
	Practice	Beekeeping applications
2	Theoretical	Beekeeping activities
	Practice	Beekeeping applications
3	Theoretical	definition and classification of honey
	Practice	representation of various honeys
4	Theoretical	Composition and types of honey
	Practice	representation of various honeys
5	Theoretical	Description of equipment used in honey analysis
	Practice	Introduction of equipment
6	Theoretical	honey analysis and color determination
	Practice	color determination in honey
7	Theoretical	Hydroxymethyl furfural (HMF) Analysis
	Practice	analysis production
8	Intermediate Exam	Midterm Exam
9	Theoretical	Determination of invert sugar in honey
	Practice	analysis production
10	Theoretical	Determination of Sucrose in Honey
	Practice	analysis production
11	Theoretical	determination of dextrin in honey
	Practice	analysis production
12	Theoretical	Definition of sugary products and raw materials used
	Practice	display of sugary products
13	Theoretical	production technology of sugar products
	Practice	chemical analysis
14	Theoretical	Sensory Analysis
	Practice	analysis production
15	Theoretical	Sensory Analysis
	Practice	Analysis production



16	Final Exam	Final
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Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Lecture - Practice	14	1	1	28
Assignment	2	1	2	6
Laboratory	2	2	3	10
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				80
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	Knows the activities of beekeeping
2	Knows the properties of honey
3	Performs and evaluates physical analysis in honey
4	Analyzes and evaluates chemical analysis in honey
5	Analyzes and evaluates sugar 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		2		2	2
P2		2			
P3			2	3	3
P4	3	2			
P5		2			

