



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Regional and Functional Foods							
Course Code		GKA219		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		to teach production of products belonging to different regions, the impact of the region the characteristics of the products and functional foods.							
Course Content		Turkey and the world of local foods and functional foods are described.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion					
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	Ders Notları, Dr. Oya Irmak şahin cebeci
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Week	Weekly Detailed Course Contents	
1	Theoretical	Meet and provide information about courses
2	Theoretical	Aegean Region products
3	Theoretical	Black Sea Region products
4	Theoretical	Central Anatolia Region products
5	Theoretical	Marmara Region products
6	Theoretical	Mediterranean zone products
7	Theoretical	Eastern Anatolia Region products
8	Theoretical & Practice	Midterm Exam
9	Theoretical	Southeastern Anatolia Region products
10	Theoretical	Traditional foods in the world
11	Theoretical	Access to Functional Foods
12	Theoretical	Special Foods for Purpose Diet
13	Theoretical	Enriched Foods
14	Theoretical	Functional Food Ingredients
15	Theoretical	Functional Food Samples
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	1	28
Assignment	1	29	1	30
Midterm Examination	1	5	1	6
Final Examination	1	10	1	11
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	5	5
P2	5	5	5	5	5
P3	1	1	1	1	1
P4	5	5	5	5	5
P5	2	2	2	2	2
P6	5	5	5	5	5
P7	2	1	1	2	2

