



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Production Techniques II							
Course Code		GKA202		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		Milk products, oil products and beverage 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	Süt Teknolojisi, Mustafa Metin. Ege Üni, Müh. Fak. Yayınları.
2	Yemeklik Yağ Teknolojisi, Fikri Başoğlu, Dora Yayıncılık.
3	Ders Notları, Ali Göncü.

Week	Weekly Detailed Course Contents	
1	Theoretical	Making Course Information and Meeting
2	Theoretical	Cheese Production Technology
3	Theoretical	Yogurt Production Technology
4	Theoretical	Buttermilk and Butter Production Technology
5	Theoretical	Edible Oil Production Technology
6	Theoretical	Refining Technology
7	Theoretical	Hydrogenation Technology
8	Intermediate Exam	Midterm Exam
9	Theoretical	Margarine and Shortening Technology
10	Theoretical	Olive Oil Production Technology
11	Theoretical	Juice Production Technology
12	Theoretical	Gassy Drinks Production Technology
13	Theoretical	Wine Production Technology
14	Theoretical	Incubation produced Alcoholic Beverages Technology
15	Theoretical	Distilled Alcoholic Beverages 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

