



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Oil Analysis							
Course Code		GKA206		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	72 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		With this course students ; in accordance with the legislation and analysis methods to analyze fats and vegetable / evaluation aimed to gain competencies .							
Course Content		Sensory Analysis in Vegetable Oil, Chemical and Physical Analysis of Vegetable Oil, Sensory Analysis on Shortening , Shortening of Physical and Chemical Analysis							
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	Gıda Analizleri, Prof.Dr. Bekir Cemeroğlu, Ankara Üniversitesi Yayınları İlgili TSE Standartları
2	Food Analysis. Canan dokuzlu.2000.Marmara Kitapevi, isbn975-6955-06-6
3	27/5000 Edible Oil Technologies. Fikri BAŞOĞLU. 2006. Nobel Yayın Dağıtım. ISBN975-591-942-2

Week	Weekly Detailed Course Contents	
1	Theoretical	Sensory Analysis in Vegetable Oil
	Practice	Sensory Analysis in Vegetable Oil
2	Theoretical	Refractive Index Determination in Vegetable Oil
	Practice	Refractive Index Determination in Vegetable Oil
3	Theoretical	Determination of ash insoluble in ether with Foreign Materials
	Practice	Determination of ash insoluble in ether with Foreign Materials
4	Theoretical	Determination of Volatile Matter ,Determination of Free Fatty Acids
	Practice	Determination of Volatile Matter ,Determination of Free Fatty Acids
5	Theoretical	Acidity Determination in Vegetable Oil
	Practice	Acidity Determination in Vegetable Oil
6	Theoretical	Number Determination of Peroxide, Iodine Number Determination
	Practice	Number Determination of Peroxide, Iodine Number Determination
7	Theoretical	Number rations of saponification
	Practice	Number rations of saponification
8	Theoretical & Practice	Midterm exam
9	Theoretical	Kreiss Testi,Mineral Yağ Aranması Tayini
	Practice	Kreiss Testi,Mineral Yağ Aranması Tayini
10	Theoretical	Shortening the Sensory Analysis
	Practice	Shortening the Sensory Analysis
11	Theoretical	Physical Analysis on Shortening
	Practice	Physical Analysis on Shortening
12	Theoretical	Shortening in Chemical Analysis
	Practice	Shortening in Chemical Analysis
13	Theoretical	Shortening in Chemical Analysis
	Practice	Shortening in Chemical Analysis
14	Theoretical	Shortening in Chemical Analysis
	Practice	Shortening in Chemical Analysis
15	Theoretical	Sensory analysis of olive oil



16	Final Exam	final exam
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Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	5	0	5	25
Laboratory	14	0	1	14
Reading	3	0	1	3
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
Total Workload (Hours)				72
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	Analysis of Vegetable Oil Make / Evaluate
2	Make the Solid Oil Analysis / Evaluate
3	Makes sensory analysis
4	Make and apply quality control analysis of edible oils and interpret the results
5	Gains the ability to adapt to teamwork, respect professional ethics and lifelong learning

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	4	2	1	2	
P2	3	2	1	1	
P3	3	3	2	3	
P4	2	2	2	2	
P5					3
P6					2
P7					3

