AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Alcohol and Non-Alcohol Drinks Analysis							
Course Code		GKA208		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	45 *(Hours)*	Theory	1	Practice	1	Laboratory	0
Objectives of the Course		It aims to provide basic information about alcoholic and non-alcoholic beverages and to use this information in new products. It also aims to distinguish between alcoholic and non-alcoholic beverages produced from various fruits and vegetables.							
Course Content		Production of gas and non-carbonated beverages It is taught how many drinks such as wine production, beer production, turnip etc. are produced.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion					
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Drink technology. 2005. Ahmet Aktaş and Bahattin Özdemir. Detail Publications
2	Alcohol and Alcoholic Drinking Technology. 1983. Prof.Dr. IIşil Fidan-Prof.Dr. Ismet Hawk. Ank Unv. Because fak. Spring.

Week	Weekly Detailed Course Contents	
1	Theoretical	The importance of water in human life
2	Theoretical	Characteristics of waters and types of water and water analysis
3	Theoretical	Cleaning of contaminated water analysis
4	Theoretical	Types of potable water (natural source and purified water, etc.)
5	Theoretical	Types of carbonated beverages and sparkling beverages analysis
6	Theoretical	Fruity carbonated drinks, Cola Beverages, Tonic, Artificial or spicy beverages
7	Theoretical	Pastorisation and fruit juice drinks analysis
8	Intermediate Exam	topic repetition (Midterm)
9	Theoretical	Beer production and bean raw materials analysis
10	Theoretical	Wine production and wine raw materials analysis
11	Theoretical	Wine components and fermentation operations analysis
12	Theoretical	Wine production stages
13	Theoretical	Red wine production and production stages
14	Theoretical	Disturbances in wines analysis and Distilled alcoholic beverages

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	15	2	0	30
Midterm Examination	1	5	0	5
Final Examination	1	10	0	10
			Total Workload (Hours)	45
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	Learning about water preperation and water treatment
2	Acquiring basic information about gas and non-carbonated beverages
3	Ingredients for wine production and production

4	Learning fruit juice production
5	To learn the fermentation process and the main places where this process is applied

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