



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Packing and Packing Analysis							
Course Code		GKA210		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	1	Practice	1	Laboratory	0
Objectives of the Course		The aim of this course is to enable the students to understand the physical and chemical properties of packaging materials and to learn their usage areas. It also aims to introduce students to intelligent and active packaging materials and to have knowledge about how these materials interact with various products and what reactions they give.							
Course Content		This course covers advanced food packaging and new advances. These derste food packaging materials: properties of metal, plastic, glass, paper, polymeric packaging materials and new developments are examined. Permeability and measurements are made. Interactions between food and packaging: permeability, sorption and migration interactions are examined. Innovations and areas of use in various countries. The selection and packing methods of packaging materials of special foods (meat products, dairy products, fruits and vegetables, bakery products) are learned							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Discussion					
Name of Lecturer(s)		Assoc. Prof. Vadullah EREN							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Packaging, Research and Development Magazine
2	Food Packaging Technology: M. Üçüncü, 2007, İzmir
3	Mustafa Üçüncü, "Modified Atmosphere Packaging Technique". World Packaging
4	Lütfi Fikri Alpakın, "Milk and Milk Products and Packaging", World Packaging
5	Lütfi Fikri Alpakın, "Meat and Meat Products Processing and Packaging Procedures", Packaging World
6	Grace Fikri Alpakın. "Fresh Fruits and Vegetables and Packaging", World Packaging

Week	Weekly Detailed Course Contents	
1	Theoretical	Packaging basics
2	Theoretical	Fruit and spoilage
3	Theoretical	The main reasons for food spoilage and analyzes
4	Theoretical	Basic packaging materials and general information
5	Theoretical	Metal packaging
6	Theoretical	Glass packaging materials and analyzes
7	Theoretical	Aluminum packaging materials and analyzes
8	Intermediate Exam	Midterm
9	Theoretical	Plastic packaging materials and analyzes
10	Theoretical	Additives used in the production of plastics
11	Theoretical	Paper packaging materials
12	Theoretical	Modified atmospheric packaging
13	Theoretical	The relationship between packaging and human health
14	Theoretical	Packing of some foods and analyzes
15	Theoretical	Packing of some foods and analyzes
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28



Lecture - Practice	1	0	7	7
Midterm Examination	1	5	0	5
Final Examination	1	10	0	10
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	In general they will be able to identify packaging materials.
2	Understand the role and importance of packaging for our people.
3	They will be able to compare different packaging materials.
4	Learning the creation of sterile conditions for packaging materials
5	Learn which kind of packaging materials will be useful.

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

