



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Poultry Products							
Course Code		GKA218		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Study to analize of poultry meats and egg qualities.							
Course Content		Production of poultry meat and eggs. Take sample, preparing to analyze and expalin to results. Moisture, fat, protein, ash, mineral and residual materials analyzes.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Individual Study					
Name of Lecturer(s)		Lec. İhsan Bülent HELVA							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Gökalp, H.Y., Kaya, M., Tülek, Y., Zorba, Ö. Et ve Et ürünlerinde Kalite Kontrolü ve Laboratuvar Uygulama Klavuzu. Ankara Üniv. Ziraat Fak. Ofset Tesisi, Erzurum, 2001.
2	Lecture's notes
3	Recommended Methods for Analysis of Eggs and Poultry Meat <a href="http://aufsi.auburn.edu/recommendedmethods/recommendedmethods_print.html">http://aufsi.auburn.edu/recommendedmethods/recommendedmethods_print.html</a>

Week	Weekly Detailed Course Contents	
1	Theoretical	Commercial poultry and products
2	Theoretical	Production of broiler meats (chicken & turkey)
3	Theoretical	Processing of broilers (chicken & turkey)
4	Theoretical	Quality control on broilers (chicken & turkey)
5	Theoretical	Production of commercial egg
6	Theoretical	Processing of egg)
7	Theoretical	Quality control on egg and production
8	Theoretical	Midterm
9	Theoretical	Zoonotic diseases
10	Theoretical	Sampling and operations to be applied to samples
11	Theoretical	Ash, protein, fat, pH, salt and color analyzes
12	Theoretical	Quality of egg shell, yolk colour measurement, white and yolk index.
13	Theoretical	Microbiological analysis
14	Theoretical	Total m.o, Salmonella and Campylobacter spp., Clostridium perfringens, Escherichia coli, Listeria monocytogenes analyzes
15	Theoretical	Sensory analyzes to broiler meats and eggs
16	Final Exam	Final exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Individual Work	7	2	2	28
Midterm Examination	1	8	1	9
Final Examination	1	12	1	13
Total Workload (Hours)				78
[Total Workload (Hours) / 25*] = ECTS				3

\*25 hour workload is accepted as 1 ECTS



**Learning Outcomes**

1	Learn to poultry products
2	Quality control on poultry products
3	Doing on chemical analyzes to poultry products
4	Doing on microbiological analyzes to poultry products
5	Doing on sensorial analyzes on poultry products

**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	5	5	5	5	5
P4	4	4	4	4	4
P5	4	4	4	4	4
P6	4	4	4	4	4
P7	3	3	3	3	3

