AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Fisheries Processing Technology						
Course Code	EU257		Couse Level	Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	56 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	With this course students; It is aimed to cultivate the animals raised in the water and to gain the technological processing ability of the obtained products						
Course Content	Aquatic products grown in water. Composition and properties of fish products. The methods of preserving the products obtained by the processing technology of fishery products will be processed.						
Work Placement	N/A						
Planned Learning Activities and Teaching Methods		Explanation (Presentation)					
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	Lecturer Notes

Weekly Detailed Course Contents

Week	Weekly Detailed Course Contents	
1	Theoretical	Kafes balıkçılığı ve avlanma
2	Theoretical	Cleaning and disinfection
3	Theoretical	Cleaning and disinfectant substances
4	Theoretical	The importance of the processing of aquatic products
5	Theoretical	Short and long preservation of aquaculture
6	Theoretical	Aquaculture technology
7	Theoretical	Preprocessing technology
8	Intermediate Exam	Midterm
9	Theoretical	Protection methods
10	Theoretical	Cold and freeze protection
11	Theoretical	Protection by drying
12	Theoretical	Protection by salting
13	Theoretical	Smoke protection
14	Theoretical	Marination technique
15	Theoretical	Canned food
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	28	0	2	56
			Total Workload (Hours)	56
			[Total Workload (Hours) / 25*] = **ECTS**	2

25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Prevention of hygiene and sanitation
2	Composition and properties of fish products
3	Aquaculture processing technology
4	Aquaculture conservation methods

5	Know pre-processing techniques

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	1	1	2	1	2
P2	2	2	3	2	1
P3	3	3	1	4	3
P4	4	4	4	5	4
P5	5	5	5	3	5