



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Chemistry							
Course Code		GT111		Couese Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	106 (<i>Hours</i>)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		This course aims to provides students to gain competencies of the methods of analysis of food and other basic components with the legislation and in accordance with of the study							
Course Content		The water is found in foods and the importance of water, carbohydrates, proteins, lipids, enzymes, minerals and vitamins, phenolic substances, natural flavor ingredients, toxic substances and contaminants, alcohols and alkaloids.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study, Individual Study					
Name of Lecturer(s)		Assoc. Prof. Engin YARALI, Lec. Ali GÖNCÜ							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Gıda Kimyası. Prof.Dr.Mehmet Demirci. 2008. NKÜ Zir.Fak.
2	Gıda Kimyası. Prof.Dr.Saldamli. 2005. Uğurer Yay.
3	Gıda Kimyası. Prof.Dr.Mustafa Tayyar ve Prof.Dr.Uğur Günşen. 2010. Dora Yay.
4	Lecturer Notes (Öğr.Gör.Dr. Engin Yaralı)

Week	Weekly Detailed Course Contents	
1	Theoretical	Water in food, importance and function of water
2	Theoretical	Carbohydrates in foods, importance and function of carbohydrates
3	Theoretical	Proteins in foods, importance and function of proteins
4	Theoretical	The function of proteins
5	Theoretical	Lipids in foods, importance and function of lipids
6	Theoretical	The function of lipids
7	Theoretical	Enzymes in foods, importance and function of enzymes
8	Intermediate Exam	Midterm exam
9	Theoretical	Minerals in foods, importance and function of minerals
10	Theoretical	Vitamins in foods, importance and function of vitamins
11	Theoretical	The phenolic substances in foods, importance and function of phenolic substances
12	Theoretical	Natural flavor ingredients in foods, importance and functions of natural flavor ingredients
13	Theoretical	Toxic substances in foods, importance and functions of toxic substances
14	Theoretical	Contaminants
15	Theoretical	Alcohols and alkaloids
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	3	0	14	42
Assignment	5	0	5	25
Reading	7	0	5	35
Quiz	1	1	1	2



Final Examination	1	1	1	2
Total Workload (Hours)				106
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To learn water and protein content of foods
2	To know carbohydrate and lipid content of foods
3	To comprehend the vitamin and mineral content of foods
4	Learning the content of enzymes and phenolic substances in foods
5	To knows the contents of natural flavorings, toxic components, contaminants and alkaloids in foods

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

