



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Special Food Products							
Course Code		GT136		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	81 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		This course aimed to gain provides students speciality control of food production with, according to the technique							
Course Content		Honey, molasses, chocolate, delight, halva, soft and hard candies, ketchup and mayonnaise, powdered food production.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study, Individual Study					
Name of Lecturer(s)		Lec. Ali GÖNCÜ							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Özel Gıdalar Teknolojisi. Prof.Dr.Ali Altan. Çukurova Üniv. Zir. Fak. 2005.
2	Gıda teknolojisi. Prof.Dr. Arsan Bilişli. Sıdaş yay. 2010.

Week	Weekly Detailed Course Contents	
1	Theoretical	Properties of honey and honey production
	Preparation Work	Reading - lecture notes
2	Theoretical	Other bee products (royal jelly, pollen, propolis, bee venom)
3	Theoretical	Molasses production and molasses quality
4	Theoretical	Production of chocolate and chocolate quality
	Preparation Work	Reading - lecture notes
5	Theoretical	Turkish delight production and quality of Turkish delight
	Preparation Work	Reading - lecture notes
6	Theoretical	Turkish delight quality. Production of halva
7	Theoretical	Quality of halva
8	Theoretical & Practice	Midterm exam
9	Theoretical	Soft candies production
10	Theoretical	Hard candies production
11	Theoretical	Quality of hard and soft candies
12	Theoretical	Ketchup production
13	Theoretical	Mayonnaise production
14	Theoretical	The production of food powdered
	Preparation Work	Reading - lecture notes
15	Theoretical	Powdered foods production and their quality
16	Final Exam	Final exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	3	1	14	45
Individual Work	7	1	1	14
Quiz	1	10	1	11



Final Examination	1	10	1	11
Total Workload (Hours)				81
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

2	to be able to control the molasses production
3	to be able to produce the chocolate
4	to be able to recall Turkish delight production
5	to be able to produce halva
6	to be able to produce soft candies
7	to be able to produce hard candies

### 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

	L2	L3	L4	L5	L6	L7
P1	5	5	5	5	5	5
P2	4	4	4	4	4	4
P3	2	2	2	2	2	2
P4	2	2	2	2	2	2
P5	3	3	3	3	3	3
P6	2	2	2	2	2	2
P7	3	3	3	3	3	3

