



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Chemistry and Analysis II							
Course Code		BDB208		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	2
Objectives of the Course		To teach the evaluation of food quality by objective and subjective methods, to teach the general composition of main food groups (e.g. dairy, meat, egg, cereals, fruits and vegetables), to teach bio-active food components and functional foods							
Course Content		To teach the evaluation of food quality by objective and subjective methods, to teach the general composition of main food groups (e.g. dairy, meat, egg, cereals, fruits and vegetables), to teach bio-active food components and functional foods							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study					
Name of Lecturer(s)		Lec. Ayçıl ÖZTURAN ŞİRİN, Lec. Duygu KAYA BİLECENOĞLU							

Prerequisites & Co-requisites

Co-requisite	BDB102
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Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	2	20
Final Examination	1	60
Laboratory	2	20

Recommended or Required Reading

1	Campbell-Platt G. Food Science and Technology. Wiley-Blackwell, Oxford UK, 2009
2	.Belitz HD.,Grosch W. Food Chemistry. Springer-Verlag Berlin Heidelberg-Germany, 1999.
3	Fennema OR. Food Chemistrty. Third Ed. MarcelDekker, INC. New York, 1996

Week	Weekly Detailed Course Contents	
1	Theoretical	Food Quality
	Laboratory	Food Quality
2	Theoretical	Milk I
	Laboratory	Milk I
3	Theoretical	Milk II
	Laboratory	Milk II
4	Theoretical	Meat; Chicken, Fish and Their Products
	Laboratory	Meat; Chicken, Fish and Their Products
5	Laboratory	Meat; Chicken, Fish and Their Products
6	Theoretical	Cereals
	Laboratory	Cereals
7	Theoretical	Fruits and Vegetables
	Laboratory	Fruits and Vegetables
8	Theoretical	Repeat topic
9	Theoretical	Functional Foods I
	Laboratory	Functional Foods I
10	Theoretical	Functional Foods II (Prebiotics, probiotics, synbiotics)
	Laboratory	Functional Foods II (Prebiotics, probiotics, synbiotics)
11	Theoretical	Functional Foods III (Polyphenols, Carotenoids, Sulphurcompoundsetc.)
	Laboratory	Functional Foods III (Polyphenols, Carotenoids, Sulphurcompoundsetc.)



12	Theoretical	Tea, Coffee, Cacao
	Laboratory	Tea, Coffee, Cacao
13	Theoretical	Genetically modified foods
	Laboratory	Genetically modified foods
14	Laboratory	Repeat

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	1	2	39
Laboratory	13	1	2	39
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Having knowledge on main subjective and objective methods used in the evaluation of food quality, and being able to apply those methods
2	Having sufficient knowledge on general characteristics of main food groups such as dairy, meat, egg, cereals, fruit and vegetables
3	Having sufficient knowledge on bioactive food components and functional foods
4	Being able to interpret the current topics of food science
5	Learn the laboratory techniques for the analysis of food components.

Programme Outcomes (Nutrition and Dietetics)

1	Assess, apply and evaluate the accuracy, reliability and validity of basic knowledge and evidence based current scientific developments on nutrition and dietetics.
2	Assess scientifically the energy and nutrients need of individuals and develop nutrition plans and programs for the clients according to the principles of adequate and balanced nutrition and assessment of energy and nutrient requirements
3	Develop food and nutrition plans and policies for the prevention and promotion of healthy lifestyle applying the methods of nutritional assessment for the population.
4	Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.
5	Evaluate the factors affecting the quality of food consumed by the individuals and populations from production to consumption and implement the legal standards and legislations on food safety and food security.
6	Consider, interpret and apply the basic scientific knowledge on nutrition and dietetics especially have skills on critical thinking, problem solving and decision making and use effectively the appropriate current technologies and computer, demonstrate skills in preparing research manuscripts, project proposals, collecting and verifying data and writing report.
7	Assess, evaluate and interpret the nutritional status of the individuals and population groups using current knowledge, develop preventive measures, apply medical nutrition therapy, demonstrate active participation, teamwork and contributions with national and international stakeholders in health and social areas, in terms of ethical principles.
8	Plan menus in the institutional food service systems depending on the energy and nutrient requirements of target groups in the scope of nutrition and dietetic principles, take care of food safety in all settings from purchase of food to service, apply appropriate service using technological developments.
9	Develop and use effective strategies for the education, counseling and encouragement of individuals and population groups to facilitate behavior change and choose healthy and safety foods, prepare and update the related educational materials.
10	Apply laboratory work on product development, food analysis and related factors effecting food quality and interpret the results and evaluate them according to the legal arrangements.
11	Plan, manage, evaluate, monitor and report researches and programs to educate and increase and improve the knowledge and awareness of individuals and population groups on healthy nutrition during all lifecycle period, and lead such activities, support and take role in the preparation and implementation of national and international food and nutrition plans and policies.
12	Work and perform duties in the scope of occupational responsibilities and ethical principles, understand the importance of lifelong learning, follow the latest developments (innovations) in science, technology and health, demonstrate professional attributes for the enhancement of nutrition and dietetics profession.
13	Use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods



- 14 Plan, apply, monitor and evaluate individualized medical nutrition therapy within interdisciplinary approaches, considering the sociocultural, economical status of patients in various age groups and also contribute to clinical researches.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4
P1	2	3	2	3
P2	3	3	3	3
P3	2	3	3	4
P4	2	4	2	2
P5	4	2	4	3
P6	2	3	2	2
P7	3	2	3	4
P8	2	4	2	2
P9	4	2	4	3
P10	2	3	2	3
P11	3	2	3	4
P12	2	3	2	2
P13	4	2	2	3
P14	2	3	4	4

