



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Egg and Honey Analysis							
Course Code		VBH538		Course Level		Second Cycle (Master's Degree)			
ECTS Credit	5	Workload	128 ( <i>Hours</i> )	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		The physical, chemical and microbiological inspection of egg and honey							
Course Content		PEgg species and their properties. Physical, chemical and microbiological examinations of egg (structure, defect, structure of eggshell, pathogen microorganisms etc.). Honey species and its properties. Physical, chemical and microbiological examinations of honey (color, viscosity, odour, pollen, sugar, pathogen microorganisms etc.)							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

### Recommended or Required Reading

1	Yumurta ve Bal, Ahmet YÜCEL, Bursa, 2000
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
	Practice	Introduction – equipments in food laboratory
2	Theoretical	Egg species
	Practice	Physical examination of egg
3	Theoretical	Egg properties and structure of egg
	Practice	Chemical examination of egg
4	Theoretical	Egg storage and packaging
	Practice	Media used for microbiological analysis of egg and their preparations, sterilization of equipments
5	Theoretical	Pasteurized egg
	Practice	Microbiological examination of egg I
6	Theoretical	Legal regulations related egg
	Practice	Microbiological examination of egg II
7	Theoretical	Evaluation of the microbiological analyses results of egg
	Practice	Freshness control in eggs
8	Intermediate Exam	Midterm
9	Theoretical	Honey species
	Practice	Physical examination of honey
10	Theoretical	Honey properties and their importance for nutrition
	Practice	Chemical examination of honey
11	Theoretical	Quality parameters in honey
	Practice	Sensory analysis of honey
12	Theoretical	Additives in honey
	Practice	Media used for microbiological analysis of honey and their preparations, sterilization of equipments
13	Theoretical	Legal regulations related with egg
	Practice	Media used for microbiological analysis of honey and their preparations, sterilization of equipments
14	Theoretical	Evaluation of the results of microbiological analyses of honey
	Practice	Microbiological examination of honey I
15	Theoretical	Health risks related to honey consumption



15	Practice	Microbiological examination of honey II
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Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	2	28
Assignment	4	0	5	20
Reading	14	0	1	14
Midterm Examination	1	15	1	16
Final Examination	1	21	1	22
Total Workload (Hours)				128
[Total Workload (Hours) / 25*] = ECTS				5
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	To learn the physical examination of egg
2	To learn the chemical examination of egg
3	To have detailed information related with microbiological examination of egg
4	To learn the physical examination of honey
5	To learn the chemical examination of honey
6	To learn the microbiological examination of honey

Programme Outcomes (Food Hygiene and Technology (Veterinary Medicine) Master)	
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Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High						
	L1	L2	L3	L4	L5	L6
P1	5	5	5	5	5	5
P3	2	2	2	2	2	2
P5	2	2	2	2	2	2
P10	2	2	2	2	2	2
P11	5	5	5	5	5	5
P12	5	5	5	5	5	5
P13	5	5	5	5	5	5

