



AYDIN ADNAN MENDERES UNIVERSITY
GRADUATE SCHOOL OF HEALTH SCIENCES
VETERINARY FOOD HYGIENE AND TECHNOLOGY
FOOD HYGIENE AND TECHNOLOGY (VETERINARY)
FOOD HYGIENE AND TECHNOLOGY (VETERINARY) MASTER
COURSE INFORMATION FORM

Course Title	Packaging Techniques in Food Industry								
Course Code	VBH548	Course Level		Second Cycle (Master's Degree)					
ECTS Credit	4	Workload	100 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	To introduce What the packaging materials are, Defining of the specific packaging materials for products, Learning of the packaging techniques.								
Course Content	Describing of the packaging, packaging requirements, using materials, packaging techniques.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Üçüncü M., Gıda ambalajlama teknolojisi, 2007.

Week	Weekly Detailed Course Contents	
1	Theoretical	Historical development and the need for food packaging
2	Theoretical	Relationship between packaging and packaging material and food spoilage
3	Theoretical	Using of the packaging types 1: Glass packaging
4	Theoretical	Using of the packaging types 2: Paper and cardboard packaging
5	Theoretical	Using of the packaging types 3: Wood packaging
6	Theoretical	Using of the packaging types 4: aluminium packaging
7	Theoretical	Using of the packaging types 5: Tin packaging
8	Intermediate Exam	Midterm
9	Theoretical	Using of the packaging types 6: Plastic and plastic based packaging
10	Theoretical	Vacuum and modified atmosphere packaging of foods
11	Theoretical	Migration: Material transition from food to packaging materials and from packaging materials to food.
12	Theoretical	Examples of food packaging
13	Theoretical	Specifications of required packaging materials used in meat industry
14	Theoretical	Specifications of required packaging materials used in dairy industry
15	Theoretical	Discussion

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	10	0	2	20
Reading	10	0	2	20
Midterm Examination	1	10	1	11
Final Examination	1	20	1	21
			Total Workload (Hours)	100
			[Total Workload (Hours) / 25*] = ECTS	4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	Indicate the packaging, packing and packaging expectations



2	Specifying the relationships of protection functions of packaging materials and food deteriorations
3	To initiate the intrinsic microflora and Learning of product-specific packaging methods
4	Packaging materials
5	Types of Packaging
6	Basic approaches of the food packaging

Programme Outcomes (Food Hygiene and Technology (Veterinary) 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	4				
P2	2	5	4			3
P3	2	4		5	3	
P4	2	4		5	3	
P5	2	4		5	3	
P6	2	4		5	3	
P7	2	4		5	3	
P8	2	4		5	3	
P9	4		2		3	5
P10	2		4		5	3
P11			5	3	2	4
P12			5	4	3	2
P13			5	4	3	2

