AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Sausage Production Technologies								
Course Code	VBH634		Couse Level		Third Cycle (Doctorate Degree)				
ECTS Credit	5	Workload	124 *(Hours)*	Theory	1	Practice	2	Laboratory	0
Objectives of the Course	To obtain information about types of sausage, about production technologies and about quality criteria in sausage, about physical chemical and microbiological analysis of sausage								
Course Content	Definition of sausage, types and types of sausages, raw materials used in the production of sausages, production processes, main defects and their causes in sausages , analysis of sensory, chemical and microbiological analysis of sausage								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment								
Name of Lecturer(s)									

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

Recommended or Required Reading	
1	Sausage manufacture Principles and practice
2	Et Muayenesi ve Et Ürünleri Teknolojisi
3	Basics of Sausage Making Formulation, Processing & Safety

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition of sausages
	Practice	Description of the equipment used in sausage production
2	Theoretical	Classification of sausages (Shape and type)
	Practice	Physical examination criteria of sausages
3	Theoretical	Cooked sausages manufacture technology (general information)
	Practice	Chemical analysis of sausage
4	Theoretical	Fermented sausage manufacture technology (general information)
	Practice	Determination of moustire and ash in sausages
5	Theoretical	Ingredients used in sausage production and their properties
	Practice	Determination of fat in sausages
6	Theoretical	Additives used in sausage production and their properties
	Practice	Determination of protein in sausages
7	Theoretical	Preparation of sausage paste, ripening and filling processes
	Practice	Determination of salt in sausages
8	Intermediate Exam	Midterms examination
9	Theoretical	Starter cultures and fermentation dinamics in sausage
	Practice	Determination of hydroxyproline content in sausage
10	Theoretical	Types of sausage casing
	Practice	Putrefaction tests in sausages
11	Theoretical	Semi-Dry Sausages
	Practice	Determination of total aerobic mesophilic bacteria count in sausages
12	Theoretical	Smoked Sausage
	Practice	Determination of yeast and mould count in sausages
13	Theoretical	Important consideration in sausage making
	Practice	Determination of coliform count in sausage
14	Theoretical	Pathogens of concern in sausage making
	Practice	Determination of Lactic Acid Bacteria count in sausage

15	Theoretical	Visual defects and their prevention in sausage production
	Practice	Sensory analysis in sausages

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	1	28
Lecture - Practice	14	2	2	56
Assignment	10	1	1	20
Midterm Examination	1	6	1	7
Final Examination	1	12	1	13
			Total Workload (Hours)	124
			[Total Workload (Hours) / 25*] = **ECTS**	5

**25 hour workload is accepted as 1 ECTS*

Learning Outcomes

1	Information about the microbial process effective in the formation of fermentation
2	Information about additives used in sausage production
3	Principles of sausage production
4	To have detailed information about sausage production technology
5	Safe practices for sausage production
6	Health and safety considerations of sausages
7	Sausage production errors and deterioration of sausages

Programme Outcomes *(Food Hygiene and Technology (Veterinary Medicine) Doctorate)*

1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
12	
13	

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	L7
P1	4	4	5	5	5	5	5
P2		4			4	5	
P3	5	5	5	5	5	5	5
P4	5	5	5	5	5	5	5
P5	4	4	4	4	4	4	4
P7	4	4	5	5	5	5	5
P9	5	5	5	5	5	5	5
P10	4	4	4	4	4	4	4
P13		4	5	5	5	5	5