

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title Ne		New Packagir	ng Technologi	es					
Course Code		VBH639 Cc		Couse Level		Third Cycle (Doctorate Degree)			
ECTS Credit	3	Workload	100 <i>(Hours)</i>	Theory	1	Practice	0	Laboratory	0
Objectives of the Course		Learning packaging materials, identifying specific packaging materials for products and learning packaging techniques are aimed.							
Course Content		Definition of packaging, packaging principles, materials used and packaging techniques.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods E			Explanatio	n (Presenta	tion), Discussi	on			
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 Cour	ra Contenta
WEEK		
1	Theoretical	Historical development and necessity of packaging technique
2	Theoretical	Relationship between packaging and packaging material and food spoilage
3	Theoretical	Types of packaging used, 1.Glass packaging
4	Theoretical	Types of packaging used, 2. Paper, cardboard
5	Theoretical	Types of packaging used, 3. Wooden packaging
6	Theoretical	Types of packaging used, 4. Aluminum packaging
7	Theoretical	Types of packaging used, 5. Tin packings
8	Intermediate Exam	Midterm
9	Theoretical	Types of packaging used, 6. Plastic and plastic based packaging
10	Theoretical	Vacuum packaging of foods and modified atmosphere packaging techniques
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	
	100				
[Total Workload (Hours) / 25*] = ECTS					
*25 hour workload is accepted as 1 ECTS					

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Learning Outcomes

- To indicate the importance of packaging in food preservation
- To learn about packaging materials which prevented on food spoilage



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3	To initiate the intrinsic microflora and Learning of product-specific packaging methods				
4	To have sufficient knowledge about packaging materials				
5	To have knowledge about various packaging				

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

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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
P1	4	4	4	4	4
P3	5	5	5	5	5
P4	4	4	4	4	4
P7	4	4	4	4	4
P10	5	5	5	5	5
P13	5	5			

