



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Functional Food Production							
Course Code		VBH644		Couse Level		Third Cycle (Doctorate Degree)			
ECTS Credit	2	Workload	50 (<i>Hours</i>)	Theory	1	Practice	0	Laboratory	0
Objectives of the Course		Description of functionalfoods. Thepotential of functionalfoods in Turkeyand in theworld. Thepotentialeffects of functionalfoods on publicehealth. Thefuture of functionalfoods. Functionalfoodsproductionmethods. Classification of functionalfoods.							
Course Content		History of functionalfoods, definitionandclassification of functionalfoods, probiotics, prebioticsandsynbiotics, functionalfoodadditives, thecurrent legal regulations							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Fonksiyonel Gıdalar, Gökhan BAYSOY, 2018, Ankara
2	Fonksiyonel Beslenme, Zeynep Banu Güzel SEYDİM, 2016, Ankara
3	Robert E.C. Wildman, Edt., 2007. Handbook of Nutraceuticals and Functional Foods, CRC/Taylor&Francis.
4	Functional Foods The Connection Between Nutrition, Health, and Food Science By Leah Coles First Published 2013
5	Smith, J. Charter, E. 2010. Functional Food Product Development, Wiley-Blackwell Publishing Ltd.
6	Shi, J. (Edt), 2006. Functional food ingredients and nutraceuticals processing and technologies, CRC Press; 1st Edt

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction -
2	Theoretical	History of functional foods
3	Theoretical	Classification of functional foods
4	Theoretical	The place and importance of functional foods in the world and Turkey
5	Theoretical	Functional food nutrients
6	Theoretical	Probiotics
7	Theoretical	Prebiotics and Synbiotics
8	Intermediate Exam	Midterm exam
9	Theoretical	Functional foods of animal origin
10	Theoretical	Functional foods of vegetable origin
11	Theoretical	Bioavailability of functional food nutrients
12	Theoretical	The effects of functional foods on health
13	Theoretical	The future of functional foods
14	Theoretical	The current legal regulations about functional foods
15	Theoretical	Overview, and completion of missing topics

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Reading	14	0	1	14
Midterm Examination	1	7	1	8



Final Examination	1	13	1	14
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Learns definition of functional foods
2	Learns the place and importance of functional foods in the world and Turkey
3	Learns probiotics, prebiotics and synbiotics
4	Learns classification of functional foods
5	Learns bioavailability of nutrients in functional foods
6	Learns the current legal regulations

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	L6
P1	5	5	5	5	5	5
P2	2	2	2	2	2	2
P3	1	1	1	1	1	1
P4	2	2	2	2	2	2
P5	1	1	1	1	1	1
P6	2	2	2	2	2	2
P7	1	1	1	1	1	1
P8	2	2	2	2	2	2
P9	3	3	3	3	3	3
P10	1	1	1	1	1	1

