AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Degredation Factors and Contaminants in Foods								
Course Code	GMP502		Couse Level	Second Cycle (Master's Degree)					
ECTS Credit	8	Workload	200 *(Hours)*	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	The aim of this course is to teach the microbial and enzymatic degredation factors and contaminants in food.								
Course Content	Deterioration that may occur during processing and storage of food factors and is planned to be discussed within the course In addition to these food contaminants and potential contamination sources will be discussed								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Case Study, 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	Environmental Health Criteria. Principles of Safety Assesments of Food Additives and Contaminants in Foods World Health Organization.1990
2	Science direct üzerinden taranmış son yıllarda yapılmış araştırma makaleleri

Week	Weekly Detailed Course Contents	
1	Theoretical	Microbiological degredation in food
2	Theoretical	Lipid oxidation mechanism
3	Theoretical	Enzymatic reactions
4	Theoretical	Non-enzymatic reactions
5	Theoretical	Degredation in fruit and vegetables
6	Theoretical	Degredation in cereal and cereal products
7	Intermediate Exam	Exam
8	Theoretical	Food safety and food contaminants
9	Theoretical	Environmental contaminants, radioactive elements, trace elements
10	Theoretical	Agricultural contaminants, pesticides, hormones, antibiotics
11	Theoretical	Nitroseamines
12	Theoretical	Contaminants found in food additives
13	Theoretical	Package sourced contaminants
14	Final Exam	Final exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	9	3	168
Midterm Examination	1	15	1	16
Final Examination	1	15	1	16
			Total Workload (Hours)	200
			[Total Workload (Hours) / 25*] = **ECTS**	8
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	
2	

3	
4	
5	
6	

Programme Outcomes *(Food Engineering Master)*	
1	To provide further training and research opportunities to food engineers to meet the needs of the food industry
2	To develop and deepen the current and advanced knowledge in the field of food engineering with original thought and / or research at the level of expertise, based on the qualifications of the master
3	To identify, define, formulate and solve problems in applications related to Food Engineering and gain the ability to select and apply appropriate analytical methods and modeling techniques
4	To gain the ability to evaluate the accuracy of the data obtained from food analysis
5	To educate students having research, entrepreneur qualifications

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	1					
P2	5	5				
P3	5	4				
P4			3	2	4	4
P5			3	4		