AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Protein Chemistry								
Course Code	GMP503		Couse Level	Second Cycle (Master's Degree)					
ECTS Credit	8	Workload	200 *(Hours)*	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	The basic aim of this this course is to teach the chemical structures of proteins, their determination methods and functional properties. Besides food proteins and their applications in food industry will be taught.								
Course Content	In this course, the structure, stability, functional and physicochemical properties of protein, macro compoenents of food, will be examined in detail. It will also describes functional properties of food proteins.								
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	Damodaran, S., Paraf, A,. 1997. Food Proteins and Their Applications
2	Saldamlı İ., Gıda Kimyası, 1998, Ankara
3	Fennema, O., Food Chemistry, 1996

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition of protein
2	Theoretical	Aminoacids
3	Theoretical	Physicochemical properties of aminoacids and proteins
4	Theoretical	Structures of proteins
5	Theoretical	Methods of determination protein structures
6	Theoretical	Classification of proteins
7	Intermediate Exam	Exam
8	Theoretical	Denaturation of proteins
9	Theoretical	Hydrolysis of proteins
10	Theoretical	Functional properties of proteins
11	Theoretical	Seperation and clarification methods for proteins
12	Theoretical	Food proteins
13	Theoretical	Latest developments
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	
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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	L7
P1	3	3	3	3	3	3	3
P2	2	2	2	2	2	2	2
P3	1						
P4	1						
P5	1						