AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Minimally Processed Foods								
Course Code	GMP510		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 make critical review on the minimally processed foods which have increased demand by the consumers.								
Course Content	This course covers different types of products under mimimally processed foods, for example, fresh-cut, ready-to-serve, ready-to-eat, and/or ready-to-cook, cook-chill, cook-freeze, part-baked products. The new technologies for quality of minimally processed foods are discussed.								
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	20
Final Examination	1	60
Assignment	1	10
Report	1	10

Recommended or Required Reading	
1	Minimally Processed Foods, Mohammed Wasim Siddiqui, Mohammad Shafiur Rahman (eds.), 2015, Springer International Publishing

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to Minimally Processed Foods
2	Theoretical	Hurdle Technology in Food Preservation
3	Theoretical	Packaging Methods for Minimally Processed Foods
4	Theoretical	Fresh-Cut Fruits and Vegetables
5	Theoretical	Technologies in Fresh-Cut Fruit and Vegetables
6	Theoretical	Trends, Convenience, and Safety Issues of Ready Meals
7	Theoretical	Cook-Chill Foods
8	Theoretical	Cook-Freeze Foods
9	Theoretical	Part-Baked Products
10	Theoretical	Processing, Quality and Storage of Part-Baked Products
11	Theoretical	Minimally Processed Meat and Fish Products
12	Theoretical	Processing, Quality and Safety of Irradiated Foods
13	Theoretical	High Pressure-Processed Meat and Seafood Products
14	Theoretical	Sustainability and Challenges of Minimally Processed Foods

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	3	70
Assignment	1	28	2	30
Individual Work	1	28	2	30
Midterm Examination	1	29	1	30
Final Examination	1	39	1	40
			Total Workload (Hours)	200
			[Total Workload (Hours) / 25*] = **ECTS**	8
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	Understand the definition of minimally processed foods
2	Learn the methods and technologies used to achieve the safety and nutritional value consumers demand
3	Have knowledge about the preservation of minimum processed foods.
4	Have knowledge about minimal processing methods.
5	Have detailed information about minimal processing applications in food industry.

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
P1	3	3	1	1	1
P2	3	3			
P3	2	5			
P4	3	3			
P5	3	3			