



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Processing of Agricultural Products							
Course Code		LBT220		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To give information about the basic composition of food and food technology applications and also to inform the students about the processing and evaluation of agricultural products							
Course Content		Having knowledge about the processing of agricultural products							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion					
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

### Recommended or Required Reading

1	Öğretim Elemanı Ders Notları
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Week	Weekly Detailed Course Contents	
1	Theoretical	To give general information about agricultural products and their contents
2	Theoretical	To give general information about carbohydrates
3	Theoretical	To give general information about proteins
4	Theoretical	To give general information about oils
5	Theoretical	To give general information about vitamins
6	Theoretical	To give general information about minerals and enzymes
7	Theoretical	Advantages of additives and their use in food technology and product processing
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Methods of processing according to agricultural product
10	Theoretical	Methods of processing according to agricultural product
11	Theoretical	To give general information about color materials
12	Theoretical	To give general information about fruit, vegetable processing and evaluation technology
13	Theoretical	To give basic information about tea and sugar processing technologies
14	Theoretical	To give information about fig, olive and grape processing technologies
15	Theoretical	To give information about fig, olive and grape processing technologies
16	Final Exam	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

1	Learn general information about agricultural products and their contents
2	Learn the processing steps of agricultural products
3	Learn about food technology applications
4	Learns the processing methods according to the type of agricultural products



5	Learn general information about fruit and vegetable processing and evaluation technology
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**Programme Outcomes (Fruit and Vegetables Processing Technology)**

1	To be able to understand social, cultural and social responsibilities and to have the ability to follow national and international contemporary
2	In line with the principles and reforms of Atatürk; Adopting the national, moral, spiritual and cultural values ??of the Turkish Nation, open to universal and contemporary developments, the Turkish language is a rich, rooted and productive language; love and awareness of language; to have the ability to use the foreign language sufficiently and with the habit of reading and professionally.
3	To know the basic hardware units and operating systems of computer, internet to be able to prepare documents, spreadsheets and presentations on the computer by using office programs
4	Gains the theoretical and practical knowledge at the basic level in mathematics, science and professional fields
5	Recognize and analyze the problems with the knowledge of fruit and vegetable technology in the field, interpret the data and propose solutions.
6	According to the prepared work plan and program in laboratories, it can carry out the necessary works to obtain the desired quality product.
7	To have professional and ethical responsibility in business life.
8	It is open to development and change, follows scientific social and cultural innovations and constantly improves itself.

**Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High**

	L1	L2	L3
P1	2	2	2
P2	2	2	2
P3	1	1	1
P4	1	1	1
P5	4	3	4
P6	3	3	4
P7	3	3	4
P8	3	3	4

