



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Fruit Vegetable Structure and Composition							
Course Code		MSI101		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To recognize the structure and composition of fruit vegetables							
Course Content		To recognize the structure and composition of fruit vegetables and to interpret the physical and chemical principles used in food processing							
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	YAMAN Ünal Rıza, 2008,, "Principles of Food Processing ", Lecture Notes, Ege University Tire Kutsan Vocational School, İzmir
2	PROUDLOVE R.K., 1989, "The Science and Technology of Foods", Forbes Publications Ltd
3	Cemeroğlu, B., Özkan, M., Karadeniz, F., Yemenicioğlu, A., 2004. eniz Fruit and Vegetable Processing Technology B., 1-2. Volume, Editor: Cemeroğlu, B. Food Technology Association Publications, Ankara

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction and discussion of the course and its content
2	Theoretical	Food processing history, importance of raw materials in food processing, harvesting, transportation and important points
3	Theoretical	Classification of raw materials, sources of contamination, the importance of dry and wet cleaning
4	Theoretical	Raw materials cleaning, separation, peeling and machines used in these processes
5	Theoretical	Introduction to the composition of fruits and vegetables
6	Theoretical	Water in fruit vegetables, importance and water activity
7	Theoretical	Protein, vitamins, mineral substances, fats, carbohydrates, colorants and enzymes
8	Intermediate Exam	Midterm
9	Theoretical	Classification of food degradation, enzymatic degradation
10	Theoretical	Non-enzymatic degradation
11	Theoretical	Principles of food preservation techniques
12	Theoretical	Heat treatment and drying of food
13	Theoretical	Chemical preservation of foods by freezing and rays
14	Theoretical	Foods are protected by acids and preservatives. Recent developments in food and processing technologies
15	Theoretical	Foods are protected by acids and preservatives. Recent developments in food and processing technologies
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	8	1	9



Final Examination	1	12	1	13
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To recognize the structure and composition of fruit vegetables
2	To be able to interpret the physical and chemical principles used in food processing
3	To be able to use pre-treatments applied to food raw materials
4	To be able to compare separation and peeling principles
5	To be able to question the causes of food degradation and to produce solutions
6	To be able to interpret principles of food preservation techniques

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	L4	L5	L6
P1	2	2	2	2	2	2
P2	2	2	2	2	2	3
P3	2	2	2	2	2	2
P4	2	2	2	2	2	2
P5	5	5	5	5	5	5
P6	2	2	5	4	4	4
P7	2	2	2	2	2	2
P8	2	2	2	2	3	3

