



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Products Packaging							
Course Code		MSİ201		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		The main objective of the course is to raise awareness about the importance of packaging technology, which is one of the important elements in food technology. For this purpose, the aim of this course is to provide the students with the knowledge of packaging and packaging materials protection functions and food spoilage, packaging materials used in food packaging, multi-layer combinations of packaging materials, packaging systems, methods and machines, new packaging technologies, food-packaging interactions. provide. This information is reinforced by giving examples of different food-packaging applications.							
Course Content		In this course; describe the relationships between food and foods sensitive to moisture, oxygen and light; glass, paper, aluminum, tin and plastic materials and multi-layer packaging materials are introduced; packaging methods in bottles, cans and glass jars are explained and packaging machines are explained according to their working principles; aseptic packaging and modified atmosphere packaging techniques are introduced. In this context, packaging options that can be used in food packaging are analyzed by sampling. discusses developments in packaging technology and gives information about food-packaging interactions. Students prepare and present reports in groups by using different sources.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Third, Mustafa, 2000. "Packaging of Foods in, Ege University Press, 689 pages, Izmir
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Week	Weekly Detailed Course Contents	
1	Theoretical	History of packaging
2	Theoretical	Expectations from packaging
3	Theoretical	Relationships between food preservation and protection functions of packaging and packaging materials
4	Theoretical	Innovations in packaging industry, smart packaging, nano packaging
5	Theoretical	Glass packaging
6	Theoretical	Paper, cardboard and corrugated packaging
7	Theoretical	Wood packaging, aluminum packaging
8	Intermediate Exam	Midterm
9	Theoretical	Tin packaging
10	Theoretical	Plastics and plastic packaging
11	Theoretical	Recommendations for the packaging of certain foods
12	Theoretical	Packaging and health
13	Theoretical	Packaging and design: Making a difference
14	Theoretical	Line code system in packaging
15	Theoretical	The benefits of recycling of packaging waste
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	3	42



Individual Work	14	0	1	14
Midterm Examination	1	8	1	9
Final Examination	1	9	1	10
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To be able to comprehend the relationship between the protective functions of packaging and packaging materials and food spoilage
2	To have general information about packaging materials
3	To choose the most suitable packaging material and packaging method for food

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	1	1	2
P3	1	1	1
P4	2	2	1
P5	4	4	3
P6	3	2	2
P7	4	3	3
P8	4	3	3

