



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Chemistry							
Course Code		FBÖ406		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	100 ( <i>Hours</i> )	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Giving basic information about structure of food, food contribution materials and food analysis is aimed at this course.							
Course Content		Water, proteins, carbonhydrates, lipides, vitamins and minerals, enzymes, food contribution materials, food contaminations, food analysis.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Project Based Study, Individual Study					
Name of Lecturer(s)									

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	lecture notes
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Week	Weekly Detailed Course Contents	
1	Theoretical	General point of view to the materials that form the structure of food.
2	Theoretical	Structure and properties of water
3	Theoretical	Kinds and properties of proteins
4	Theoretical	Carbonhydrates and their properties
5	Theoretical	Lipides and their properties
6	Theoretical	Kinds and properties of vitamins
7	Theoretical	Structure and properties of minerals
8	Theoretical	Structure and properties of enzymes
9	Intermediate Exam	Midterm Exam exam
10	Theoretical	Food contribution materials
11	Theoretical	Food contribution materials
12	Theoretical	Food contamination
13	Theoretical	Food contamination
14	Theoretical	Food analysis
15	Theoretical	Food analysis
16	Final Exam	Final exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	14	0	1	14
Term Project	14	0	1	14
Individual Work	14	0	2	28
Midterm Examination	1	5	1	6
Final Examination	1	9	1	10
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

\*25 hour workload is accepted as 1 ECTS



**Learning Outcomes**

1	To comprehend the structure of food
2	To comprehend the food contribution materials
3	To comprehend the food contamination
4	To comprehend the recipe of food analysis.
5	know regular feeding.

**Programme Outcomes (Science Teacher Education)**

1	To be able to gain subject knowledge of profession in theory and practice in the learning process.
2	To be able to gain the competence of using the appropriate approach, strategy, method and technique for the instructional plans to be prepared in the learning process.
3	To be able to gain the skills of the teaching profession in the learning process.
4	To be able to implement teaching profession knowledge, skills, attitudes and habits related to the subject-matter in a real teaching and learning environment in the learning process.
5	To be able to comprehend contemporary approaches of education and the philosophy they are based on.
6	To be able to gain the basic skills such as comprehending, expressing, commenting, evaluating, being aware and enterprising, communicating, acknowledging the individual related to the subject-matter.
7	To be able to become individuals faithful to the Principles and Revolutions of Ataturk, be modern democratic, secular, protecting and deveoping one's country, being alive to the nation, respecting human rights, preserving the nature, not being discriminatory, giving importance to the traditions and customs, protecting the values
8	To be able to improve oneself in terms of sport, art and culture.
9	To be able to become individuals believing in lifelong learning.
10	To be able to gain the vision of being individuals who keep up with developments in social, economic, technological and scientific areas, who investigate the main reasons of World problems and try to contribute to the solutions of these problems.

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

	L1	L2	L3	L4
P6	3	4	3	3
P7	4	4	4	4
P9	3	3	3	3
P10	3	4	3	4

