PRESERVATION AND PROCESSING METHODS FOR FOODS									
1	Course Title:	PRESEF	VATION AND PROCESSING METHODS FOR FOODS						
2	Course Code:	VBH600	4						
3	Type of Course:	Compuls	sory						
4	Level of Course:	Third Cy	cle						
5	Year of Study:	1							
6	Semester:	2							
7	ECTS Credits Allocated:	4.00							
8	Theoretical (hour/week):	2.00							
9	Practice (hour/week):	0.00							
10	Laboratory (hour/week):	0							
11	Prerequisites:	None							
12	Language:	Turkish							
13	Mode of Delivery:	Face to f	face						
14	Course Coordinator:	Prof. Dr. FİGEN ÇETİNKAYA							
15	Course Lecturers:	Yok							
16	Contact information of the Course Coordinator:	Mail: anar@uludag.edu.tr Tel: 02242941332 Adres: Uludağ Ünv. Veteriner Fak. Besin Hijyeni ve Teknolojisi Anabilim Dalı							
17	Website:	http://saglikbilimleri.uludag.edu.tr							
18	Objective of the Course:	To teach food spoilage, spoilage types, factors effecting spoilage, intrinsic and extrinsic factors effecting spoilage, basic preservation principles fro foods, chemical inhibitors used for microbial growth inhibition, cold applications and freezing for food preservation, drying, concentration, antagonistic relations in microorganisms, heat applications, preservation by fermentation, radiation and high pressure applications, controlled and MAP packaging							
19	Contribution of the Course to Professional Development:								
20	Learning Outcomes:								
		1	Able to list risks in foods.						
		2	Able to define spoilage types in foods.						
		3	Able to comment on factors effecting microbial growth in foods such as water activity, nutritional content, pH, redox potential, inhibitors.						
		4	Able to comment on factors effecting microbial growth in foods such as heat, relative humidity, gasses of environment and their concentrations.						
		5	Able to list chemical preservatives used for food protection, cold storage and freezing.						
		6	Able to define heat application processes in food preservations.						
		7	Learns preservation by fermentation.						
		8	Learns radiation and high pressure applications in foood preservations.						
		9	Learns drying and concentration in foood preservations.						
		10	Learns controlled and MAP packaging.						

21	Course Content:									
	Course Content:									
Week	Theoretical		Practice							
1	Introduction to course and course ma general introduction	aterial,								
2	Risk factors in foods									
3	Factors for spoilage in foods and type spoilage	es of								
4	Factors effecting microbial growth in such as water activity, nutritional con redox potential, inhibitors	foods tent, pH,								
5	Factors effecting microbial growth in such as heat, relative humidity, gasse environment and their concentrations	foods es of s.								
6	Main principles in food preservation, prevention of contamination, eliminat microorganisms	ion of								
7	Chemical preservation to prevent mic growth, cold storage and freezing	crobial								
8	Lowering water activity (drying and concentration)									
Activit	es		Number	Duration (hour)	Total Work Load (hour)					
Theore	tical		14	2.00	28.00					
Practica	als/Labs		0	0.00	0.00					
Self stu	Tood preservation		14	6.00	84.00					
Homew	vorks		0	0.00	0.00					
Project	mikrodalga ve UV ışınları)		0	0.00	0.00					
Field St	tudies		0	0.00	0.00					
Midtern	rexams High pressure applications and comb	oined	0	0.00	0.00					
Others			0	0.00	0.00					
Fin la E	Canstrolled and MAP packaging		1	1.00	1.00					
Total W	/ork Load				113.00					
Total w	Waterid /s30 hr		MengiTan Basımevi, İzr	nir, 1999.	3.77					
ECTS (Credit of the Course				4.00					
			 Jay, J.M. Modern Food Microbiology. An aspen Publication, Maryland, 2000. Murcino, P.S. Understanding Food Science and Technology, Thomson, Wadsworth, USA, 2003. 							
23	Assesment									
TERM L	EARNING ACTIVITIES	NUMBE R	WEIGHT							
Midtern	n Exam	0	0.00							
Quiz		0	0.00							
Home v	vork-project	0	0.00							
Final E	xam	1	100.00							
Total		1	100.00							
L										

Contribution of Term (Year) Learning Activities to Success Grade	0.00
Contribution of Final Exam to Success Grade	100.00
Total	100.00
Measurement and Evaluation Techniques Used in the Course	

24 ECTS / WORK LOAD TABLE

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
ÖK1	5	1	4	4	3	1	3	1	1	3	1	1	0	0	0	0
ÖK2	5	2	1	2	4	1	2	1	1	1	2	3	0	0	0	0
ÖK3	2	2	2	5	5	1	2	1	4	2	1	5	0	0	0	0
ÖK4	2	2	2	5	5	1	2	1	4	2	1	5	0	0	0	0
ÖK5	4	4	4	3	5	1	2	1	1	2	4	5	0	0	0	0
ÖK6	5	4	4	4	5	1	1	1	1	2	4	5	0	0	0	0
ÖK7	5	4	4	4	5	1	1	1	1	2	4	5	0	0	0	0
ÖK8	5	4	4	4	5	1	1	1	1	2	4	5	0	0	0	0
ÖK9	5	4	4	4	5	1	1	1	1	2	4	5	0	0	0	0
ÖK10	5	4	4	4	5	1	1	1	1	2	4	5	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	ontrib 1 very low 2 low ution _evel:			3 Medium			4 High			5 Very High						