

JAM, MARMALADE AND JELLY TECHNOLOGY

1	Course Title:	JAM, MARMALADE AND JELLY TECHNOLOGY
2	Course Code:	GSD4239-S
3	Type of Course:	Optional
4	Level of Course:	First Cycle
5	Year of Study:	4
6	Semester:	7
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	
12	Language:	English
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. CANAN ECE TAMER
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	Bursa Uludag University Faculty of Agriculture Department of Food Engineering 16059 Görükle/Bursa Phone: 0224 2941501 Fax: 0224 2941402 etamer@uludag.edu.tr
17	Website:	
18	Objective of the Course:	<ul style="list-style-type: none"> • To give information about raw materials and equipments used in jam, marmalade and jelly production. • To teach processing technology of jam, marmalade and jelly • To give information about quality control in processing steps of jam, marmalade and jelly industry • To educate the student as a qualified food engineer in this area.
19	Contribution of the Course to Professional Development:	Students taking this course will learn about jam, marmalade and jelly production technologies in detail.
20	Learning Outcomes:	
	1	The students will be able to: <ul style="list-style-type: none"> • Know the properties of the raw materials used for jam-marmalade and jelly production
	2	The students will be able to: <ul style="list-style-type: none"> • Explain jam, jelly and marmalade production methods.
	3	The students will be able to: <ul style="list-style-type: none"> • Know the properties of the equipments used for jam-marmalade and jelly production
	4	The students will be able to: <ul style="list-style-type: none"> • Understand the scope of the material balances used for preparation of recipes.
	5	The students will be able to: <ul style="list-style-type: none"> • Understand the production errors.
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21	Course Content:		
	Course Content:		
Week	Theoretical	Practice	
1	Materials used for jam, marmalade and jelly production.		
2	Preparation of jam, marmalade and jelly materials.		
3	Equipments used for processing.		
4	Material balances for preparation of repices.		
5	Case study		
6	Evaporation techniques.		
7	Cooling		
8	Packaging		
9	Class discussion and midterm exam		
10	Technical visit		
11	Quality control of the products		
12	Production errors		
13	Diabetic jam production		
14	Similar products for diabetics		

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	İslam Teknolojisi -1, U.U. Ziraat Fak. Ders Notları No: 73.	2.00	20.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	Kılıç, O., Başoğlu, F., Çopur, O.U. 1997. Meyve ve Sebze İslam Teknolojisi -2, U.U. Ziraat Fak. Ders Notları No: 74.	1.00	10.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	Cemeroğlu B. Yemenicioğlu A. Özkan M. 2001. Meyve İslam Teknolojisi Derneği Yayınları No: 24 .Ankara, 328 s.	0.00	0.00
Midterm exams	0	10.00	10.00
Others	0	0.00	0.00
Final Exams	Teknolojisi ve Analiz Metotları. T.C. Gıda, Tarım ve Hayvancılık Bakanlığı Gıda İleri Genel Müdürlüğü. Awıldız	40.00	40.00
Total Work Load			92.00
Total work load/ 30 hr			3.07
ECTS Credit of the Course			3.00
TERM LEARNING ACTIVITIES	NUMBER	WEIGHT	
Midterm Exam	1	40.00	
Quiz	0	0.00	
Home work-project	0	0.00	
Final Exam	1	60.00	
Total	2	100.00	
Contribution of Term (Year) Learning Activities to Success Grade		40.00	
Contribution of Final Exam to Success Grade		60.00	
Total		100.00	
Measurement and Evaluation Techniques Used in the Course	For evaluation, a final exam is held together with midterm exam and relative evaluation is applied.		

24	ECTS / WORK LOAD TABLE															
25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	3	4	4	5	3	3	4	4	4	4	4	0	0	0	0	0
ÖK2	5	4	5	5	4	3	4	4	4	5	4	0	0	0	0	0
ÖK3	5	4	5	5	4	4	4	4	4	5	5	0	0	0	0	0
ÖK4	5	5	4	5	4	3	3	4	4	4	5	0	0	0	0	0
ÖK5	4	5	4	4	5	3	3	4	4	4	5	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			