UNIT OPERATIONS IN FOOD PROCESSING I									
1	Course Title:	UNIT OF	PERATIONS IN FOOD PROCESSING I						
2	Course Code:	GIDZ101							
3	Type of Course:	Compulsory							
4	Level of Course:	Short Cycle							
5	Year of Study:	1							
6	Semester:	1							
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:	Yok							
12	Language:	Turkish							
13	Mode of Delivery:	Face to face							
14	Course Coordinator:	Dr. Ögr. Üyesi SÜREYYA SALTAN EVRENSEL							
15	Course Lecturers:	Meslek Yüksek okulları yönetim kurullarının görevlendirdiği öğretim elemanları							
16	Contact information of the Course Coordinator:	Öğr. Üyesi Dr. Süreyya Saltan EVRENSEL ssaltanev@gmail.com 0224 294 23 42							
17	Website:								
18	Objective of the Course:	Introduction to Teaching Methods and Principles of Food Processing.							
19	Contribution of the Course to Professional Development:	Basic principles of food processing, pre-treatments and preservation of foods.							
20	Learning Outcomes:								
		1	The necessity of prevention and treatment of food						
		2	Food drying techniques						
		3	Drying of food problems and solutions						
		4	Pasteurization and sterilization techniques						
		5	Food cooling technologies						
		6	Cooling storage techniques						
		7	Storage problems and solutions						
		8							
		9							
		10							
21	Course Content:								
	Course Content:								
Week	Theoretical		Practice						
1	Course presentation and indicated r	esources							
2	Basic operations raw material control and preparation cleaning raw material	I							
3	cleaning methods 1.dry cleaning methods 2.water cleaning methods								

4	separation and classification									
	separation processes									
	sedimentation									
5	size reduction processes	1)								
	size reduction in fruits and vegetable	s								
	grinding solid foods									
6	emulsion and emulsification									
	emulsion stability									
	emulsification and homogenization									
	applications									
	mixing liquids									
7	food preservation concept									
8	ph, water activity, oxidation-reduction potential (eh), barrier factor concepts	1								
9	MIDTERM EXAM									
10	the concept of food spoilage									
	2. spoilage in foodstuffs									
	factors limiting microbial growth in for	ods								
11	drying Idefinition of drving									
	drying methods									
Activit	es			lumber	Duration (hour)	Total Work				
						Load (hour)				
Theore	icent treatments		1 1	4	2.00	28.00				
Practic	als/Labs			- 	0.00	0.00				
Self stu	dvarectioner (enation of heat by tr	ansport)	1	4	3.00	42.00				
Homew	vorks		0		0.00	0.00				
Project	heating food with water vapor		0	1	0.00	0.00				
Field S	tudies		0	1	0.00	0.00				
Midtern	n exams		1		15.00	15.00				
Others			2		10.00	20.00				
Finai E	Textbooks, References and/or Other			ialarua temer işiemler ensel	ders notian-Surey 15.00	ya Saltan 15.00				
Total W	Vork Load		1-1-			120.00				
Total w	ork load/ 30 hr		Gid	la Mühendisliğinde T	emel İşlemler-Bekir	Cemeroğlu				
ECTS (Credit of the Course					4.00				
23	Assesment		1							
TERML	EARNING ACTIVITIES	NUMBE R	WEIGHT							
Midtern	n Exam	1	30.00							
Quiz		1	10.00							
Home v	work-project	0	0.00							
Final E	xam	1	60.00							
Total		3	100	100.00						
Contrib Succes	oution of Term (Year) Learning Activities s Grade	es to	40.	40.00						
Contrib	oution of Final Exam to Success Grade)	60.	00						
Total			100.00							

Measurement and Evaluation Techniques Used in the	Measurement and evaluation is carried out according to
Course	the principle of Bursa Uludağ University Associate and
	Undergraduate Education Regulation.

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	1	2	1	1	1	1	1	1	1	1	1	1	0	0	0	0
ÖK2	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0
ÖK3	3	2	3	3	3	3	3	2	2	2	2	2	0	0	0	0
ÖK4	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0
ÖK5	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0
ÖK6	3	2	3	3	3	3	4	2	2	2	2	2	0	0	0	0
ÖK7	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	b 1 very low :				2 Iow		3 Medium			4 High			5 Very High			