

BREAD TECHNOLOGY

1	Course Title:	BREAD TECHNOLOGY
2	Course Code:	GIDS222
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	4
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:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr.Gör.Dr. AYŞE NESLİHAN DÜNDAR
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	gocmend@gmail.com 2941495 Ziraat Fakültesi Gıda Mühendisliği Bölümü
17	Website:	
18	Objective of the Course:	To produce bread in accordance with the the Turkish Food Codex and to gain competence to control the production of bread
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Having ability of following current information in the production of bread
	2	Having knowledge in order to be able to realise the production of bread in conformity with regulations and Turkish Food Regulation
	3	To be effective in teamwork in bread production companies
	4	Having the ability in order to respond to the development and demands of bread sector.
	5	Having the ability and effort of doing Research and Development for the production of bread
	6	Acquiring skill about how to produce functional and competitive products for the production of bread
	7	Having the ability of using the machines necessary for bread production
	8	Following the developments in science and technology and having the will of innovating oneself continuously for the production of bread
	9	
	10	
21	Course Content:	
	Course Content:	
Week	Theoretical	Practice

1	Definition of bread and the raw materials used in bread production	
2	The raw materials used in bread production (Cont)	
3	The chemical composition of bread flour	
4	The production of bread	
5	The production of bread (Cont.)	
6	Technique of sourdough	
7	The sweet yeast technique	
8	Midterm examination and repeating courses	
9	Dough errors	
10	Bread errors	
11	Microbiological spoilage in bread	
12	Bread staling	
13	Local bread types	

Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical Materials:	Technology. Ataturk Univ. Fac. of Agric. Eng. Pub. No: 29, Izmir/TURKEY (in Turkish)	2	28.00	28.00
Practicals/Labs		0	0.00	0.00
Self study and preperation	Eng. Pub. No: 29, Izmir/TURKEY (in Turkish)	0	0.00	0.00
Homeworks		1	15.00	15.00
TERM LEARNING ACTIVITIES	NUMBE R	WEIGHT		
Projects	0	0.00	0.00	0.00
Field Studies	0	0.00	0.00	0.00
Midterm exams	0	0.00	20.00	20.00
Quiz				
Others	0	0.00	0.00	0.00
Final Exams	1	50.00	25.00	25.00
Total Work Load				88.00
Total work load/30 hr				2.93
Contribution of Term (Year) Learning Activities to ECTS Credit of the Course		50.00		3.00
Contribution of Final Exam to Success Grade		50.00		
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	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	5	3	3	3	3	4	3	3	3	3	0	0	0	0	0	0

ÖK2	5	3	3	3	3	4	3	3	3	3	0	0	0	0	0	0
ÖK3	5	3	3	3	3	4	3	3	3	3	0	0	0	0	0	0
ÖK4	5	3	5	4	5	4	5	5	3	5	0	0	0	0	0	0
ÖK5	5	3	5	4	5	4	5	5	3	5	0	0	0	0	0	0
ÖK6	5	3	5	4	5	4	5	5	3	5	0	0	0	0	0	0
ÖK7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK8	0	0	0	0	0	0	0	0	0	0	0	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							