MALT AND BEER TECHNOLOGY											
1	Course Title:	MALT A	ND BEER TECHNOLOGY								
2	Course Code:	GMB503	3								
3	Type of Course:	Optional									
4	Level of Course:	Second	Cycle								
5	Year of Study:	1									
6	Semester:	1									
7	ECTS Credits Allocated:	6.00									
8	Theoretical (hour/week):	2.00									
9	Practice (hour/week):	0.00									
10	Laboratory (hour/week):	2									
11	Prerequisites:	None									
12	Language:	Turkish									
13	Mode of Delivery:	Face to f	ace								
14	Course Coordinator:	Doç.Dr.	OZAN GÜRBÜZ								
15	Course Lecturers:										
16	Contact information of the Course Coordinator:	Uludağ Ü 16059 G Tel: 0224 Fax: 022 e-posta:	Jniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü örükle/Bursa 4 2941500 24 2941402 ozang@uludag.edu.tr								
17	Website:										
18	Objective of the Course:	Introduci brewing	ng theorical and practical knowledge about malt and								
19	Contribution of the Course to Professional Development:										
20	Learning Outcomes:										
		1	The students will be able to learn beer raw materials and their properties								
		2	The students will be able to learn malt production technology								
		3	The students will be able to learn beer production technology								
		4	The students will be able to learn types, classification and composition of beer								
		5	The students will be able to learn beer production faults and related analysis methods								
		6	The students will be able to learn related laws and requirements								
		7									
		8									
		9									
		10									
21	Course Content:										
		Co	ourse Content:								
Week	Theoretical		Practice								
1	Beer description, history and beer so Turkey	ector in									
2	Beer raw materials and properties										

4         Beer production technology: granulation           5         Beer production technology: mashing           6         Beer production technology: fermentation           7         Beer production technology: serietle           9         Beer production technology: resettle           10         Description technology: resettle           11         Types, classification and composition of beer           12         Types, classification and composition of beer           13         Beer quality and stability           14         Related laws and requirements           15         Sevene Changem and Hall the London 1971           16         Sevene Changem and Hall the London 1971           17         Technology of Brewing and Malting Wolfgang Kunze VLB Berlin 1996           11         Boer quality and stability           11         Boer quality and stability           12         Textbooks, References and/or Other           * Halt ve Bira Teknologis (Ismet Turker, Ahmet Canbag), Akting and Brawing and Malting Wolfgang Kunze VLB Berlin 1996           * Halt ve Bira Teknologis (	3	Malt tec	hnolog	y: dry	ing an	d roast	ting of	f barle	у										
5         Beer production technology: beiling, cooling           7         Beer production technology: rementation           8         Beer production technology: rementation           9         Beer production technology: resettle           9         Beer production technology: special termination opstam and modern beer production methnolods           10         Beer production technology: Filtration, clarification, pasteurisation           11         Types, classification and composition of beer           12         Types, classification and composition of beer           13         Beer quality and stability           14         Related laws and requirements           7         Textbooks, References and/or Other Materials:           * Materials:         * Powerpoint summanine Stability           * Textbooks, References and/or Other         * Powerpoint summanine Stability           * Materials:         * Materials:           * Materials:         * Powerpoint summanine Stability           * Textbooks, References and/or Other         * Material stability <t< th=""><th>4</th><th>Beer pro</th><th>oductic</th><th>on tech</th><th>nolog</th><th>ıy: grar</th><th>nulatio</th><th>n</th><th></th><th></th><th></th><th></th><th></th><th></th><th></th><th></th><th></th></t<>	4	Beer pro	oductic	on tech	nolog	ıy: grar	nulatio	n											
6         Beer production technology: boiling, cooling           7         Beer production technology: resultion           8         Beer production technology: special termentation system and modern beer production technology: Filtration, clarifrication, pasteurisation           10         Beer production technology: Filtration, clarifrication, pasteurisation           11         Types, classification and composition of beer           12         Types, classification and composition of beer           13         Beer quality and stability           14         Related laws and requirements           22         Textbooks, References and/or Other Materials:           * Stevens Chapma and Hall to London 1971           * Technology of Brewing Science         J. S. Hough, D. E. Briggs and R. Stevens Chapma and Hall to London 1971           * Technology of Brewing and Matting Wolfgang Kurze VLB Berlin 1986         • Matting and Brewing Science J. S. Hough, D. E. Briggs and R. Stevens Chapma and Hall to London 1971           * Technology of Brewing and Matting Wolfgang Kurze VLB Berlin 1986         • Matting and Brewing Science J. S. Hough, D. E. Briggs and R. Stevens Chapma and Hall to London 1971           * Technology of Brewing and Matting Wolfgang Kurze VLB Berlin 1986         • Matting and Brewing Science J. S. Hough, D. E. Briggs and R. Stevens Chapma and Hall to London 1971           * Technology of Brewing Addition (hour)         Total Work Load           * Matting and Brewing Scin	5	Beer pro	oductic	on tech	nolog	y: mas	hing												
7         Beer production technology: resettle           9         Beer production technology: sestel           10         Beer production technology: Filtration, clarification, pasteurisation         Image: Section 1           11         Types, classification and composition of beer production technology: Filtration, clarification, pasteurisation         Image: Section 1           12         Types, classification and composition of beer         Image: Section 1         Image: Section 1           14         Related laws and requirements         Powerpoint summian         Image: Section 1         Section 1         Section 1         Section 2           22         Textbooks, References and/or Other Materials:         Powerpoint summian         Powerpoint summian         Section 2         Section 1         Section 1         Section 1         Section 2         Section 1         Section 1         Section 1         Section 1         Section 1         Section 1         Section 1 <th< th=""><th>6</th><th>Beer pro</th><th>oductic</th><th>on tech</th><th>nolog</th><th>y: boili</th><th>ng, co</th><th>oling</th><th></th><th></th><th></th><th></th><th></th><th></th><th></th><th></th><th></th></th<>	6	Beer pro	oductic	on tech	nolog	y: boili	ng, co	oling											
8         Beer production technology: resettle           9         Beer production technology: special fermentation system and modern beer production methods           10         Beer production technology: Filtration, clarification, pasteurisation	7	Beer pro	oductic	on tech	nolog	ıy: ferm	nentat	ion											
9         Beer production technology: special Information system and modern beer production methods           10         Beer production technology: Filtration, clarification, pasteurisation           11         Types, classification and composition of beer           12         Types, classification and composition of beer           13         Beer quality and stability         Interview           14         Related laws and requirements         Powerpoint summian • Kilcy O. 1996. Alkolid içkler Teknolojisi U.U Basimevi, Bursa           22         Textbooks, References and/or Other Materials:         • Powerpoint summian • Kilcy O. 1996. Alkolid içkler Teknolojisi U.U Basimevi, Bursa           23         Destructure         • Powerpoint summian • Kilcy O. 1996. Alkolid içkler Teknolojisi U.U Basimevi, Bursa           24         Textbooks, References and/or Other Materials:         • Powerpoint summian • Number         Duration (nour)         Total Work Load (nour)           7         Patchologisi (Ismet Tarker, Ahmet Canbas).         Number         Duration (nour)         Total Work Load (nour)           7         Patchologis (Ismet Tarker, Ahmet Canbas).         1         80.00         80.00           7         Patchologis (Ismet Tarker, Ahmet Canbas).         1         80.00         80.00           7         Patchologis (Ismet Tarker, Ahmet Canbas).         1         80.00         80.00 </th <th>8</th> <th>Beer pro</th> <th>oductic</th> <th>on tech</th> <th>nolog</th> <th>y: rese</th> <th>ettle</th> <th></th>	8	Beer pro	oductic	on tech	nolog	y: rese	ettle												
10         Beer production technology: Filtration, diarification, pasteurisation           11         Types, classification and composition of beer           12         Types, classification and composition of beer           13         Beer quality and stability           14         Related laws and requirements           22         Textbooks, References and/or Other           Materials:         • Powerpoint sunumlar, exit, c. 1996, Alkollu İçkiler Teknolojisi U. Ü Basimevi, Bursa           • Textbooks, References and/or Other         • Powerpoint sunumlar, exit, c. 1996, Alkollu İçkiler Teknolojisi U. Ü Basimevi, Bursa           • Textbooks, References and/or Other         • Powerpoint sunumlar, exit, c. 1996, Alkollu İçkiler Teknolojisi U. Ü Basimevi, Bursa           • Textbooks, References and/or Other         • Powerpoint sunumlar, exit, c. 1996, Alkollu İçkiler Teknolojisi U. Ü Basimevi, Bursa           • Textbooks, References and/or Other         • Powerpoint sunumlar, exit, c. 1996, Alkollu İçkiler Teknolojisi U. Ü Basimevi, Bursa           • Number         Duration (hour)         Total Work Load (hour)           • Mait ve Bira Teknolojisi (Ismet Turker, Ahmet Canbas),         Number         Duration (hour)           Theorelical         • Ou         0.00         0.00           Practicals/Labs         14         2.00         28.00           Fetkal LéganMatri Mathogastermes         1         80.00<	9	Beer pro fermenta producti	oductic ation s on me	on tech ystem thods	nolog and r	ly: speo nodern	cial beer												
11         Types, classification and composition of beer           12         Types, classification and composition of beer           13         Beer quality and stability           14         Related laws and requirements           22         Textbooks, References and/or Other Materials:         • Powerpoint sunumiar • Kilç O. 1996. Alkollü Çkiler Teknolojisi U. Ü Basimevi, Bursa • Stevens Chapman and Hall td London 1971 • Schevens Chapman and Hall td London 1971 • Technology of Brewing and Malting Wolfgang Kunze VLB Berlin 1996           Activites         Number         Duration (hour)           Total Work Load         14         2.00         28.00           Practicals/Labs         14         2.00         28.00           Practicals/Labs         14         2.00         28.00           Practicals/Labs         14         80.00         80.00           Progress         1         80.00         80.00           Progress         0         0.00         0.00         0.00           Others         0         0         0.00         0.00         0.00           Field Studies         0         0.00         0.00         0.00         0.00           Others         0         0.00         0.00         0.00         0.00           Total Work Load	10	Beer pro	oductic ion, p	on tech asteur	nolog isatio	ıy: Filtra n	ation,												
12         Types, classification and composition of beer           13         Beer quality and stability	11	Types, o	lassifi	cation	and c	ompos	sition o	of bee	r										
13         Beer quality and stability           14         Related laws and requirements           22         Textbooks, References and/or Other Materials:         • Powerpoint summarr • Kill Q. 1996. Alkollù İçkiler Teknolojisi U Ü Basımevi, Bursa • Matting and Brewing Science J. S. Hough, D. E. Briggs and R. Stevens Chapman and Hall Itd London 1971 • Technology of Brewing and Malting Wolfgang Kunze VLB Berlin 1996           Activites         Number         Duration (hour)         Total Work Load (hour)           Theorelical         Cov4 Academic pres. Loip 560         28.00           Practicals/Labs         14         2.00         28.00           Precentical         Output feature         10.00         80.00           Progens         1         80.00         80.00           Progens         0         0.00         0.00           Field Studies         0         0.00         0.00         0.00           Others         0         0.00         0.00         0.00         0.00           Total Work Load         Total Work Load         7.83         Courter the status         7.83         7.83           Zonal Work Load         Zers / Conse	12	Types, o	classifi	cation	and c	ompos	sition o	of bee	r										
14         Related laws and requirements           22         Textbooks, References and/or Other Materials:         • Powerpoint sunumlari • Kilig O. 1996. Alkolio Içkiler Teknolojisi U.Ü Basimevi, Bursa           24         Textbooks, References and/or Other Materials:         • Powerpoint sunumlari • Kilig O. 1996. Alkolio Içkiler Teknolojisi U.Ü Basimevi, Bursa           and R. Stevens Chapman and Hall Id London 1971         • Technology of Brewing and Malting Wolfgang Kunze VLB Berlin 1996           Activites         Number         Duration (hour)         Total Work Load (hour)           Theoretical         CW44 Academic pres. Loa 956b         28.00           Practicals/Labs         14         2.00         28.00           Predictes/Labs         Number         Duration (hour)         Total Work Load (hour)           Homeworks         1         80.00         80.00           Brender         0         0.00         0.00           Field Studies         0         0.00         0.00           Field Studies         0         0.00         0.00           Cost Interver         1         Storu         235.00         85.00           Total Work Load         2         1000         0.00         0.00           Cost Interver         0         0.00         0.00         0.00 <th>13</th> <th>Beer qu</th> <th>ality ar</th> <th>nd stat</th> <th>oility</th> <th></th>	13	Beer qu	ality ar	nd stat	oility														
22         Textbooks, References and/or Other Materials:         • Powerpoint sunumlari • Killi Q. 1996. Alkollů İçkiler Teknolojisi U.Ü Basimevi, Bursa • Matting and Brewing Science J. S. Hough, D. E. Briggs and R. Stevens Chapman and Halting Wolfgang Kunze VLB Berlin 1996           Activites         Number         Duration (hour)         Total Work Load (hour)           Theorefical         O4/4 Academic pres. Lo 24/60         28.00           Practicals/Labs         14         2.00         28.00           Practicals/Labs         14         2.00         28.00           Practicals/Labs         14         2.00         28.00           Practicals/Labs         14         2.00         28.00           Presenter         1         80.00         80.00           Bright Studies         0         0.00         0.00           Homeworks         1         80.00         80.00           Brogense Studies         0         0.00         0.00           Others         0         0.00         0.00         0.00           Total Work Load         1         95.00         85.00         85.00           Total Work Load         1         90         0.00         0.00           Total Work Load         1         90         0.00         0.00 <th>14</th> <th>Related</th> <th colspan="9">Related laws and requirements</th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th>	14	Related	Related laws and requirements																
Activites       Number       Duration (hour)       Total Work Load (hour)         Theorefical       CW4 Academic pres. Lo 2(6)       28.00         Practicals/Labs       14       2.00       28.00         Practicals/Labs       14       2.00       28.00         Homeworks       1       80.00       80.00         Brogent Exam       0       0.00       0.00       0.00         Homeworks       0       0.00       0.00       0.00         Brogent Exam        1       900       0.00       0.00         Others       0       0.00       0.00       0.00         Total Work Load       235.00       7.83       235.00       7.83         ECTS / WORK LOAD TABLE       100.00       6.00       00       0.00         Weasurement and Evaluation Techniques Used in the course       23.00       00       0.00       0.00         ContriBUTION OF LEARNING O	22	Textboo Material	ferenc	es an	id/or Of	ther		• F • H Bu • N ar • T Be	<ul> <li>Powerpoint sunumları</li> <li>Kılıç O. 1996. Alkollü İçkiler Teknolojisi U.Ü Basımevi, Bursa</li> <li>Malting and Brewing Science J. S. Hough, D. E. Briggs and R. Stevens Chapman and Hall Itd London 1971</li> <li>Technology of Brewing and Malting Wolfgang Kunze VLB Berlin 1996</li> <li>Melt ve Bira Teknolojisi (İsmet Türken Alwart Contex)</li> </ul>										
Theoretical         CW4 Academic pres. Lo 260         28.00           Practicals/Labs         14         2.00         28.00           Freidits/Labs         14         2.00         28.00           Freidits/Labs         14         2.00         28.00           Freidits/Labs         1         80.00         80.00           Brogers         0         0.00         0.00         0.00           Brogers         0         0         0.00         0.00         0.00           Field Studies         0         0         0.00         0.00         0.00           Others         0         0         0.00         0.00         0.00           Others         0         0         0.00         0.00         0.00           Total Work Load         235.00         85.00         85.00         7.83           Cottibutio of Einal Evan to Success Crade         100.00         6.00         0.00           Total Work Load         7.83         00         6.00         00         0.00           Total Work Load         Totuore         100.00         6.00         00         0.00         0.00           Yes         ECTS / WORK LOAD TABLE         24         ECTS /	Activites									Numt	ber	<u>.,</u> ;	Dura	Duration (hour)			Total Work Load (hour)		
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Tel:Rifuel2x RNNer socrativities         Number         W éfshrt         1.00         14.00           Homeworks         1         80.00         80.00         80.00           Projects         0         0.00         0.00         0.00           Field Studies         0         0.00         0.00         0.00           Matter exams         1         500         0.00         0.00           Others         0         0.00         0.00         0.00           Others         0         0.00         0.00         0.00           Total Work Load         2         101.00         85.00         85.00           Total Work Load         2         100.00         6.00         0           Total Work Load         2         100.00         85.00         85.00           Total Work Load         5         0         6.00         7.83           Contrickuing of Final Evaluation Techniques Used in the Course         6.00         7.83         6.00           Total         Total Work LOAD TABLE         100.00         9         9         9         9         9         9         9         9         9         9         9         9         9         9         9<	Practicals/Labs									14				2.00			28.00		
I I 80.00       80.00         Projects       0 <th colsp<="" th=""><th><b>Ferkin</b>tu</th><th colspan="9">SEKALLEY RNAR OPERATORES</th><th colspan="4">WÉIGHT</th><th></th><th colspan="2">14.00</th></th>	<th><b>Ferkin</b>tu</th> <th colspan="9">SEKALLEY RNAR OPERATORES</th> <th colspan="4">WÉIGHT</th> <th></th> <th colspan="2">14.00</th>	<b>Ferkin</b> tu	SEKALLEY RNAR OPERATORES									WÉIGHT					14.00		
Briderin Exam         0         <	Homew	vorks								1			80.00	80.00			80.00		
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Midle work project       0       0.00       0.00         Others       0       0.00       0.00         Others       0       0.00       0.00         Others       0       0.00       0.00         Total Work Load       Total work load/ 30 hr       235.00         Total work load/ 30 hr       7.83         Control Evame to Suppose Grade       ECTS Credit of the Course       Total work load/ 30 hr       7.83         Total work load/ 30 hr       7.83         Control Evame to Suppose Grade       Forde       7.83         Total Work Load       Total Work Load       7.83         Total Work Load TabLe         Total Work LOAD TABLE         Total PQ1 PQ2 PQ3 PQ4 PQ5 PQ6 PQ7 PQ8 PQ9 PQ1 PQ1 PQ11 PQ11 PQ12 PQ1 PQ14 PQ15 PQ16         CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME         GK1       5       4       5       0       0       0       0 <th>Field St</th> <th>tudies</th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th> <th colspan="3">0</th> <th>0.00</th> <th colspan="3">0.00</th> <th colspan="2">0.00</th>	Field St	tudies								0			0.00	0.00			0.00		
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Final Exams       I       I       I       I       II       II       II       II       II       II       II       II       II       II       II       II       II       II       II       III        IIII       IIII       IIII       IIII       IIII       IIIII       IIII       IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	Others									0			0.00	0.00			0.00		
Total Work Load       235.00         Total Work Load       7.83         Contribution of Einol Event to Success Crede       6.00         ECTS Credit of the Course       6.00         Total       100.00         Measurement and Evaluation Techniques Used in the Course       6.00         24       ECTS / WORK LOAD TABLE         Zontribution of Einol Event to Success Crede         24       ECTS / WORK LOAD TABLE         Zontribution OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS         0       QUALIFICATIONS         0       0       0       0         0K1       5       4       5       4       5       3       5       4       0       0       0       0         0K2       3       5       4       5       4       5       3       5       0       0       0       0       0	Final E	Exams 2									100.00					85.00			
Total work load/ 30 hr Contribution of Eigel Exem to Success Grade       7.83         Contribution of Eigel Exem to Success Grade       15 00         CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME         VOID         Void       7.83         100.00       6.00         Measurement and Evaluation Techniques Used in the Course       VOID       VOID         24       ECTS / WORK LOAD TABLE         CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS         VOID       VOID         ="" th=""><th>Total W</th><th colspan="8">otal Work Load</th><th colspan="4"></th><th colspan="5">235.00</th></th>	<th>Total W</th> <th colspan="8">otal Work Load</th> <th colspan="4"></th> <th colspan="5">235.00</th>	Total W	otal Work Load												235.00				
6.00         Total         100.00         Measurement and Evaluation Techniques Used in the Course         24       ECTS / WORK LOAD TABLE         25       CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS         0         ÖK1       5       4       5       924       PQ1       PQ1       PQ11       PQ12       PQ1       PQ14       PQ15       PQ16         ÖK1       5       4       5       926       PQ7       PQ8       PQ9       PQ11       PQ12       PQ1       PQ14       PQ15       PQ16         ÖK1       5       4       5       3       5       0       0       0       0       0       0       0       0       0       0       0       0       0	Total work load/ 30 hr								5/	50,00						7.83			
Measurement and Evaluation Techniques Used in the Course         24 ECTS / WORK LOAD TABLE         CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS         PQ1       PQ2       PQ3       PQ4       PQ5       PQ6       PQ7       PQ8       PQ9       PQ1       PQ11       PQ12       PQ1       PQ14       PQ15       PQ16         ÖK1       5       4       5       4       5       3       5       4       0	ECTS Credit of the Course									0.00						6.00			
24 ECTS / WORK LOAD TABLE         CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS         PQ1       PQ2       PQ3       PQ4       PQ5       PQ6       PQ7       PQ8       PQ9       PQ1       PQ11       PQ12       PQ1       PQ14       PQ15       PQ16         ÖK1       5       4       5       4       5       3       5       4       0       0       0       0       0       0         ÖK2       3       5       4       5       4       5       3       5       0 <th>Measur Course</th> <th>rement a</th> <th>nd Eva</th> <th>aluatio</th> <th>n Tec</th> <th>hnique</th> <th>s Use</th> <th>d in th</th> <th>ie</th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th>	Measur Course	rement a	nd Eva	aluatio	n Tec	hnique	s Use	d in th	ie										
25       CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS         PQ1       PQ2       PQ3       PQ4       PQ5       PQ6       PQ7       PQ8       PQ9       PQ1       PQ11       PQ12       PQ1       PQ14       PQ14       PQ15       PQ16         ÖK1       5       4       5       4       5       3       5       4       0       <	24	ECTS	/WO	RK L	OAD	TAB	LE												
PQ1         PQ2         PQ3         PQ4         PQ5         PQ6         PQ7         PQ8         PQ9         PQ1         PQ11         PQ12         PQ1         PQ14         PQ15         PQ16           ÖK1         5         4         5         4         5         3         5         4         0	25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS																	
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<b>ÖK2</b> 3 5 4 5 4 2 4 5 3 5 0 0 0 0 0 0	ÖK1	5	4	5	4	5	4	5	3	5	4	0	0	0	0	0	0		
	ÖK2	3	5	4	5	4	2	4	5	3	5	0	0	0	0	0	0		

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