PROFESSIONAL APPLICATION

1	Course Title:	PROFESSIONAL APPLICATION
2	Course Code:	GMD3237
3	Type of Course:	Compulsory
4	Level of Course:	First Cycle
5	Year of Study:	3
6	Semester:	5
7	ECTS Credits Allocated:	2.00
8	Theoretical (hour/week):	0.00
9	Practice (hour/week):	4.00
10	Laboratory (hour/week):	0
11	Prerequisites:	-
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. OZAN GÜRBÜZ
15	Course Lecturers:	Prof. Dr. Fikri BAŞOĞLU Prof. Dr. Duygu GÖÇMEN Prof. Dr. Mihriban KORUKLUOĞLU Doç. Dr. Vildan UYLAŞER Doç. Dr. Ozan GÜRBÜZ Doç. Dr. Tülay ÖZCAN Doç. Dr. C. Ece TAMER Doç. Dr. Yasemin ŞAHAN Doç. Dr. Lütfiye Yılmaz ERSAN Yrd. Doç. Dr. Arzu AKPINAR-BAYİZİT Yrd. Doç. Dr. Ayşegül KUMRAL Yrd. Doç. Dr. Bige İNCEDAYI
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0224 2941491 Fax: 0224 2941402 e-posta: ucopur@uludag.edu.tr
17	Website:	
18	Objective of the Course:	Organization of food plants and manufacturing processes, product development, identifying and improving product quality and to inform about food safety and food microbiology.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	The students will be able to learn food processing equipment.
	2	The students will be able to learn about the instrumental equipment used in food analysis.
	3	The students will be able to produce tarhana, knows the quality criteria and make quality analysis
	4	The students will be able to take samples from food microbiologically, to make planting and interpret the results of microbiological cultivation.
	5	The students will be able to produce boza from various raw materials, knows the quality criteria and make quality analysis.
	6	The students will be able to produce wine, know the quality criteria and make quality analysis.

	7	The students will be able to have information on the semi-finished product (fruit concentrate and puree) and production of finished products. They will have information on the semi-finished product (fruit concentrate and puree) and packaging of finished products.
	8	The students will be able to produce yogurt, know the quality criteria and make quality analysis.
	9	The students will be able to obtain information on the retail frozen food sector. They will have information about the freezing methods of various food items (pizza, seafood, puff pastry dough, fruit and vegetables). They will have information on process design and project planning of frozen food processing factories.
	10	The students will be able to obtain information on the application of analysis of food additive- residue.

21	Course Content:

Course Content:

Week	Theoretical	Practice
1		Introduction of pilot plant of Food Engineering Department
2		Introduction of Instrumental Analysis Laboratory of Food Engineering Department
3		Tarhana production
4		Microbiological analysis
5		Boza production
6		Wine production
7		The students will be able to have information on the semi-finished product (fruit concentrate and puree) and production of finished products. They will have information on the semi-finished product (fruit concentrate and puree) and packaging of finished products.
8		Yoghurt production
9		The students will be able to produce yogurt, know the quality criteria and make quality analysis.
10		The students will be able to obtain information on the application of analysis of food additive- residue.
11		Technical visit
12		The students will be able to obtain information on the retail frozen food sector. They will have information about the freezing methods of various food items (pizza, seafood, puff pastry dough, fruit and vegetables). They will have information on process design and project planning of frozen food processing factories.
13		Technical visit
14		The students will be able to have information on the semi-finished product (fruit concentrate and puree) and production of finished products. They will have information on the semi-finished product (fruit concentrate and puree) and packaging of finished products.

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	0	0.00	0.00
Practicals/Labs	14	4.00	56.00
Self study and preperation	0	0.00	0.00
Homeworks	1	2.00	2.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	0	0.00	0.00
Others	0	0.00	0.00
Final Exams	1	8.00	8.00
Total Work Load			66.00
Total work load/ 30 hr			2.20
ECTS Credit of the Course			2.00

22	Textbooks, References and/or Other Gıda biyoteknolojisi / editör: Necla Aran Food biotechnology / edited by Kalidas Shetty, [et al.] 1982 p. Sandholm and Maria Saarela Cambridge : Woodhead Publishing, 2005, 395 p. Microbiology / Lansing M. Prescott, John P. Harley, Donald A. Klein 6th ed. New York: McGraw-Hill Higher Education, 2005, 992 p.
23	Assesment

TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	0	0.00
Quiz	0	0.00
Home work-project	1	40.00
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		

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	5	5	5	3	2	2	3	2	4	2	0	0	0	0	0
ÖK2	5	5	5	5	3	2	2	4	2	3	4	0	0	0	0	0
ÖK3	3	3	4	4	4	4	3	3	3	4	3	0	0	0	0	0
ÖK4	3	3	4	4	4	4	3	3	3	4	3	0	0	0	0	0
ÖK5	3	3	4	4	4	4	3	3	3	4	3	0	0	0	0	0
ÖK6	3	3	4	4	4	4	3	3	3	4	3	0	0	0	0	0
ÖK7	5	3	3	3	4	2	2	4	4	4	4	0	0	0	0	0
ÖK8	3	3	4	4	4	4	3	3	3	4	3	0	0	0	0	0
ÖK9	5	3	3	3	4	2	2	4	4	4	2	0	0	0	0	0
ÖK10	3	4	3	4	4	2	2	2	2	3	4	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**				