

FRUIT AND VEGETABLE PROCESSING TECHNOLOGY

1	Course Title:	FRUIT AND VEGETABLE PROCESSING TECHNOLOGY	
2	Course Code:	GMD4238	
3	Type of Course:	Compulsory	
4	Level of Course:	First Cycle	
5	Year of Study:	4	
6	Semester:	8	
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:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Prof. Dr. Ö.UTKU ÇOPUR	
15	Course Lecturers:	-	
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 Fax: 0224 2941402 e-mail: ucopur@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	The aim of this course is to teach the students the basic processes and the process technology for the production of fruits and vegetables and give information to manage physical, biochemical and microbiological changes during production.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	The student will be able to learn composition and nutrition values of fruits and vegetables.
		2	The student will be able to learn fruit and vegetable processing technology.
		3	The student will be able to learn equipments used in fruit and vegetable processing.
		4	The student will be able to have knowledge about quality control of processed fruit and vegetable.
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	

1	Harvesting, Storage and Pre-Processing of Fruits	
2	Drying of Fruits	
3	Freezing of Fruits	
4	Canning of Fruits	
5	Fruit Juice Production	
6	Chemical and Biochemical Changes Occured during Fruits Processing and Microbiological Deterioration	
7	Harvesting and Storage of Vegetables. Pre Processing Steps of Canned Food Production	
8	Overall Evaluation of the Subjects	
9	Canning of Vegetables	
10	Vegetable Juice, Ketch-Up and Tomato paste, Tomato Sauce Production	
11	Drying of Vegetables	
12	Freezing and Freeze Drying of Vegetables	
13	Preservation of Vegetables by Lactic Acid Fermentation	
14	Chemical and Biochemical Changes Occured inVegetable Processing	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	1.00	14.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	25.00	25.00
Others	0	0.00	0.00
Final Exams	1	25.00	25.00
Total Work Load			117.00
Total work load/ 30 hr			3.90
ECTS Credit of the Course			3.00

		<p>Cemeroğlu, B., Karadeniz, F. 2001. Meyve Suyu Üretim Teknolojisi. Gıda Teknolojisi Derneği Yayınları No: 25 Ankara, 384 s.</p> <p>Cemeroğlu, B., Karadeniz, F., Özkan M. 2003. Meyve ve Sebze İşleme Teknolojisi 3. Cilt. Gıda Teknolojisi Derneği Yayınları, No.28, Ankara. 690 s.</p>
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23	Assesment	
TERM LEARNING ACTIVITIES	NUMBE R	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		
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	4	3	2	2	4	5	4	3	0	0	0	0	0
ÖK2	5	3	3	4	4	2	2	4	5	4	4	0	0	0	0	0
ÖK3	5	3	3	4	3	2	2	3	5	3	3	0	0	0	0	0
ÖK4	5	3	2	4	4	2	2	3	5	5	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							