

# FOOD INDUSTRY MACHINES

1	Course Title:	FOOD INDUSTRY MACHINES	
2	Course Code:	GESS005	
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. BARIŞ SÖNMEZ	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:		
17	Website:		
18	Objective of the Course:	And objectives of the theoretical teaching of the machines used in food industry	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Food industry classification according to the purpose machines
		2	Learn the functions of the food industry machines
		3	Implementation issues to make the lessons learned
		4	To adapt to work life
		5	A combination of theory and application consolidation
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21	Course Content:		
	Course Content:		
Week	Theoretical		Practice
1	Weighting and measuring instruments		
2	Washing and sorting machines		

3	Grizzly systems and machines for classification	
4	Filtration Systems	
5	Santrifugation, Mixers and Homogenizers	
6	Pipes and plate heat exchangers	
7	Evaporators, Dryer Systems	
8	Mills, presses and cutting machines I	
9	Mills, presses and cutting machines II	
10	Washing, filling and closing machines	
11	Transportation and transmission mechanisms	
12	Aseptic packaging systems I	
13	Aseptic packaging systems II	
14	Repeatnig	

22	Textbooks, References and/or Other Materials:	Food Endsutry Machines, Prof. İ Saldamlı, E. Saldamlı
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Activites		Number	Duration (hour)	Total Work Load (hour)
Midterm Exam	1	50.00		
Theoretical Quiz	1	14	16.00	224.00
Practicals/Labs		0	0.00	0.00
Home work project		0	0.00	0.00
Self study and preperation		0	0.00	0.00
Final Exam	1	50.00		
Homeworks		0	0.00	0.00
Total Projects		0	0.00	0.00
Contribution of Term (Year) Learning Activities to		50.00		
Field Studies		0	0.00	0.00
Midterm exams		1	0.00	0.00
Contribution of Final Exam to Success Grade		50.00		
Others		0	0.00	0.00
Final Exams		1	0.00	0.00
Measurement and Evaluation Techniques Used in the				
Total Work Load				224.00
Total work load/30 hrs				7.47
24	ECTS/ WORK LOAD TABLE			
ECTS Credit of the Course				3.00

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	4	5	5	5	5	5	4	5	5	5	5	5	0	0	0	0
ÖK2	4	4	4	4	5	4	5	5	0	5	5	5	0	0	0	0
ÖK3	5	5	5	5	5	5	4	4	5	4	5	5	0	0	0	0
ÖK4	5	5	4	5	5	5	5	5	4	5	4	5	0	0	0	0

ÖK5	4	5	5	5	5	5	5	5	5	5	4	4	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							