

# UNIT OPERATIONS IN FOOD PROCESSING I

1	Course Title:	UNIT OPERATIONS IN FOOD PROCESSING I	
2	Course Code:	GIDZ101	
3	Type of Course:	Compulsory	
4	Level of Course:	Short Cycle	
5	Year of Study:	1	
6	Semester:	1	
7	ECTS Credits Allocated:	3.00	
8	Theoretical (hour/week):	2.00	
9	Practice (hour/week):	2.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	-	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Dr. Öğr. Üyesi SÜREYYA SALTAN EVRENSEL	
15	Course Lecturers:	-	
16	Contact information of the Course Coordinator:	ssaltanev@gmail.com	
17	Website:		
18	Objective of the Course:	Introduction to Teaching Methods and Principles of Food Processing.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	The necessity of prevention and treatment of food
		2	Food drying techniques
		3	Drying of food problems and solutions
		4	Pasteurization and sterilization techniques
		5	Food cooling technologies
		6	Cooling storage techniques
		7	Storage problems and solutions
		8	
		9	
		10	
21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	Course presentation and indicated resources		
2	Preservation of foods, which cause deterioration of		
3	The drying process to make the evaporation process		
4	Drying methods		
5	Applying heat treatment		

6	Heat transfer by conduction, convection, radiation Indirect heating methods Direct heating methods Heat-processing applications	
7	Preserved by pasteurization	
8	Repeating courses, MIDTERM EXAM	
9	Maintained by the sterilization	
10	Sterilization of canned	
11	Maintained by the cooling process	
12	Repeating courses and quiz	
13	Cold storage	
14	Storage conditions ensure that	

22	Textbooks, References and/or Other Materials:	Gıdalarda temel işlemler ders notları-Süreyya Saltan Evrensel  Gıda Mühendisliğinde Temel İşlemler-Bekir Cemeroğlu Gıda Teknolojisi-Sıdıka Bulduk
23	Assesment	

Activites	Number	Duration (hour)	Total Work Load (hour)
Quiz	1	10.00	
Theoretical	14	2.00	28.00
Practicals/Labs	0	0.00	0.00
Final Exam	1	50.00	
Self study and preperation	14	3.00	42.00
Homeworks	0	0.00	0.00
Contribution of Term (Year) Learning Activities to Projects	50.00	0.00	0.00
Field Studies	0	0.00	0.00
Contribution of Final Exam to Success Grade	50.00		
Midterm exams	1	15.00	15.00
Others	2	10.00	20.00
Measurement and Evaluation Techniques Used in the Course	1	15.00	15.00
Total Work Load			120.00
Total work load/ 30 hr			4.00
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	1	2	1	1	1	1	1	1	1	1	1	1	0	0	0	0
ÖK2	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0
ÖK3	3	2	3	3	3	3	3	2	2	2	2	2	0	0	0	0
ÖK4	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0

ÖK5	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0
ÖK6	3	2	3	3	3	3	4	2	2	2	2	2	0	0	0	0
ÖK7	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			