WHEAT AND FLOUR ANALYSIS

1	Course Title:	WHEAT AND FLOUR ANALYSIS
2	Course Code:	GIDS217
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	1.00
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. HÜLYA AKBAŞ
15	Course Lecturers:	-
16	Contact information of the Course Coordinator:	neslihanayse@gmail.com 2962034 Yenişehir İbrahim Orhan Meslek Yüksekokulu Gıda Teknolojisi Programı
17	Website:	
18	Objective of the Course:	Wheat and flour to be able to analyses and interpretation
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	

	1	To gain ability of wheat and flour analysing
	2	To gain ability commenting on results of wheat and flour analysing
	3	To gain ability of using devices for analysing
	4	The adaptation, the idea for R&D studies in the laboratory.
	5	To take charge of working in the laboratory
	6	Be appropriate for the team work in laboratories
	7	Analysing and interpreting observance of ethical rules
	8	Being able to acquire skill for recording analysis results
	9	
	10	

21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	Grain sampling	Grain sampling methods
2	Impurity in wheat	Determination of impurity in wheat
3	Thousand grain and hectolitre weight in wheat	Determination of thousand grain and hectolitre weight

4	Moisture in wheat and flour	Determination of moisture in wheat and flour
5	Ash in wheat and flour	Determination of ash in wheat and flour
6	Lipids in wheat and flour	Determination of fatty acid in wheat and flour
7	Acidity in wheat and flour	Determination of free acidity by the method of Schulerud in wheat and flour
8	Term examination	
9	The enzyme activity in wheat and flour	Determination of falling number in wheat and flour
10	Gluten and gluten proteins	Determination of gluten in wheat and flour (manual)
11	Gluten and gluten proteins	Determination of gluten in wheat and flour (glutomatic)
12	Sedimentation value of wheat and flour, affecting factors	Determination of sedimentation and modified sedimentation in wheat and flour
13	Farinograph	Farinograph curve comments of flour
14	Extensograph	Extensograph curve comments of flour

22	Textbooks, References and/or Other Materials:	ELGUN, Adem; ERTUGAY, Zeki, CERTEL, Muharrem, KOTANCILAR, Gürbüz, Cereal and Products Analytical Quality Control and Laboratory Implementation Guide, Ataturk University, Agr. Faculty Pub., Erzurum,, 1998. OZKAYA, Hazım, OZKAYA Berrin, Cereal and Products Analytical Methods, Food Tech. Association Publications, Ankara, 2005.
23	Assesment	

TERM LEARNING ACTIVITIES	**NUMBER**	**WEIGHT**
Midterm Exam	1	30.00
Quiz	1	20.00
Home work-project	0	0.00
Final Exam	1	50.00
Total	3	100.00
Contribution of Term (Year) Learning Activities to Success Grade		50.00
Contribution of Final Exam to Success Grade		50.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		

24	**ECTS / WORK LOAD TABLE**

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	1.00	14.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	13	1.00	13.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	10.00	10.00
Others	1	10.00	10.00
Final Exams	1	15.00	15.00
Total Work Load			90.00
Total work load/ 30 hr			3.00
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	3	0	5	0	0	0	0	5	0	0	0	0	0	0	0	0
ÖK2	0	0	5	0	0	0	0	0	3	5	4	4	0	0	0	0
ÖK3	2	2	3	0	0	3	3	5	0	0	0	0	0	0	0	0
ÖK4	0	0	0	0	5	0	0	0	0	0	5	0	0	0	0	0
ÖK5	0	0	0	5	3	0	0	0	0	0	2	0	0	0	0	0
ÖK6	0	0	2	5	3	0	0	0	0	0	0	0	0	0	0	0
ÖK7	0	0	3	0	0	0	0	0	5	0	0	0	0	0	0	0
ÖK8	0	0	0	0	0	0	0	0	0	5	0	5	0	0	0	0

LO: Learning Objectives PQ: Program Qualifications

Contribution Level:	**1 very low**	**2 low**	**3 Medium**	**4 High**	**5 Very High**