

VEGETABLE OIL TECHNOLOGY

1	Course Title:	VEGETABLE OIL TECHNOLOGY
2	Course Code:	GTK210
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):	2.00
10	Laboratory (hour/week):	0
11	Prerequisites:	none
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr.Gör. ÇİĞDEM GÜCEYÜ
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	Öğr.Gör.Çiğdem GÜCEYÜ 0224 2942890 cguceyu@uludag.edu.tr Teknik Bilimler Meslek Yüksekokulu Gıda İşleme Bölümü /Gıda Teknolojisi Programı
17	Website:	
18	Objective of the Course:	This course is aimed to gain qualifications in accordance with the Turkish Food Codex and Turkish Standards in oily seeds, oil production, refining, production of olive oil and margarine.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Be able to distinguish the oils obtained from the seeds or foods
	2	Comprehend the process of extraction of oils
	3	To have the knowledge about the implementation of oils neutralization
	4	Able to make sensory analysis in oils
	5	Able to make chemical analysis in oils
	6	To determine the conformity of the oils in Turkish Food Codex
	7	Able to research about oil production
	8	Examine the physical and chemical properties of oils
	9	Choose the appropriate foods or seeds for the production of oil
	10	Implement the appropriate procedures related to the packaging of oils
21	Course Content:	
	Course Content:	

ÖK2	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0
ÖK3	0	0	0	0	0	0	3	0	0	0	0	0	0	0	0	0
ÖK4	0	3	5	4	0	0	0	3	0	0	0	0	0	0	0	0
ÖK5	0	3	5	3	0	0	0	5	0	0	0	0	0	0	0	0
ÖK6	0	4	0	0	0	0	0	0	3	0	4	0	0	0	0	0
ÖK7	4	0	0	4	3	3	0	0	3	0	0	0	0	0	0	0
ÖK8	4	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK9	5	0	0	3	2	2	0	0	0	0	3	0	0	0	0	0
ÖK10	0	0	0	0	0	0	0	0	0	0	3	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			