	VEGETA	BLE C	DIL TECHNOLOGY							
1	Course Title:	VEGET	ABLE 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:									
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:									
		Co	ourse Content:							

Week	Theo	oreti	cal						Pr	Practice										
1	The formation of fatty acids in the cell									Free fatty acids experiment										
2	The in nouris			e of eo	dible (oils in c	bur		ma	make analyzes report										
3	Cherr	nical	struc	ture o	f oils				De	Determination of the refractive index of oil										
4	Prope	ertie	s of fa	atty ac	ids				ma	make analyzes report										
5	oils c	omn	nercia	ally imp	oortar	nt				Determination of the number of iodine in fats - Hanus method										
6	Oilse Storir			et crite eeds	eria,				ma	make analyzes report										
7	Metho	ods	of obt	taining	l crud	e oil			Fa	Fat determination with Soxhelet method										
8	Repe	ating	g Cou	irses a	and M	lidterm	Exam	١	ma	ake an	alyzes	report								
9	Refin	ing o	of cru	de oil					De	etermir	ation o	of perox	ide in c	oils						
10				de oil, hnolog		f variou	us oils	;	ma	make analyzes report										
11	Degra	adat	ion of	oil an	d pre	ventive	e mea	sures	Kr	Kreis test										
12	Solidi	Solidification of liquid oils									alyzes	report								
Activites										Number				Duration (hour)			Total Work Load (hour)			
Theore	Theore Margarine production technology									make analyzes report				2.00						
	Practicals/Labs									14				2.00						
Selfostu	Septenderse and/or Other										F. 201	7.Yeme	ek@k0Øa	ağ Tek	nolojisi	,03 0 04s. E	Dora			
	Homeworks									1				10.00						
Project	Assesment									0				0.00						
Field S	tudies									0				0.00						
Midterr	n Exar	nns					1		30	30100			10.00			10.00				
Others											0			0.00						
Fionald	wan sp	oroje	ct				1		10	10100				15.00						
Total V	Vork Lo	oad												91.00						
Tetal w	ork lo	ad/ 3	30 hr				3	3	10	100.00					3.03					
	S Credit of the Course															3.00				
Succes			nc! 5				and a		000	00.00										
Contrib Total	Contribution of Final Exam to Success Grade Total									60.00 100.00										
Measu	Measurement and Evaluation Techniques Used in the																			
Course									-											
24	ECT	S/	WOI	RK L	OAD	TAB	LE													
25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS																			
	Р	Q1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1	PQ11	PQ12	PQ1	PQ14	PQ15	PQ16			
ÖK1	3		0	0	0	0	0	0	0	0	0 0	0	0	3 0	0	0	0			

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