FERMENTED FOOD TECHNOLOGY									
1	Course Title:	FERMENTED FOOD TECHNOLOGY							
2	Course Code:	GIDS216							
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:	e-mail: mguldas@uludag.edu.tr, Tel. (224) 6768780–81, Adres: UÜ KARACABEY MYO, KARACABEY-BURSA							
17	Website:								
18	Objective of the Course:	In the course, scientific bases of fermentation technology will be investigated and production technologies such as pickle, olive, vinegar, wine, beer, boza, tarhana and red beet juice manufacturing will be undertaken. In addition, productions of organic acid, enzyme, amino acid and vitamin will also be considered.							
19	Contribution of the Course to Professional Development:								
20	Learning Outcomes:								
		1	To be comprehended of scientific bases of fermentation and significance of microorganisms in biotechnological processes						
		2	Learning of fermentation types and significance of fermentation in food industry						
		3	Learning of basic production technologies used fermentation						
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21	Course Content:								
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Week	Theoretical		Practice						

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24 ECTS / WORK LOAD TABLE																
25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
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ÖK3	3	3	3	2	4	5	4	2	3	2	3	3	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
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