READY-TO-SERVE FOOD TECHNOLOGY

1	Course Title:	READY-TO-SERVE FOOD TECHNOLOGY	
2	Course Code:	GSD3224-S	
3	Type of Course:	Optional	
4	Level of Course:	First Cycle	
5	Year of Study:	3	
6	Semester:	6	
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:	Prof. Dr. Ö.UTKU ÇOPUR	
15	Course Lecturers:	-	
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0224 2941491 Fax: 0224 2941402 e-posta: ucopur@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	The aim of the course is to provide the student's ability to administrate process for ready to serve food industry by learning technological knowledge for taking an active role in production process, having information about the principles of equipments and generating new recipes.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	The students will be able to learn the processing technology of ready to serve food production.
		2	The students will be able to know the features of the equipment used in ready to serve food processing.
		3	The students will be able to interpret the production problems and offer the solutions for these problems.
		4	The students will be able to have knowledge about to develop a recipe for ready to eat canned foods.
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21	Course Content:		
	Course Content:		

Week	Theoretical	Practice
1	Introduction to Canned Food Processing	Applications of Pre-Processing of Ready to Eat Canned Food
2	Pre-Processes of Ready to Serve Canned Food	Physical Analysis of Canned Food
3	Washing and Seperation Processes and the Equipments Used for This Purpose	Blanching Sufficiency Test
4	Classification Process and Classification Equipments	Microbiological Spoilage of Canned Food
5	Blanching and It's Aims	Seam Examination
6	Filling of Cans	Corrosion Control Tests
7	Exhaust Methods	Technical Visit
8	Overall Evaluation of the Subjects	Total Protein Analysis of Canned Food
9	Sealing of Cans	Total Oil Analysis of Canned Food
10	Heat Treatments of Canned Food	Total Acidity and pH Analysis of Canned Food
11	Ingredients Used for Ready to Serve Foods	Salt Analysis of Canned Food
12	Canned Meat Products	Determination of Antioxidant Activity
13	Canned Fish Products	Technical Visit
14	Canned Vegetable Products	Overall Evaluation of the Subjects
23	Textbooks, References and/or Other Assesment	Osmanoğlu, B., E. Karadeniz, M. Özkan. 2003. Meyve ve

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	0	0.00	0.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	20.00	20.00
Others	0	0.00	0.00
Final Exams	1	20.00	20.00
Total Work Load			116.00
Total work load/ 30 hr			3.20
ECTS Credit of the Course			3.00

Açar, J., F. Şanbaz. 1995. Gıda Mühendisliğinde Sterilizasyon Değerlendirme Yöntemleri. Literatür

Yurdagel, Ü., Ü.R. Yaman, T. Baysal. 1996. Hazır Yemek Fakültesi Yayın No: 21. İzmir. 82 s.

İşleme Teknolojisi. I. Ü.Z.F. Ders Notları No: 73 Bursa, 192 s.

Kılıç, Ö., B.İ. Başoğlu, S.S. Şoşan. 1997. Meyve ve Sebze İşleme Teknolojisi. II. Ü.Ü.Z.F. Ders Notları No: 74.

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Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	60.00
Total	2	100.00
Contribution of Term (Year) Learning Activities to Success Grade		40.00
Contribution of Final Exam to Success Grade		60.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		

24	ECTS / WORK LOAD TABLE

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	5	2	2	4	4	2	2	3	5	4	3	0	0	0	0	0
ÖK2	5	2	3	4	3	2	2	2	5	3	2	0	0	0	0	0
ÖK3	5	4	2	3	4	2	2	3	5	3	2	0	0	0	0	0
ÖK4	5	3	4	3	3	2	2	3	5	4	3	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	**1 very low**		**2 low**			**3 Medium**			**4 High**			**5 Very High**				