SEAFOOD PROCESSING TECHNOLOGY

1	Course Title:	SEAFOOD PROCESSING TECHNOLOGY
2	Course Code:	GSD4250-S
3	Type of Course:	Optional
4	Level of Course:	First Cycle
5	Year of Study:	4
6	Semester:	8
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Doç. Dr. SİNE ÖZMEN TOĞAY
15	Course Lecturers:	Yok
16	Contact information of the Course Coordinator:	Doç. Dr. Sine ÖZMEN TOĞAY 0 224 294 16 29 / sinetogay@uludag.edu.tr
17	Website:	
18	Objective of the Course:	The aim of the course; To give information about the composition and nutrients of seafood, to teach the production technologies and storage conditions of these products and to explain the contamination and spoilage risks in these products in detail.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	To have an information about physical, chemical and microbiological characteristics of seafood products.
	2	To have an information about seafood types and processing techniques.
	3	To have an information about processing and conservation techniques.
	4	To have an information about the contamination and spoilage risks and avoiding techniques.
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21	Course Content:	

Course Content:

Week	Theoretical	Practice
1	General information about seafoods	
2	Fish and crustacean types	
3	The structure of seafood meats	
4	Chemical composition of seafood meats	

5	Microbiological characteristics of seafood meats	
6	The importance of fish in human health	
7	The quality control in seafoods	
8	The quality control in seafoods	
9	Seafood production technology (Cooling)	
10	Seafood production technology (Freezing)	
11	Seafood production technology (Salting)	
12	Seafood production technology (Drying)	
13	Seafood production technology (Smoking)	
14	Seafood production technology (Conservation)	

22	Textbooks, References and/or Other Materials:	Çaklı, Ş. 2007. Su Ürünleri İşleme Teknolojisi 1, Ege Üniversitesi Yayınları, İzmir.
23	Assesment	

TERM LEARNING ACTIVITIES	**NUMBER**	**WEIGHT**
Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam		60.00

24 ECTS / WORK LOAD TABLE

Activites	Number	Duration (hour)	Total Work Load (hour)
Contribution of Final Exam to Success Grade	60.00		
Practicals/Labs			
Measurement and Evaluation Techniques Used in the Theoretical			
Homeworks			
Projects			
Field Studies			
Midterm exams			
Others			
Final Exams			
Total Work Load			
Total work load/ 30 hr			
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

LO: Learning Objectives PQ: Program Qualifications

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