

FOOD CONSERVATION TECHNIQUES

1	Course Title:	FOOD CONSERVATION TECHNIQUES	
2	Course Code:	ASLS213	
3	Type of Course:	Optional	
4	Level of Course:	Short Cycle	
5	Year of Study:	2	
6	Semester:	3	
7	ECTS Credits Allocated:	3.00	
8	Theoretical (hour/week):	1.00	
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. ERDOĞAN BOZAN	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	Adres: UÜ. Harmancık Meslek Yüksekokulu Tel: 0 (224) 294 26 92 (Dahili: 63103) Fax: 0 224 881 32 18 e-mail: ebozan@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	In this course, hygienic and technical control of nutrients, from production to consumption in the best conditions to process, transport and protection of information and applications to ensure the aim is to gain.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Quality control of food in the kitchen can do.
		2	Warehouse controls can do .
		3	Can store food.
		4	Can store food by processing .
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Quality control of food in the kitchen, Hygiene in food preparation and cooking.	Quality control of food in the kitchen, Hygiene in food preparation and cooking.	
2	Sampling of food, Evaluation of service quality in kitchen.	Sampling of food, Evaluation of service quality in kitchen.	
3	Warehouse entrance and exit controls of foodstuffs.	Warehouse entrance and exit controls of foodstuffs.	

4	Planning of physical properties of warehouses, Temperature control of storages	Planning of physical properties of warehouses, Temperature control of storages
5	Storage of unprocessed food.	Storage of unprocessed food.
6	Storage of unprocessed food.	Storage of unprocessed food.
7	Storage of prepared foods, Storage of frozen foods.	Storage of prepared foods, Storage of frozen foods.
8	Storage of Foods by Cooling Method, Storage of Foods by Freezing Method, Storage of food by salting.	Storage of Foods by Cooling Method, Storage of Foods by Freezing Method, Storage of food by salting.
9	Storage of food with spices.	Storage of food with spices.
10	Storage of Foods with Sugar.	Storage of Foods with Sugar.
11	Drying of foods and storage.	Drying of foods and storage.
12	Canned Food Storage.	Canned Food Storage.
13	Fermented Storage of Foods.	Fermented Storage of Foods.
14	Canned Food Storage.	Canned Food Storage.

22	Textbooks, References and/or Other Materials:	Bulduk, S. (2010). Gıda Teknolojisi. Detay Yayıncılık, Ankara.
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23	Assesment
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TERM LEARNING ACTIVITIES		NUMBE	WEIGHT		
Activites			Number	Duration (hour)	Total Work Load (hour)
Home work-project	0	0	14	1.00	14.00
Practicals/Labs			14	2.00	28.00
Self study and preperation	2	100.00		3.00	33.00
Homeworks			0	0.00	0.00
Success Grade Projects			0	0.00	0.00
Field Studies			0	0.00	0.00
Total Midterm exams		100.00	1	6.00	6.00
Others			0	0.00	0.00
Course Final Exams			1	10.00	10.00

24. ECTS / WORK LOAD TABLE					
Total Work Load					91.00
Total work load/ 30 hr					3.03
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
ÖK1	2	2	0	4	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK3	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	0	0	0	0	0	0	0	0	0	3	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
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