

EGG AND EGG PRODUCTS

1	Course Title:	EGG AND EGG PRODUCTS	
2	Course Code:	VBH6021	
3	Type of Course:	Optional	
4	Level of Course:	Third Cycle	
5	Year of Study:	1	
6	Semester:	1	
7	ECTS Credits Allocated:	4.00	
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:	Prof. Dr. ŞAHSENE ANAR	
15	Course Lecturers:	Yok	
16	Contact information of the Course Coordinator:	Prof. Dr. Şahsene ANAR e-posta: anar@uludag.edu.tr Tel: 02242941332 Adres: Uludağ Üniversitesi Veteriner Fakültesi Besin Hijyeni ve Teknolojisi Anabilim Dalı Görükle	
17	Website:	http://saglikbilimleri.uludag.edu.tr	
18	Objective of the Course:		
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Description of egg, formation of egg, egg types
		2	Egg morphology, chemical composition of egg white and yolk
		3	Abnormalities and its causes in egg shell, Abnormalities and its causes in egg contents
		4	Egg quality and factors effecting egg quality
		5	Methods to preserve inner egg quality (heat protection, washing, oil coating)
		6	Important factors in egg storage
		7	Frozen egg and pasteurized egg production technology
		8	Powdered egg technology
		9	Guidelines to follow in transport and marketing of eggs
		10	Importance of egg in human diet, food components in raw and cooked egg
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Description of egg, formation of egg, egg types		
2	Egg morphology, chemical composition of egg white and yolk		

3	Importance of egg in human diet, food components in raw and cooked egg	
4	Abnormalities and its causes in egg shell	
5	Abnormalities and its causes in egg contents	
6	Egg quality and factors effecting egg quality	
7	Inner and outer quality properties of egg	
8	Methods for outer egg quality measurement	
9	Methods for inner egg quality measurement	
10	Methods to preserve inner egg quality (heat protection, washing, oil coating)	
11	Important factors in egg storage	
12	Guidelines to follow in transport and marketing of eggs	
13	Frozen egg and pasteurized egg production technology	
14	Powdered egg technology	

22	Textbooks, References and/or Other Materials:	<p>NAR, Ş. Yumurta ve yumurta ürünleri, Dora Basımevi, Bursa, 2013</p> <p>ERENSAYIN,C. Bilimsel- Teknik-Pratik Tavukçuluk, Cilt 1; Nobel Yayınevi Ankara 2000</p> <p>YAMAMATO,T. JUNEJA, L.R. HATTA,H.KIM,M. Hen Eggs. Their Basic and Applied Science. CRC Press</p>
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Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical		14	2.00	28.00
Practicals/Labs		0	0.00	0.00
Self study and preparation		14	6.00	84.00
23 Assessment				
Homeworks		0	0.00	0.00
Projects	R	0	0.00	0.00
Field Studies		0	0.00	0.00
Quiz		0	0.00	0.00
Midterm exams		0	0.00	0.00
Others		0	0.00	0.00
Final Exams	1	1	1.00	1.00
Total Work Load				113.00
Contribution of Term (Year) Learning Activities to Total work load/ 30 hr		0.00		3.77
ECTS Credit of the Course				4.00
Contribution of Final Exam to Success Grade		100.00		
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	2	5	2	3	2	2	5	5	3	2	5	5	0	0	0	0
ÖK2	2	5	2	3	2	2	5	5	3	2	5	5	0	0	0	0

ÖK3	2	5	2	3	2	2	5	5	3	2	5	5	0	0	0	0
ÖK4	2	5	2	3	2	2	5	5	3	2	5	5	0	0	0	0
ÖK5	2	5	2	3	2	2	5	5	3	2	5	5	0	0	0	0
ÖK6	2	5	2	3	2	2	5	5	3	2	5	5	0	0	0	0
ÖK7	2	5	2	3	2	2	5	5	3	2	5	5	0	0	0	0
ÖK8	2	5	2	3	2	2	5	5	3	2	5	5	0	0	0	0
ÖK9	2	5	2	3	2	2	5	5	3	2	5	5	0	0	0	0
ÖK10	2	5	2	3	2	2	5	5	3	2	5	5	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			