

FOOD PACKAGING TECHNOLOGY

1	Course Title:	FOOD PACKAGING TECHNOLOGY	
2	Course Code:	VBH5023	
3	Type of Course:	Optional	
4	Level of Course:	Second Cycle	
5	Year of Study:	1	
6	Semester:	1	
7	ECTS Credits Allocated:	4.00	
8	Theoretical (hour/week):	1.00	
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. AYŞEGÜL EYİĞÖR	
15	Course Lecturers:	Yok	
16	Contact information of the Course Coordinator:	Mail: aeyigor@gmail.com Tel: 02242941334 Adres: Uludağ Üniv. Veteriner Fak. Besin Hijyeni ve Teknolojisi Anabilim Dalı	
17	Website:	http://saglikbilimleri.uludag.edu.tr	
18	Objective of the Course:	To teach definition, functions, types of packaging, packaging of animal-derived foods, MAP, active and smart packaging, prevention of migration between food and package material.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Able to interpret expectations of producers and consumers related to package.
		2	Able to define food spoilage.
		3	List protection functions of package and relate this to food spoilage
		4	Define properties of glass packaging
		5	Define functions of paper and paperboard packaging
		6	Able to classify aluminum and can packaging
		7	Able to list plastic and plastic-based packages
		8	Determine packaging material to be used for animal-derived foods.
		9	Define basics for aseptic packaging and MAP
		10	Define active and smart packaging
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Intoduction to couse and material, definiton of package, interpretations of expectations of producers and consumers related to package		

2	Food spoilage (enzymatic, chemical and physical spoilage)	
3	Reelationship between protection functions of packaging and food spoilage	
4	Glass packaging	
5	Paper and paperboard packaging	
6	Aluminum and can packaging	
7	Corrosion in metal packaging sülfür blackening, and rusting	
8	Plastic and plastic-based packages, important packages in food industry	
9	Packaging of red and white meats and their products	
10	Packaging of milk and dairy products	
11	Aseptic packaging in food sector	
12	MAP in food packaging	
13	Active and smart packaging	
14	Migration from package to food	
22	Textbooks, References and/or Other Materials:	1. Üçüncü, M. Gıda Ambalajlama Teknolojisi, Meta Basım Matbaacılık Hizmetleri, İzmir, 2007. 2. Ünlütürk, A., Turantaş, F. Gıda Mikrobiyolojisi. MengiTan Basımevi, İzmir, 1999. 3. Potter, N.N., Hotchkiss, J.H. Food Science. An aspen Publication, Maryland, 1998.
23	Assesment	
TERM LEARNING ACTIVITIES		NUMBE R
Midterm Exam		0
Quiz		0
Home work-project		0
Final Exam		1
Total		1
Contribution of Term (Year) Learning Activities to Success Grade		0.00
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	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	1.00	14.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	7.00	98.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	0	0.00	0.00
Others	0	0.00	0.00
Final Exams	1	2.00	2.00
Total Work Load			114.00
Total work load/ 30 hr			3.80
ECTS Credit of the Course			4.00

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	5	4	3	0	0	1	1	5	3	0	0	0	0	0	0	0
ÖK2	3	3	0	0	1	0	0	5	5	3	0	0	0	0	0	0
ÖK3	2	2	1	1	0	1	1	5	4	0	0	0	0	0	0	0
ÖK4	1	0	0	0	0	0	1	5	4	3	0	0	0	0	0	0
ÖK5	1	0	0	0	0	0	1	5	4	3	0	0	0	0	0	0
ÖK6	1	0	0	0	0	0	1	5	4	3	0	0	0	0	0	0
ÖK7	1	0	0	0	0	0	1	5	4	3	0	0	0	0	0	0
ÖK8	5	5	3	2	0	0	0	5	3	5	0	0	0	0	0	0
ÖK9	5	5	3	2	0	0	0	5	3	5	0	0	0	0	0	0
ÖK10	5	5	3	2	0	0	0	5	3	5	0	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			