

# LOCAL DAIRY PRODUCTS TECHNOLOGY

1	Course Title:	LOCAL DAIRY PRODUCTS TECHNOLOGY	
2	Course Code:	GIDS232	
3	Type of Course:	Optional	
4	Level of Course:	Short Cycle	
5	Year of Study:	2	
6	Semester:	4	
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:	-	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr. Gör. SAADET DİLEK YILDIZ	
15	Course Lecturers:	Öğr. Gör. SAADET DİLEK YILDIZ	
16	Contact information of the Course Coordinator:	Öğr. Gör. Saadet Dilek YILDIZ sdilekyildiz@uludag.edu.tr 0224 294 615 34 BUÜ Mustafakemalpaşa Meslek Yüksekokulu Gıda Teknolojisi Programı	
17	Website:		
18	Objective of the Course:	The importance and properties of local products and different local products according to the regions are taught within the scope of the course.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Ability to improve oneself in scientific and technical fields related to products from different regions;
		2	To be able to produce different local products in accordance with the Turkish Food Codex and legislation;
		3	To be prone to teamwork in companies producing local products;
		4	Understanding the importance of protecting local products;
		5	To be able to use machines in the production of local products;
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21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	Concepts of Local Cuisine and Local Products, Sustainability of local products		

2	Geographical Sign Concept and Applications	
3	Local Products in the Marmara region	
4	Local Products in the Marmara region (Cont)	
5	Local Products in the Black Sea region	
6	Local Products in the Mediterranean region	
7	Local Products in the Mediterranean region (Cont)	
8	Local Products in the Southeastern Anatolia region	
9	Local Products in the Aegean region	
10	Local Products in the Aegean region (Cont.)	
11	Local Products in the Eastern Anatolia region	
12	Local Products in the Eastern Anatolia region (Cont)	
13	Local Products in the Central Anatolia region	
14	Local Products in the Central Anatolia region (Cont.)	

Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical	Mutfaklar, Anadolu Üniversitesi Yayını No: 9275	2	2.00	2.00
Practicals/Labs		0	0.00	0.00
Self study and preperation	Mutfakları, Detay Yayıncılık, Ankara.	14	1.00	14.00
Homeworks		1	12.00	12.00
Projects		1	12.00	12.00
Field Studies		0	0.00	0.00
Midterm exams		0	10.00	10.00
Others		0	0.00	0.00
Final Exams		1	14.00	14.00
Total Work Load				90.00
Contribution of Term (Year) Learning Activities to		40.00		3.00
ECTS Credit of the Course				3.00
Contribution of Final Exam to Success Grade		60.00		
Total		100.00		
Measurement and Evaluation Techniques Used in the Course				

24	<b>ECTS / WORK LOAD TABLE</b>
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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	0	0	0	3	3	0	0	0	0	5	0	0	0	0	0

ÖK2	0	5	0	0	0	3	0	0	0	0	0	0	0	0	0	0
ÖK3	0	0	0	5	0	0	0	0	5	0	0	5	0	0	0	0
ÖK4	5	0	0	0	5	4	0	0	0	0	5	0	0	0	0	0
ÖK5	5	0	0	0	5	4	0	0	0	0	5	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			