

FUNCTIONAL FOODS

1	Course Title:	FUNCTIONAL FOODS	
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. Dr. Pınar AYDINOL SÖNMEZ	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	paydinol@uludag.edu.tr Uludağ Üniversitesi Mustafa Kemal Paşa Meslek Yüksekokulu Mustafa Kemal Paşa/BURSA (224)613 3102/61511	
17	Website:		
18	Objective of the Course:		
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	To learn the definition of functional foods,
		2	To define functional nutritional components,
		3	To learn health effects of functional foods,
		4	To learn the bioavailability of functional foods,
		5	To learn probiotics and prebiotics,
		6	To have knowledge about functional vitamins and minerals,
		7	To recognize flavonoids and other secondary herbal substances,
		8	To have knowledge about plants with functional properties
		9	To learn functional dairy products,
		10	To have information about the legal regulations in our country and in the world related to functional foods,
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Functional food definition		
2	Functional probiotic foods		
3	Functional prebiotic foods		
4	Phytosterols		
5	Carotenoids		

6	Flavonoids and secondary compounds	
7	Bioactive peptides	
8	Functional fruits and vegetables	
9	Functional bee products	
10	Functional dairy products	
11	Functional candies	
12	Plants with functional properties	
13	Functional grain products	
14	Legal regulations regarding functional foods	

22	Textbooks, References and/or Other Materials:	Fonksiyonel Besinler Doç. Dr. Gökhan BAYSOY Fonksiyonel Beslenme Prof. Dr. Zeynep Banu GÜZEL SEYDİM
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23	Assesment	
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	1	30.00
Quiz	0	0.00
Home work-project	1	10.00
Final Exam	1	60.00
Total	3	100.00
Contribution of Term (Year) Learning Activities to Success Grade		40.00
Contribution of Final Exam to Success Grade		60.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		

24	ECTS / WORK LOAD TABLE
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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 preperation	0	0.00	0.00
Homeworks	6	10.00	60.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	1.00	1.00
Others	0	0.00	0.00
Final Exams	1	1.00	1.00
Total Work Load			90.00
Total work load/ 30 hr			3.00
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	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK9	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK10	0	0	0	0	0	0	0	0	0	0	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			