

## FOOD ADDITIVES

1	Course Title:	FOOD ADDITIVES
2	Course Code:	GESS010
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):	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:	Öğr. Gör. ÇİĞDEM GÜCEYÜ
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.
16	Contact information of the Course Coordinator:	Öğr.Gör.Çiğdem GÜCEYÜ 0224 2942890 cguceyu@uludag.edu.tr Teknik Bilimler Meslek Yüksekokulu Gıda İşleme Bölümü /Gıda Teknolojisi Programı
17	Website:	
18	Objective of the Course:	This course is to help the students to understand the use and capabilities of analysis methods which are applicable to increase shelf life by using ingredients, to manipulate the emotional senses by using these ingredients and to increase the nutritional benefits by using these methods.
19	Contribution of the Course to Professional Development:	To gain the competence to use food additives
20	Learning Outcomes:	
	1	To inspect the ingredients which help to increase shelf life
	2	Using the ingredients to manipulate the emotional senses,
	3	Using the ingredients to increase the nutritional benefits
	4	Using the ingredients that help the process
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21	Course Content:	
	<b>Course Content:</b>	
Week	Theoretical	Practice
1	Introduction to food additives, History of food additives, Definitions of food additives	

2	Classification of food additives, Usage purposes of food additives, Basic principles in the use of food additives			
3	Food additives important in the food industry - Color substances			
4	Uncertified color agents			
5	Colorants in Turkish food legislation, Technological features of food dyes, Aroma substances			
6	Sweeteners, Acidity regulators			
7	Antioxidants			
8	Repeating courses and midterm exam			
9	Emulsifiers, Preservatives (Antimicrobials)			
10	Antibiotics, Gas Sterilants, Stabilizers			
11	Chelates, Flavor enhancers			
12	Oil substitutes, Phosphates,			
13	Embossing agents, Polishing agents, Moisturizers, Firming agents,			
14	Turkish Food Legislation and Additives, Turkish Food Codex Regulation on Food Additives			
22	Textbooks, References and/or Other Materials:	FOOD ADDITIVES AND INGRADIENTS; PROF.DR.FIKRİ BAŞOĞLU / BURSA ULUDAĞ UNIVERSTY AGRICULTURE FACULTY DEPARTMENT OF FOOD		
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		14	1.00	14.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		1	24.00	24.00
Others		0	0.00	0.00
Final Exams		0	24.00	24.00
Total Work Load				90.00
Final Exam/ 30 hr		1	60.00	3.00
ECTS Credit of the Course				3.00
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		Measurement and evaluation is carried out according to the principles of Bursa Uludağ Universty Associate and Education Regulation.		
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	5	2	4	4	4	5	2	2	3	2	0	0	0	0
ÖK2	2	5	3	2	5	5	4	5	2	2	2	2	0	0	0	0
ÖK3	2	5	3	2	5	5	4	4	2	2	2	2	0	0	0	0
ÖK4	2	5	4	3	4	4	5	4	2	2	2	2	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			