

FOOD CONSERVATION TECHNIQUES

1	Course Title:	FOOD CONSERVATION TECHNIQUES	
2	Course Code:	ASLS213	
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):	1.00	
9	Practice (hour/week):	2.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	None	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr. Gör. ERDOĞAN BOZAN	
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.	
16	Contact information of the Course Coordinator:	Öğr.Gör. Erdoğan BOZAN Adres: UÜ. Harmancık Meslek Yüksekokulu Tel: 0 (224) 294 26 92 (Dahili: 63123) Fax: 0 224 881 32 18 e-mail: ebozan@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	In this course, hygienic and technical control of nutrients, from production to consumption in the best conditions to process, transport and protection of information and applications to ensure the aim is to gain.	
19	Contribution of the Course to Professional Development:	It creates and maintains the storage conditions experienced. It takes advantage of the opportunities provided by the storage conditions.	
20	Learning Outcomes:		
		1	Quality control of food in the kitchen can do.
		2	Warehouse controls can do .
		3	Can store food.
		4	Can store food by processing .
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Quality control of food in the kitchen, Hygiene in food preparation and cooking.	Quality control of food in the kitchen, Hygiene in food preparation and cooking.	
2	Sampling of food, Evaluation of service quality in kitchen.	Sampling of food, Evaluation of service quality in kitchen.	

Contribution Level:	1 very low	2 low	3 Medium	4 High	5 Very High
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