FOOD CONSERVATION TECHNIQUES										
1	Course Title:	FOOD C	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 .							
		5								
		6								
		7								
		8								
		9								
		10								
21	Course Content:									
		Co	ourse Content:							
	Theoretical		Practice							
1	Quality control of food in the kitchen, in food preparation and cooking.		Quality control of food in the kitchen, Hygiene in food preparation and cooking.							
2	Sampling of food, Evaluation of serv quality in kitchen.	ice	Sampling of food, Evaluation of service quality in kitchen.							

3	Warehouse entrance and exit control	s of	Warehouse entrai	nce and exit controls of f	oodstuffs.				
	foodstuffs.								
4	Planning of physical properties of warehouses, Temperature control of	storages	Planning of physical properties of warehouses, Temperature control of storages						
5	Storage of unprocessed food.		Storage of unprod	essed food.					
6	Storage of unprocessed food.		Storage of unproc	essed food.					
7	Storage of prepared foods, Storage of foods.	of frozen	Storage of prepared foods, Storage of frozen foods.						
8	Storage of Foods by Cooling Method of Foods by Freezing Method, Storag food by salting.		Storage of Foods by Cooling Method, Storage of Foods by Freezing Method, Storage of food by salting.						
9	Storage of food with spices.		Storage of food with spices.						
10	Storage of Foods with Sugar.		Storage of Foods with Sugar.						
11	Drying of foods and storage.		Drying of foods and storage.						
12	Canned Food Storage.		Canned Food Storage.						
13	Fermented Storage of Foods.		Fermented Storage of Foods.						
14	Canned Food Storage.		Canned Food Storage.						
22	Textbooks, References and/or Other Materials:		Bulduk, S. (2010). Gıda Teknolojisi. Detay Yayıncılık, Ankara.						
Activit	tes		Number	Duration (hour	Total Work Load (hour)				
Theore	tical	0	0.00	1.00	14.00				
Quiz Practic	als/Labs	U	14	2.00	28.00				
Self stu	udy and preperation	1	60.00	3.00	33.00				
Homew	vorks		0	0.00	0.00				
Project	s oution of Term (Year) Learning Activitie	2 42	40 00	0.00	0.00				
Field S		<u>es 10</u>	0	0.00	0.00				
Midtens	ଲ୍ଲ୍ୟୁମ୍ବର ଆକ୍ରିମ୍ବର୍ଡ୍ୟମାରୀ Exam to Success Grade	<u> </u>	60.00	6.00	6.00				
Others			0	0.00	0.00				
Final E	xams	a al ia di	1	10.00	10.00				
	rement and Evaluation Techniques Us Vork Load	ed in the	uvieasurement and	Levaluation is carried or	91.00				
Total w	ork load/ 30 hr		Undergraduate Ed	ducation Regulation.	3.03				
ECTS (	Credit of the Course				3.00				
25	CONTRIBUTION (	OF LEA	RNING OUTCO	MES TO PROGRA	MME				

25		CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS														
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
ÖK1	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
ÖK2	4	4	5	5	5	5	5	5	5	5	5	5	5	5	5	5
ÖK3	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
ÖK4	5	5	4	5	4	4	4	4	4	3	3	5	5	5	5	5
LO: Learning Objectives PQ: Program Qualifications																

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