

# FOOD TECHNOLOGY

1	Course Title:	FOOD TECHNOLOGY
2	Course Code:	GMD2211
3	Type of Course:	Compulsory
4	Level of Course:	First Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	4.00
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:	Prof. Dr. BİGE İNCEDAYI
15	Course Lecturers:	Doç. Dr. Senem SUNA, Doç. Dr. Bige İNCEDAYI
16	Contact information of the Course Coordinator:	Doç. Dr. Senem SUNA Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0224 2941492 Fax: 0224 2941402 e-posta: syonak@uludag.edu.tr
17	Website:	
18	Objective of the Course:	The aim this course is to give basic information about chemical composition of foods, the processing and preservation methods of foods, lowering the nutritional loss and preparation for consumption.
19	Contribution of the Course to Professional Development:	By getting detailed information about the ingredient groups in the content of foods, the production methods of various foods are learned.
20	Learning Outcomes:	
	1	To understand and explain the basic food components and their nutritional impacts
	2	To be aware of daily allowance limits and apprehend the digestion of each food components
	3	To comprehend the food compositions and the influential factors on composition
	4	To understand the processing and preservation technology of foods
	5	To understand the safety and quality of foods
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21	Course Content:	

Course Content:			
Week	Theoretical	Practice	
1	Introduction to Food Technology		
2	Food Components: Macromolecules (nitrogenous compounds, lipids, carbohydrates)		
3	Food Components: Micromolecules (minerals, vitamins, enzymes, organic acids, colour pigments)		
4	Food Microbiology		
5	Table Olive Production Technology		
6	Edible Fat Production		
7	Refining of vegetable oil		
8	Milk and Dairy Products Technology		
9	Brewery Technology		
10	Cereal Products Production Technology		
11	Bread Production Technology		
12	Meat and Meat Products Technology		
13	Fruit and Vegetable Processing Technology: Canning and Tomato Paste Production		
14	Fruit and Vegetable Processing Technology:		
Activites		Number	Duration (hour)
Theoretical	lecture notes)	14	2.00
Practicals/Labs		0	0.00
Self study and preperation	Uludağ Üniversitesi Açık Öğretim Fakültesi Yayınları No: 490, Anadolu Üniversitesi Web - Ofset Fakültesi 527 s.	2	2.00
Homeworks		0	0.00
Projects	Teknolojisi. Ege Üniversitesi Ziraat Fakültesi Yayınları Ders Notları: 65/1 Ege Üniversitesi Ziraat Fakültesi Ofset	0	0.00
Field Studies		0	0.00
Midterm exams	3. BULDUK, S. 2007. Gıda Teknolojisi. Detay Yayıncılık, 426 s.	3	30.00
Others		0	0.00
Final Exams	Yayıncılık, 206 s.	5	40.00
Total Work Load			126.00
Total work load/ 30 hr	6. ŞAHİN, İ. 1990. Mikrobiyolojiye Giriş. Eser Matbaası, Samsun 237 s.	6	4.20
ECTS Credit of the Course			4.00
		Ürünler Teknolojisi. Uludağ Üniversitesi Ziraat Fakültesi Ders Notları No: 59, Bursa, 144 s. 8. BAŞOĞLU, F., 2002. Yemeklik Yağ Teknolojisi. Uludağ Üniversitesi Ziraat Fakültesi Ders Notları No: 91, Bursa, 252 s. 9. KILIÇ, O., 1990. Alkollü İçkiler Teknolojisi. Uludağ Üniversitesi Yayınları No: 7-023-0199, Bursa, 236 s. 10. TULL, A. 2002. Food Technology: An Introduction. Oxford University Press, 128 p. 11. GRAHAM, I. 2008. Food Technology. Evans Brothers, 48 p. 12. CAMPBELL, B., CLAPTON, B., TIPTON, C. 2002. Food Technology. Heinemann, 140 p.	
23	Assesment		
TERM LEARNING ACTIVITIES		NUMBE R	WEIGHT

Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	60.00
Total	2	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	Midterm exam, 40% of the midterm course grade; the final exam will be 60% of the final course grade. Midterm and Final exams will be held in one hour.	

## 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	4	3	1	3	1	3	1	1	1	2	2	0	0	0	0
ÖK2	1	3	2	1	4	1	1	1	2	1	2	2	0	0	0	0
ÖK3	4	5	3	2	4	2	2	1	1	1	2	2	0	0	0	0
ÖK4	5	5	4	3	5	2	2	2	2	1	2	2	0	0	0	0
ÖK5	5	5	3	3	3	2	1	3	3	3	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							