

# THE SPICES USED IN FOOD INDUSTRY AND THEIR PROPERTIES

1	Course Title:	THE SPICES USED IN FOOD INDUSTRY AND THEIR PROPERTIES	
2	Course Code:	GMB6036	
3	Type of Course:	Optional	
4	Level of Course:	Third Cycle	
5	Year of Study:	2	
6	Semester:	4	
7	ECTS Credits Allocated:	6.00	
8	Theoretical (hour/week):	3.00	
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. VİLDAN UYLAŞER	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	Prof. Dr. Vildan UYLAŞER Bursa Uludağ Üniversitesi, Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/ Bursa Tel:02242941499 E-mail:uylaserv@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	The aim of the course is to inform students about the properties, classification, bioactive components and usage areas of spices.	
19	Contribution of the Course to Professional Development:	Students will have detailed information about spices and can use this knowledge in various forms in the field of food technology.	
20	Learning Outcomes:		
		1	The student learns the properties of spices
		2	The student learns spice production and processing techniques
		3	The student learns the packaging and storage of spices
		4	The student learns the usage of spices in food industry
		5	The student gains knowledge about laws, regulations and standards related to spices
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21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	History of spices,		
2	Functional properties and classification of spices,		
3	The chemical composition of the spices,		



ÖK5	4	3	4	3	3	4	3	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			