THE	SPICES USED IN FO	OD IN	DUSTRY AND THEIR PROPERTIES							
1	Course Title:	THE SPI PROPER	PICES USED IN FOOD INDUSTRY AND THEIR ERTIES							
2	Course Code:	GMB603	36							
3	Type of Course:	Optional								
4	Level of Course:	Third Cy	rcle							
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 f	ace							
14	Course Coordinator:	Prof. Dr.	VİLDAN UYLAŞER							
15	Course Lecturers:									
16	Contact information of the Course Coordinator:	Bursa Ul Gıda Mü 16059 G Tel:0224	r. Vildan UYLAŞER Jludağ Üniversitesi, Ziraat Fakültesi ühendisliği Bölümü Görükle/ Bursa 42941499 uylaserv@uludag.edu.tr							
17	Website:									
18	Objective of the Course:		of the course is to inform students about the properties, ation, bioactive components and usage areas of spices.							
19	Contribution of the Course to Professional Development:		s will have detailed information about spices and can use vledge 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							
		6								
		7								
		8								
		9								
		10								
21	Course Content:									
10.		Co	ourse Content:							
	Theoretical		Practice							
1	History of spices,									
2	Functional properties and classification spices,									
3	The chemical composition of the spic	ces,								

	P	Q1	PQ2	PQ3	PQ4	PQ5	PQ	6 PG				PQ11	1 PQ	12 PG	21	PQ14	PQ1	15 I	PQ16
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14				ons reg					,										
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12	Phari spice		ology	/ and c	linica	l appli	catio	ns of											
11	Extra spice		n of t	he bio	active	comp	onen	its of											
10	Differ stora		spice	e produ	ıcts, p	oacka	ging a	and											
9	Prod	uctio	n me	ethods	of sp	ices,													
8	blead	ching	g, che	reatme emical classifi	treati	nents,			ng,										
7				narves and an				d as											
6	Antim spice		bial	and an	tioxid	ant pr	opert	ies of	f										
5	Sens	ory,	phys	sical ar		emical	qual	ity											
4	The r			e kind	s whi	ch is ı	used	in the	)										

25	QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
ÖK1	5	4	5	4	4	4	4	0	0	0	0	0	0	0	0	0
ÖK2	4	4	5	4	4	4	4	0	0	0	0	0	0	0	0	0
ÖK3	4	3	4	5	4	3	4	0	0	0	0	0	0	0	0	0
ÖK4	4	4	5	4	4	3	4	0	0	0	0	0	0	0	0	0

ÖK5	4	3	4	3	3	4	3	0	0	0	0	0	0	0	0	0
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