FRUIT AND VEGETABLE PRODUCTS-I										
1	Course Title:	FRUIT A	ND VEGETABLE PRODUCTS-I							
2	Course Code:	GIDZ205	5							
3	Type of Course:	Compuls	sory							
4	Level of Course:	Short Cy	cle							
5	Year of Study:	2								
6	Semester:	3								
7	ECTS Credits Allocated:	3.00								
8	Theoretical (hour/week):	2.00								
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. Dr. NEŞE ÖZMEN								
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının Görevlendirdiği öğretim elemanları								
16	Contact information of the Course Coordinator:	nozmen@uludag.edu.tr 0224 2961532 Uludağ Üniversitesi, MKP.M.Y.O Gıda Teknolojisi Programı,Mustafakemalpaşa, BURSA								
17	Website:									
18	Objective of the Course:	<ul> <li>To provide an understanding the chemistry of compounds, in particular pigments, phytochemicals and enzymes in the composition of fresh fruits and vegetables</li> <li>To teach which microorganisms in fresh fruits and vegetables is important</li> <li>To show how fruits and vegetables are processed using new technologies compared with conventional methods</li> <li>To teach which steps are applied during the processing of fruits and vegetables and vegetables and vegetables</li> <li>To teach the changes that occur in qualities of fruits and vegetables during their processing</li> <li>To enable students to understand the importance of processing of fruits and vegetables using new technologies within the framework of healthy nutrition</li> </ul>								
19	Contribution of the Course to Professional Development:	To contribute to the professional development of graduate students on the properties and preservation of fresh fruits and vegetables								
20	Learning Outcomes:									
		1	To understand how important the chemistry and microbiology of fruits and vegetables are							
		2	To be able to get information about technologies related to the processing of fruits and vegetables							
		3	To be able to determine appropriate parameters in order to perform the processing steps related to the processing methods of fruits and vegetables and perform the process							
		4	To be able to perform the production that can eliminates the drawbacks occuring during and after the processing of fruits and vegetables using theoretical and experimental methods							
		5	To be able to gain the ability recording information about production of fruits and vegetables							

		6	To be able to realize the importance of new technologies being aware of the relationship between fruits and vegetables health								
		7	To be able to gain problem-solving skills within the scope of fruits and vegetables processing technology								
		8	To be able to gain lifelong learning skills to follow the developments in related to fruits and vegetables processing technology								
		9									
		10									
21	Course Content:										
Maal.	Course Content:										
vveek	Carbohydrateo aiteo an arbeter and a character										
1	Lipids, vitamins, minerals	Changes in the anthocyanin present in fruits and vegetables									
2	Acids, enzymes, phenolic substances Phytochemicals,	S,	Changes in anthocyanin present in fruits and vegetables								
3	Plant-based toxins, additives, pigmer	nts	Spectrophotometric determination of chlorophyll								
4	Causes and microbiology of fruit and vegetables spoilage	Spectrophoto	ometric dete	ermination of chloro	phyll						
5	Enzymatic deterioration, non-enzyma deterioration	Spectrophoto	ometric dete	ermination of carote	enoids						
6	Microbiology of fresh fruits and veget	ables	Spectrophotometric determination of carotenoids								
Activit	es		Number		Duration (hour)	Total Work Load (hour)					
Theore	Moterm Exam			n or prierior	2.00	28.00					
Practica	als/Labs		14		2.00	28.00					
Self stu	diving and preperation		14		1.00	14.00					
Homew	vorks		1		5.00	5.00					
Prøject	Microbiological safety of minimally pr	ocessed	Determinatio	0.00							
Field St	tudies		0	0.00	0.00						
Midtern	Radiation sources and doses used in Nexams	ntne	Determination	n or antioxi	10.00	10.00					
Others			0		0.00	0.00					
Final E	growing in fruits and vegetables and		1		12.00	12.00					
Total W	/ork Load					97.00					
Total w	enkdendir analysis methods	,	compounds a	and antioxic	lant activity	3.23					
ECTS (	Credit of the Course					3.00					
	Materials:		Cemeroğlu, B.2004. Meyve ve Sebze İşleme Teknolojisi 1. ISBN 975-98578-1-2. Başkent Klişe Matbaacılık.Ankara ¦ Cemeroğlu, B.2004. Meyve ve Sebze İşleme Teknolojisi 2. ISBN 975-98578-2-0. Başkent Klişe Matbaacılık.Ankara ¦ Jongen, W. 2002. Fruit and vegetable processing. Woodhead Publishing Ltd and CRC Pres, LLC. ISBN 0- 8493-1541-7								
23											
TERM L	EARNING ACTIVITIES	NUMBE R	WEIGHT								
Midtern	n Exam	1	30.00								
Quiz		1	10.00								
Home v	vork-project	0	0.00								

Final Exam						1		60.	60.00							
Total 3								10	100.00							
Contribution of Term (Year) Learning Activities to Success Grade								40.	40.00							
Contribution of Final Exam to Success Grade							60.	60.00								
Total							10	100.00								
Measurement and Evaluation Techniques Used in the Course							d in th	the Un	Measurement and Evaluation are carried out according to the principles of Bursa Uludağ University Associate and Undergraduate Education and Training Regulation.							
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	4	5	2	2	2	2	2	5	2	3	2	0	0	0	0
ÖK2	5	4	3	2	3	3	5	2	5	2	3	2	0	0	0	0
ÖK3	5	4	3	2	4	4	5	2	4	2	3	2	0	0	0	0
ÖK4	5	4	4	2	4	2	2	2	4	2	3	2	0	0	0	0
ÖK5	3	3	2	1	2	2	2	2	4	5	2	3	0	0	0	0
ÖK6	3	5	2	2	5	2	2	2	4	2	5	2	0	0	0	0
ÖK7	3	2	3	5	2	3	2	2	4	2	4	2	0	0	0	0
ÖK8	5	3	2	2	2	2	2	1	4	2	5	2	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:1 very low 2 low2 low				3	Medi	um	4 High			5 Very High						