

# TECHNICAL ENGLISH I

1	Course Title:	TECHNICAL ENGLISH I	
2	Course Code:	GSD3252-S	
3	Type of Course:	Optional	
4	Level of Course:	First Cycle	
5	Year of Study:	3	
6	Semester:	6	
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:	English	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Prof. Dr. ARZU AKPINAR BAYİZİT	
15	Course Lecturers:	Res. Ass. Dr. Gulsah OZCAN-SINIR	
16	Contact information of the Course Coordinator:	Bursa Uludag University Faculty of Agriculture Department of Food Engineering 16059 Görükle/Bursa Phone: 0 224 2941496 Fax: 0224 2941402 e-mail: abayizit@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	The aim of this course is to introduce English terminology of different food technologies and scientific areas, and translate technical papers from English to Turkish or vice versa.	
19	Contribution of the Course to Professional Development:	The students will be able to follow academic documents on food science and technology by improving their technical vocabulary.	
20	Learning Outcomes:		
		1	To be able to establish effective communication
		2	To gain the ability to understand and reading comprehension skill and interpretation of academic and non-academic texts
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21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	Terminology of Food Matrix		
2	Terminology of Food Chemistry		

3	Terminology of Food Ingredients and Additives	
4	Terminology of Food Processing and Engineering I	
5	Terminology of Food Processing and Engineering II	
6	Terminology of General and Food Microbiology	
7	Terminology of Food Safety	
8	Translation of Articles about Nutrition and Food Chemistry	
9	Translation of Articles about Food Additives	
10	Translation of Articles about Fermentation Technology and Fermented Products	
11	Translation of Articles about Edible Oils and Oil Processing	
12	Translation of Articles about Fruits and Vegetables Processing	
13	Translation of Articles about Milk and Milk Products	
14	Translation of Articles about Meat and Meat Products	
22	Textbooks, References and/or Other Materials:	English Turkish Dictionary Encyclopedia of Food Science Introduction to Food Engineering (Paul Singh and Dennis Heldman, 2003) Food Biotechnology, 2nd Edition (Anthony Pometto, Kalidas Shetty, Gopinadhan Paliyath, Robert E. Levin; 2003) Food Science and Biotechnology (Bong S. Noh; Journal) Principles of Food Chemistry (John DeMann; 1999) Çeviri Tekniği. E. Sabri Yarmalı, Nobel Yayıncılık 4. Baskı
23	Assesment	
TERM LEARNING ACTIVITIES		NUMBER
Midterm Exam		1
Quiz		0
Home work-project		1
Final Exam		1
Total		3
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		The students performance is evaluated through midterm and final exams aside with a term project presentation.
24	ECTS / WORK LOAD TABLE	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	0	0.00	0.00
Homeworks	1	25.00	25.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	30.00	30.00
Others	0	0.00	0.00
Final Exams	1	35.00	35.00
Total Work Load			118.00
Total work load/ 30 hr			3.93
ECTS Credit of the Course			4.00

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	4	0	0	0	0	4	5	0	0	0	0	0	0	0	0	0
ÖK2	4	0	0	0	0	4	5	0	0	0	0	0	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contrib ution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							