|      | TECHNICAL ENGLISH I                                      |  |   |  |  |  |  |  |  |  |  |
|------|--|--|---|--|--|--|--|--|--|--|--|
| 1    | Course Title:  | TECHNI   | ICAL ENGLISH I  |  |  |  |  |  |  |  |  |
| 2    | Course Code:   | GSD325   | 2-S   |  |  |  |  |  |  |  |  |
| 3    | Type of Course:  | Optional   |   |  |  |  |  |  |  |  |  |
| 4    | Level of Course:   | First Cyc  | le  |  |  |  |  |  |  |  |  |
| 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 f  | ace   |  |  |  |  |  |  |  |  |
| 14   | Course Coordinator:                                      | Prof. Dr.  | ARZU AKPINAR BAYİZİT  |  |  |  |  |  |  |  |  |
| 15   | Course Lecturers:  | Res. Ass   | s. Dr. Gulsah OZCAN-SINIR   |  |  |  |  |  |  |  |  |
| 16   | Contact information of the Course Coordinator:           | Faculty of<br>Departm<br>16059 G<br>Phone: 0<br>Fax: 022 | udag University of Agriculture ent of Food Engineering örükle/Bursa 0 224 2941496 4 2941402 bayizit@uludag.edu.tr   |  |  |  |  |  |  |  |  |
| 17   | Website:   |  |   |  |  |  |  |  |  |  |  |
| 18   | Objective of the Course:                                 | different  | of this course is to introduce English terminology of food technologies and scientific areas, and translate papers from English to Turkish or vice versa. |  |  |  |  |  |  |  |  |
| 19   | Contribution of the Course to Professional Development:  |  | ents will be able to follow academic documents on food 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                                   |  |  |  |  |  |  |  |  |
|      |  | 3  |   |  |  |  |  |  |  |  |  |
|      |  | 4  |   |  |  |  |  |  |  |  |  |
|      |  | 5  |   |  |  |  |  |  |  |  |  |
|      |  | 6  |   |  |  |  |  |  |  |  |  |
|      |  | 7  |   |  |  |  |  |  |  |  |  |
|      |  | 8  |   |  |  |  |  |  |  |  |  |
|      |  | 9  |   |  |  |  |  |  |  |  |  |
|      |  | 10   |   |  |  |  |  |  |  |  |  |
| 21   | Course Content:  |  |   |  |  |  |  |  |  |  |  |
|      |  | Co   | urse Content:   |  |  |  |  |  |  |  |  |
| Week |  |  | Practice  |  |  |  |  |  |  |  |  |
| -    | Li arminalami of Food Matrix                             |  |   |  |  |  |  |  |  |  |  |
| 2    | Terminology of Food Matrix Terminology of Food Chemistry |  |   |  |  |  |  |  |  |  |  |

|                     | 1  |  |                    |         |         |          |          |   |  |         |         |        |                           |      |                       |        |  |
|---------------------|--|--|--------------------|---------|---------|----------|----------|---|--|---------|---------|--------|---------------------------|------|-----------------------|--------|--|
| 3                   | Termi<br>Additi  |  | of Food            | d Ingre | edients | and      |          |   |  |         |         |        |                           |      |                       |        |  |
| 4                   | Terminology of Food Processing and Engineering I                             |  |                    |         |         |          |          |   |  |         |         |        |                           |      |                       |        |  |
| 5                   | Termi<br>Engin   | of Food  | d Proc             | essing  | and     |          |          |   |  |         |         |        |                           |      |                       |        |  |
| 6                   |  | nology<br>biology                                    | of Gen             | eral a  | nd Foo  | d        |          |   |  |         |         |        |                           |      |                       |        |  |
| 7                   | Termi  | nology   | of Food            | d Safe  | ety     |          |          |   |  |         |         |        |                           |      |                       |        |  |
| 8                   |  | lation o   | of Article<br>stry | es abc  | out Nut | rition a | and      |   |  |         |         |        |                           |      |                       |        |  |
| 9                   | Trans  | lation o   | of Article         | es abo  | ut Foo  | d Add    | itives   |   |  |         |         |        |                           |      |                       |        |  |
| 10                  | Translation of Articles about Fermentation Technology and Fermented Products |  |                    |         |         |          |          |   |  |         |         |        |                           |      |                       |        |  |
| 11                  | Translation of Articles about Edible Oils and Oil Processing                 |  |                    |         |         |          |          |   |  |         |         |        |                           |      |                       |        |  |
| 12                  |  | of Article<br>Process                                |                    | ut Frui | ts and  | l        |          |   |  |         |         |        |                           |      |                       |        |  |
| 13                  | Vegetables Processing  Translation of Articles about Milk and Milk Products  |  |                    |         |         |          |          |   |  |         |         |        |                           |      |                       |        |  |
| 14                  |  | Translation of Articles about Meat and Meat Products |                    |         |         |          |          |   |  |         |         |        |                           |      |                       |        |  |
| 22                  | Toyth  | ooks E   | Poforon            | coc or  | od/or O | thor     |          |   | alich 7                                      | Turkich | Diction | orv.   |                           |      |                       |        |  |
|                     | 22   Textbooks. References and/or Other   Activites                          |  |                    |         |         |          |          | English Turkish Dictionary Number Duration (hou |  |         |         | (hour) | Total Work<br>Load (hour) |      |                       |        |  |
| Theore              | Theoretical  |  |                    |         |         |          |          | K   | Kalidas Shetty, Gopinad 2a00Paliyath, Ro     |         |         |        |                           |      |                       |        |  |
| Practic             | als/Lat  | os   |                    |         |         |          |          |   | 0  |         |         | 0.00   |                           |      | 0.00                  |        |  |
| Self stu            | dy and   | d prepe  | eration            |         |         |          |          | P   |  |         | ood Che |        |                           |      | 0.00999)              | Doole  |  |
| Homev               | vorks  |  |                    |         |         |          |          |   | 1  |         |         | 25.00  |                           |      | 25.00                 |        |  |
| Pr <b>2</b> igect   | Asses  | ment   |                    |         |         |          |          |   | 0  |         |         | 0.00   |                           |      | 0.00                  |        |  |
| Field S             | tudies   |  |                    |         |         |          |          |   | 0  |         |         | 0.00   |                           |      | 0.00                  |        |  |
| Midterr             |  | าร   |                    |         |         | F        | <b>K</b> |   | 1  |         |         | 30.00  | )                         |      | 30.00                 |        |  |
| Others              |  | •  |                    |         |         | 14       |          | 12  | 0.0  |         |         |        |                           |      | 0.00                  |        |  |
| Final E             | Exams  |  |                    |         |         |          |          |   | 0 90   |         |         |        | 35.00                     |      |                       |        |  |
| Total V             | Vork Lo  | ad   |                    |         |         |          |          |   |  |         |         |        |                           |      |                       | 118.00 |  |
| Elliai E<br>Total w | xam<br>/ork loa  | nd/ 30 l   | hr                 |         |         | ı l      |          | O   | <del>).00</del>                              |         |         |        |                           |      | 3.93                  |        |  |
| ECTS                | Credit   | of the (   | Course             |         |         |          |          | 14  | <b>\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\</b> |         |         |        |                           |      | 4.00                  |        |  |
| Succes              |  |  | ı (Year)           | Learr   | iing Ac | tivities | το       | 40  | ). <del>UU</del>                             |         |         | _      |                           |      |                       |        |  |
| Contrib             | oution o   | of Final   | Exam t             | o Suc   | cess G  | rade     |          | 60  | 0.00   |         |         |        |                           |      |                       |        |  |
| Total               |  |  |                    |         |         |          | 10       | 100.00  |  |         |         |        |                           |      |                       |        |  |
| Measu<br>Course     |  | and E  | valuatio           | n Tec   | hnique  | s Use    | d in th  |   |  |         |         |        |                           |      | ugh mid<br>esentation |        |  |
| 24                  | ECT  | s/W  | ORK L              | OAL     | TAB     | LE       |          |   |  |         |         |        |                           |      |                       |        |  |
| 25                  |  |  | CON                | ITRIE   | BUTIC   | ON O     |          |   | NING   |         | COME    | S TO   | PRO                       | GRAM | ME                    |        |  |
|                     | P  | 01 PO  | 2 PQ3              | PO4     | P05     | POS      | PQ7      | POS   | PQ9  | PQ1     | PQ11    | PQ12   | PQ1                       | PQ14 | PQ15                  | PQ16   |  |
|                     |  | ٠, ١   |                    | . 41    | . 43    | . 40     |          |   | . 3  | 0       |         | , Q12  | 3                         |      | . 413                 | 1 0 10 |  |
| 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 |
|----------------------------|-------|---|---|---|---|-------------|---|---|----------------|---|-------|---|--------|---|---|---|
| Contrib<br>ution<br>Level: | ution |   |   |   | 1 | s P<br>Medi |   |   | m Qu<br>4 Higl |   | tions |   | y High |   |   |   |