

## FOOD ANALYSES

1	Course Title:	FOOD ANALYSES
2	Course Code:	GIDS209
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	1.00
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. Gamze DÜVEN
15	Course Lecturers:	MYO Yönetim Kurulları tarafından görevlendirilen öğretim elemanları
16	Contact information of the Course Coordinator:	Öğr. Gör. Gamze DÜVEN (Karacabey MYO) gamzeduven@uludag.edu.tr
17	Website:	
18	Objective of the Course:	With this subject, it is aimed to make students gain the abilities to analyse milk and milk products, drinking water, fats to be used within dishes, meat and meat products, flour and flour products, canned food, drinks with or without alcohol, honey in accordance with the methods of analysis and regulations.
19	Contribution of the Course to Professional Development:	To learn food analysis.
20	Learning Outcomes:	
	1	Analysing and evaluating milk and milk products
	2	Analysing and evaluating drinking water and potable water
	3	Analysing and evaluating the fats to be used within dishes
	4	Analysing and evaluating meat and meat products
	5	Analysing and evaluating flour and flour products
	6	Analysing and evaluating canned food
	7	Analysing and evaluating drinks with or without alcohol
	8	Analysing and evaluating honey
	9	Analysing and evaluating microbiological points
	10	
21	Course Content:	
	<b>Course Content:</b>	
Week	Theoretical	Practice
1	A general informing on regulations and related associations	Description of the lab
2	Analysing raw milk, UHT milk and pasteurized milk	Application and evaluation
3	Analysing milk and milk products	Application and evaluation

4	Analysing drinking water and potable water	Application and evaluation
5	Analysing the fats to be used within dishes	Application and evaluation
6	Analysing meat and meat products	Application and evaluation
7	Analysing flour and flour products	Application and evaluation
8	Repeat course - Midterm exams	
9	Analysing canned food	Application and evaluation
10	Analysing drinks without alcohol	Application and evaluation
11	Analysing drinks with alcohol (beer)	Application and evaluation
12	The analysis of wine	Application and evaluation
13	The analysis of honey	Application and evaluation
14	The analysis of microbiological points	Application and evaluation
22	Textbooks, References and/or Other Materials:	Assoc.Prof.Canar Hecer , “Food Analysis” , Marmara Publishing  Prof. Dr. Bekir Cemeroglu, Food Analysis  Food Codex and standards
23	Assesment	
<b>TERM LEARNING ACTIVITIES</b>		<b>NUMBER</b>
		<b>WEIGHT</b>
Midterm Exam		1
Quiz		0
Home work-project		0
Final Exam		1
Total		2
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		Measurement and evaluation is carried out according to the principles of Bursa Uludag University Associate and Undergraduate Education Regulation
24	<b>ECTS / WORK LOAD TABLE</b>	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	1.00	14.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	2.00	28.00
Homeworks	1	10.00	10.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	1.00	1.00
Others	0	0.00	0.00
Final Exams	1	10.00	10.00
Total Work Load			91.00
Total work load/ 30 hr			3.03
ECTS Credit of the Course			3.00

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	3	5	5	4	4	4	4	5	4	3	3	4	1	1	1	1
ÖK2	2	5	5	4	4	3	3	5	4	3	3	4	1	1	1	1
ÖK3	2	5	5	4	4	3	3	5	4	3	3	4	1	1	1	1
ÖK4	2	5	5	4	4	3	3	5	4	3	3	4	1	1	1	1
ÖK5	2	5	5	4	4	3	3	5	4	3	3	4	1	1	1	1
ÖK6	2	5	5	4	4	3	3	5	4	3	3	4	1	1	1	1
ÖK7	2	5	5	4	4	3	3	5	4	3	3	4	1	1	1	1
ÖK8	2	5	5	4	4	3	3	5	4	3	3	4	1	1	1	1
ÖK9	3	5	5	5	4	5	4	5	4	3	3	4	1	1	1	1
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			