SEAFOOD PROCESSING TECHNOLOGIES

1	Course Title:	SEAFOOD PROCESSING TECHNOLOGIES
2	Course Code:	VBH6017
3	Type of Course:	Optional
4	Level of Course:	Third Cycle
5	Year of Study:	1
6	Semester:	1
7	ECTS Credits Allocated:	2.00
8	Theoretical (hour/week):	1.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. FİGEN ÇETİNKAYA
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	e-mail:fcetinkaya@uludag.edu.tr Bursa Uludağ Ünv. Veteriner Fak. Besin Hijyeni ve Teknolojisi Anabilim Dalı
17	Website:	
18	Objective of the Course:	To teach classification, nutritional value and composition of seafood, in addition the chemical, microbiological and enzymatic spoilages of seafood and the processing technologies used to prevent them
19	Contribution of the Course to Professional Development:	It will provide an important competence to veterinarians who will work in the field of seafood related to the possible problems and solutions within the scope of hygiene and technology.
20	Learning Outcomes:	
	1	Classification of seafood
	2	Nutritional value and composition of seafood
	3	The microbiological, chemical and enzymatic spoilage of seafood and their causes
	4	Characteristics and identification of fresk fish
	5	Methods of cooling and freezing of seafood
	6	Technologies of drying and salting of seafood
	7	Technologies of smoking and irradiation of seafood
	8	Chemical preservation of seafood
	9	
	10	
21	Course Content:	

Course Content:

Week	Theoretical	Practice
1	Classification and consumption of seafoods	
2	Composition and nutritional value of seafoods	

3	Post-mortal changes in fish	
4	Spoilage in fish (microbiological, enzymatic and oxidative spoilage)	
5	Characteristics and identification of fresh fish	
6	Seafood Processing Technologies - Cooling	
7	Seafood Processing Technologies - Freezing	
8	Seafood Processing Technologies - Drying and Salting	
9	Seafood Processing Technologies - Caviar technology	
10	Seafood Processing Technologies - Smoking	
11	Seafood Processing Technologies - Marination	
12	Seafood Processing Technologies - Heat based conservation	
13	Seafood Processing Technologies - Chemical	

22	Textbooks, References and/or Other	1. Varlık, C., Uğur, M., Gökoğlu, N., Gün, H., 1993. Su			
23	Assesment				
TERM LEARNING ACTIVITIES		**NUMBE**	**WEIGHT**		
Midterm Exam		0	0.00		
Home work-project		0	0.00		
Final Exam		1	100.00		
Total		1	100.00		
Contribution of Term (Year) Learning Activities to Success Grade			0.00		
Contribution of Final Exam to Success Grade			100.00		
Total			100.00		
Measurement and Evaluation Techniques Used in the Course			In order to determine the knowledge and skills of the students in the field of Seafood Processing Technology, the measurement activity is carried out as a final exam in written form.		
24	**ECTS / WORK LOAD TABLE**				

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	1.00	14.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	3.00	42.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	10.00	10.00
Others	0	0.00	0.00
Final Exams	1	1.00	1.00
Total Work Load			57.00
Total work load/ 30 hr			1.90
ECTS Credit of the Course			2.00

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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	3	5	2	1	3	2	2	2	3	5	0	0	0	0
ÖK2	4	4	3	5	3	1	2	2	2	3	5	0	0	0	0	0
ÖK3	3	3	2	4	2	1	3	3	3	2	3	4	0	0	0	0
ÖK4	3	5	2	5	2	2	2	3	3	2	4	4	0	0	0	0
ÖK5	3	5	3	5	2	1	3	2	2	2	3	5	0	0	0	0
ÖK6	3	4	2	4	2	1	3	3	3	2	3	4	0	0	0	0
ÖK7	4	4	2	4	3	2	2	2	2	3	3	5	0	0	0	0
ÖK8	5	5	2	5	2	1	2	3	3	2	4	5	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	**1 very low**		**2 low**			**3 Medium**			**4 High**			**5 Very High**				