

# SELECTING AND CLASSIFICATION PRINCIPLES OF AGRICULTURAL PRODUCTS

1	Course Title:	SELECTING AND CLASSIFICATION PRINCIPLES OF AGRICULTURAL PRODUCTS	
2	Course Code:	BSM6024	
3	Type of Course:	Optional	
4	Level of Course:	Third Cycle	
5	Year of Study:	1	
6	Semester:	2	
7	ECTS Credits Allocated:	6.00	
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:	Prof. Dr. ALİ VARDAR	
15	Course Lecturers:	YOK	
16	Contact information of the Course Coordinator:	e-posta: dravardar@uludag.edu.tr Telefon: 0 224 2941605 Adres: Bursa Uludağ Üniversitesi, Ziraat Fakültesi, Biyosistem Mühendisliği Bölümü, Görükle Kampüsü, 16059, Nilüfer/BURSA	
17	Website:		
18	Objective of the Course:	The aim of the course; To give students basic information about the physical properties of agricultural products, principles of cleaning and classification, shaping, thermal properties, drying and cooling techniques of agricultural products.	
19	Contribution of the Course to Professional Development:	It contributes to the student's knowledge about the cleaning and classification of agricultural products.	
20	Learning Outcomes:		
		1	Understanding the importance of physical properties of agricultural products
		2	Understanding the cleaning and classification techniques of agricultural products
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21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	introduction	introduction	
2	Physical applications of agricultural products - 1	Geometric shape, size, density and specific gravity applications	

3	Physical applications of agricultural products - 2	Flexibility, mechanical resistance, color applications
4	Physical applications of agricultural products - 3	Applications related to electrical properties and aerodynamic properties
5	Sieves and working principles	Sieve applications
6	Grinding principles and machines	Applications related to grinding systems
7	Shaping agricultural products	Applications related to shaping agricultural products
8	An overview	An overview
9	Juice production technology	Applications related to fruit juice production
10	Thermal properties	Thermal applications
11	Drying principles	Applications related to drying principles
12	Drying equipment	Applications related to drying equipment
13	Cooling technique	Cooling applications
14	An overview	An overview

22	Textbooks, References and/or Other Materials:	Güzel, E., Ülger, P., Kayışoğlu, B., 1999. Ürün İşleme ve Değerlendirme Tekniği, Çukurova Üniversitesi Ziraat Fakültesi Genel Yayın No: 145, Adana.
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23	Assesment	
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	0	0.00
Quiz	0	0.00
Homeworks, Performances	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		The effect of the final exam on the course-passing grade is 100%.

24	<b>ECTS / WORK LOAD TABLE</b>
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Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	2.00	28.00
Homeworks, Performances	1	60.00	60.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	0	0.00	0.00
Others	0	0.00	0.00
Final Exams	1	36.00	36.00
Total Work Load			180.00
Total work load/ 30 hr			6.00
ECTS Credit of the Course			6.00

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	4	5	4	3	4	3	4	4	4	3	4	0	0	0	0
ÖK2	4	4	5	4	4	4	3	4	3	4	4	4	0	0	0	0
<b>LO: Learning Objectives    PQ: Program Qualifications</b>																
<b>Contribution Level:</b>	<b>1 very low</b>			<b>2 low</b>			<b>3 Medium</b>			<b>4 High</b>			<b>5 Very High</b>			