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:								
١٨/	Th (' 1	Co	ourse Content:						
	Theoretical		Practice						
1	introduction		introduction						
2	Physical applications of agricultural p	oroducts -	Geometric shape, size, density and specific gravity applications						

3	Physical applications of agricultural p	roducts -	Flexibility, mechanical resistance, color applications						
4	Physical applications of agricultural p	roducts -	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: Assesment		Güzel, E., Ülger, P., Kayışoğlu, B., 1999. Ürün İşleme ve Değerlendirme Tekniği, Çukurova Üniversitesi Ziraat Fakültesi Genel Yayın No: 145, Adana.						
23		NUMBE	WEIGHT						
IERMI	LEARNING ACTIVITIES	NUMBE R	WEIGHT						
Midterr	n Exam	0	0.00						
Quiz		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						
	rement and Evaluation Techniques Us	sed in the	The effect of the final exam on the course-passing grade is 100%.						
Course			100%.						
24	ECTS / WORK LOAD TABLE		100%.						

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	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	PQ1 0	PQ11	PQ12	PQ1 3	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
LO: Learning Objectives PQ: Program Qualifications																
Contrib 1 very low ution Level:		2	2 low		3	3 Medium		4 High		5 Very High						